



BISTRO REX BANQUET MENUS

DESIGNED TO BE SHARED

ADD A CAVIAR BUMP ON ARRIVAL \$20PP OR ADD OYSTERS \$6.5 EA

LE BANQUET

'Rex Classics'

PIOIK BAKERY BREAD

MIXED OLIVES

BEETROOT SALAD

DUCK LIVER PARFAIT

THREE CHEESE SOUFFLÉ

-

MUSHROOM RISOTTO

JACK'S CREEK FLAT IRON

STEAK PEPPERCORN SAUCE

-

FRENCH FRIES

CAVOLO NERO SALAD

-

CRÈME BRÛLÉE

TARTE AU CITRON

MERINGUÉE

\$89PP

LE GRAND BANQUET

'Rex Luxe'

PIOIK BAKERY BREAD

TUNA CRUDO

CHARCUTERIE PLATE

THREE CHEESE SOUFFLÉ

-

MARKET FISH PARSNIP

FENNEL BLOOD ORANGE

'1824 FARM' WAGYU RIB EYE

RED WINE SAUCE

-

FIORETTO

FRENCH FRIES

CAVOLO NERO SALAD

-

CRÈME BRÛLÉE

RUM BABA CRÈME

DIPLOMATE & PINEAPPLE

\$129PP

MINIMUM 3 GUESTS – PLEASE LET US KNOW OF ANY DIETARIES



LE BANQUET DE SAISON

DESIGNED TO BE SHARED

ADD A CAVIAR BUMP ON ARRIVAL \$20PP OR ADD OYSTERS \$6.5 EA

PIOIK BAKERY BAGUETTE *COPPER TREE FARMS BUTTER*
HOUSE MARINATED MIXED OLIVES

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HIBACHI GRILLED BABY OCTOPUS *NDUJA BUTTER*
SMOKED TROUT RILLETTE *RADISH CHIVES*
WAGYU BEEF TARTARE *FRIES OR BRIOCHE*

-

280G JACK'S CREEK SIRLOIN *CAFÉ DE PARIS*
THEN CHOOSE BETWEEN
MARKET FISH *PARSNIP FENNEL BLOOD ORANGE*
OR
REX DUCK LEG CASSOULET *CANNELLINI BEANS*

-

MIXED LEAF SALAD *OR* FRIES
FIORETTO

-

CRÈME BRÛLÉE
TARTE AU CITRON MERINGUÉE

\$109PP

MINIMUM 3 GUESTS - PLEASE LET US KNOW OF ANY DIETARIES



BEVERAGE PACKAGES

LA PETITE

KRONENBOURG BEER

SOFT DRINKS

MONMOUSSEAU SPARKLING

LA P'TITE PIERRE BLANC

BADET CLÉMENT CHEZ ROSÉ

CHÂTEAU SAINT-BONNET
BORDEAUX

2.5HRS - \$59PP

NOT INCLUDING

MINERAL WATER, MOCKTAILS

OR COFFEE & TEA

**PACKAGE TIMES CAN BE
EXTENDED ON REQUEST**

**NON - ALCOHOLIC BEVERAGE
PACKAGE AVAILABLE ON
REQUEST**

LA GRANDE DAME

STONE & WOOD PACIFIC ALE

SOFT DRINKS

MONMOUSSEAU SPARKLING

CLARENDELLE SAUVIGNON
BLANC SEMILLON

BYRNE FARM CHARDONNAY

L'ARNAUDE ROSÉ

MOORILLA 'PRAXIS' PINOT
NOIR

CHÂTEAU DU CÈDRE
'JUVENILES' MALBEC

2.5HRS - \$89PP

NOT INCLUDING

MINERAL WATER, MOCKTAILS

OR COFFEE & TEA