

BISTRO REX

TO START

PIOIK BAKERY BAGUETTE Copper Tree Farms butter - 5pp

HOUSE MARINATED MIXED OLIVES - 12

SYDNEY ROCK OYSTERS Mignonette - 7each

ENTRÉES

ABROLHOS SCALLOP CEVICHE Tomberry, grapefruit, jalapeño - 36

BRULÉE MACKEREL Gribiche, pickled onions, currants, chervil - 24

OX HEART TOMATOES Black olive crumb, goats curd, basil oil - 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 Westholme MS 9+, French fries OR brioche - 33/56

TRIPLE CHEESE SOUFFLE Comté, Gruyère, Camembert - 30

MAKE IT LUXE

ADD 3G CAVIAR TO ANY DISH - 20

CAVIAR BUMP 'Au Natural' - 20pp

+ Grey Goose Vodka Shot - 40pp

+ Glass of Lallier R.020 Champagne - 55pp

MAINS

MARKET FISH Spinach, beurre noisette Grenobloise - 56

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

HANDMADE GNOCCHI Asparagus, mushrooms, sugar snap peas, fiandino - 41

KINROSS LAMB ROULADE Sweetbread foam, potato pavé, lamb jus - 56

PANROAST SPATCHCOCK Dutch carrots, chervil, beurre noisette - 57

REX WAGYU BURGER Pickles, iceberg, raclette, French fries - 34

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

EYE FILLET 200g French fries or Mixed leaves - 66

FLAT IRON STEAK 250g MS3, French fries or Mixed leaves - 48

ELEVATE YOUR STEAK

CAFÉ DE PARIS BUTTER - 3.5

RED WINE JUS - 4.5

PEPPERCORN SAUCE - 5.5

TRUFFLE FOIE GRAS JUS - 9

SIDES

MIXED LEAVES Pedro Ximénez dressing - 15

CAULIFLOWER FIORETTO Cauliflower purée, pangrattato - 16

BABY ZUCCHINI Zucchini purée, goats cheese, almonds, mint - 17

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

STOCKYARD

KERWEE QLD

GRAIN FED MBS 4-5

RED WINE JUS

VARIOUS SIZES AVAILABLE

22.5/100g

SUNDAY

ROAST

ROAST PORCHETTA

ROAST DUROC

PORCHETTA VICTORIA

Duck Fat Potatoes,

Seasonal Vegetables &

Burnt Apple Sauce - 52pp

SUNDAY ONLY



BISTRO REX



@BISTROREX

*ALL OF OUR FRESH SEAFOOD IS
SOURCED IN AUSTRALIA*



BUBBLES & PEARLS

A SUMMER FLIGHT OF CHAMPAGNE & CAVIAR

**THREE EXPRESSIONS OF OSCIETRA CAVIAR WITH
THREE CHAMPAGNE & SPARKLING \$290pp
OR**

**CAVIAR FLIGHT – Three 10g tins of Oscietra caviar \$230
BUBBLES FLIGHT – Three 75ml Champagne & Sparkling \$60**

THE PAIRINGS

BLACK PEARL OSCIETRA - Russian Sturgeon

NV Lallier Champagne 'R.020' – Pinot Noir, Chardonnay – Aÿ, Champagne

CALVISIUS OSCIETRA – Italian White Sturgeon

2017 Arras 'Grand Vintage' – Chardonnay, Pinot Noir – Tasmania, Australia

BLACK PEARL OSCIETRA GOLD – Albino Premium Russian Sturgeon

NV Jean Michel 'Carte Blanche' Brut' – Meunier, Chardonnay, Pinot Noir – Champagne

FULL CAVIAR SELECTION

BLACK PEARL OSCIETRA RUSSIAN STURGEON – Black/Caspian/Azov Seas

Character: Black, silky, nutty & firm

20gm \$135

30gm \$200

50gm \$300

CALVISIUS OSCIETRA ITALIAN WHITE STURGEON – Pacific & North US West Coast/Po Valley

Character: Glossy black, refined, nutty with lingering salinity

30gm \$220

50gm \$340

BLACK PEARL OSCIETRA GOLD ALBINO RUSSIAN STURGEON – Black/Caspian/Azov Seas

Character: Golden, rare, rich, buttery & silky

30gm \$380

50gm \$590