

BISTRO REX

TO START

PIÛK 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

PRAWN OMELETTE *Vadouvan curry sauce, crispy shallots, chives* - 42

HANDMADE GNOCCHI *Exotic mushroom, hazelnut, summer truffle pesto* - 41

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

PANROAST SPATCHCOCK *Roasted red grapes, tarragon, 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

CHARRED BROCCOLINI *Anchovy & chilli dressing, pangrattato* - 16

DUTCH CARROTS *Greek yoghurt, carrot top pesto* - 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

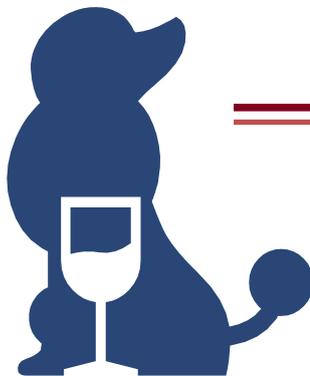


BISTRO REX



@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