

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* - 28

PORK, MUSHROOM & PISTACCHIO TERRINE *Cornichons, Dijon mustard* - 27

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 *Parsnip purée, baby fennel, blood orange sauce* - 59

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

BRUSSEL SPROUTS *Dry figs, pepitas* - 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 25

5 WEEK BARREL AGED NEGRONI 25

CORPSE REVIVER 23

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



ALL OF OUR FRESH SEAFOOD IS SOURCED IN AUSTRALIA