

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

Welcome to C'est Bon.....

Our team welcomes you into our home - a place with heritage values, French inspired cuisine using local producers and suppliers and a cellar wine list boasting of unique and rare wines.

We like food, we like wine, we love the contrasts and how they complement each other to create an experience worth remembering. After all, C'est Bon translates to 'its good' and we hope you think so too.

Merci d'être venu

Andy Ashby
Director | Head Chef

The C'est Bon experience is one of passion, dedication, and discovery.

Every wine on our list has been meticulously chosen from the most treasured wineries of France and Oceania, with the sole intention of taking our guests on a journey of flavour, joy, and culture.

We honour the land and the winemakers and invite you to join us in telling their story.

Sebastian Langkamer
Sommelier | Venue Manager

CHEF'S TASTING MENU

5 COURSE - 95

8 COURSE - 125



*Winter mushroom beignet | black garlic
Qld pumpkin pie*

Potato | buttermilk | caviar

Scampi | sweetcorn | saltbush

Hen's egg | truffle | French onion

Local red claw | bonne femme | spinach

Qld quail | artichoke veloute | celeriac

Aylesbury duck | braised witlof | rhubarb

Comté | Normandy cider | pickled walnut

'Mont Blanc'

Matched Wine

*Tour d'Australie | 5 Course - 50 | 8 Course - 70 |
Tour de France | 5 Course - 70 | 8 Course - 100 |
5 Wines 7 Wines*