

# BISTRO REX

## TO START

**PIÏK BAKERY BAGUETTE** *Copper Tree Farms butter* - 5pp

**HOUSE MARINATED MIXED OLIVES** - 12

**SYDNEY ROCK OYSTERS** *Mignonette* - 6.5each

## ENTREES

**CAVIAR 20G/30G/50G** *crème fraîche, blinis* - 140/200/280

**TUNA CRUDO** *Ajo blanco, almond, sea grapes, jalapeño* - 33

**HIBACHI GRILLED BABY OCTOPUS** *Nduja butter, chickpeas, lovage* - 30

**SALT BAKED BEETROOTS** *Radicchio, quinoa, chèvre* - 27

**DUCK LIVER PARFAIT** *Madeira jelly, currants, chives, brioche* - 29

**SMOKED TROUT RILLETTE** *Radish, chives, grilled baguette* - 27

**MIXED CHARCUTERIE SELECTION** *Duck parfait, pork terrine, salami* - 42

**WAGYU TARTARE** 2GR MS 9+, *French fries OR brioche* - 33/56

**TRIPLE CHEESE SOUFFLE** *Comté, Gruyère, Camembert* - 30

## MAKE IT LUXE

**ADD CAVIAR TO ANY DISH** - 10 per gram

**CAVIAR BUMP** 'Au Natural' - 20pp

+ *Grey Goose Vodka Shot* - 40pp

+ *Glass of Lallier R.020 Champagne* - 55pp

## MAINS

**CRAB OMELETTE** *Grey Goose vodka sauce, zucchini, trout roe, chives* - 42

**MARKET FISH** *Celeriac purée, pickled walnuts, leeks, beurre noisette* - 48

**MUSHROOM RISOTTO** *Porcini, shiitake, enoki, kombu, fiandino, chervil* - 44

**KINROSS LAMB 240g** *Jerusalem artichokes, eschalots, lamb jus* - 54

**DUCK LEG CASSOULET** *Cannellini beans, Toulouse sausage, ham hock* - 49

**REX WAGYU BURGER** 2GR Wagyu, *pickles, raclette, French fries* - 34

**STEAK FRITES 280g** *Sirloin, Café de Paris, French fries* - 58

**EYE FILLET 200g** *French fries or Mixed leaves* - 64

**FLAT IRON STEAK 250g** MS3, *French fries or Mixed leaves* - 46

## ELEVATE YOUR STEAK

**CAFÉ DE PARIS BUTTER** - 3

**RED WINE JUS** - 4

**PEPPERCORN SAUCE** - 5

**TRUFFLE FOIE GRAS JUS** - 9

## SIDES

**MIXED LEAVES** *Pedro Ximénez dressing* - 15

**BROCCOLINI** *Fermented chilli dressing, walnuts* - 17

**FIORETTO** *Cauliflower purée, pangrattato* - 16

**CAVOLO NERO SALAD** *Cabbage, currants, hazelnuts* - 16

**FRENCH FRIES** *Aioli* - 15

*Please let us know if you have any allergies or dietary requirements.*

*1.65% bank fee added to all card payments | Sunday surcharge 10%. Public Holiday surcharge 15%.*

## REX COCKTAIL FAVOURITES

**PASSIONFRUIT CHILLI MARGARITA** 24

**5 WEEK BARREL AGED NEGRONI** 25

**CORPSE REVIVER** 21

## RIB EYES

**CÔTE DE BOEUF 1824 WAGYU**

**GRASS FED MBS 3-4 WITH RED WINE JUS**

**VARIOUS SIZES MP**

Priced from \$140 for 700gms

## SUNDAY ROAST

**'COQ AU FIZZ'**

WHOLE CHAMPAGNE  
ROASTED PASTURE FED  
CHICKEN WITH  
CHAMPAGNE JUS \$85  
PERFECT FOR TWO GUESTS  
**SUNDAY ONLY**



**BISTRO REX**



@BISTROREX

*ALL OF OUR FRESH SEAFOOD IS  
SOURCED IN AUSTRALIA*