

BISTRO REX

TO START

PIÛK BAKERY BAGUETTE Copper Tree Farms butter - 5.5pp

HOUSE MARINATED MIXED OLIVES - 12

SYDNEY ROCK OYSTERS Mignonette - 7each

ENTRÉES

HALF SHELL JAPANESE SCALLOP Cauliflower miso purée, chicken skin - 13.5ea

ARTICHOKE Hummus, persillade, crispy chickpeas, parsley cress - 28

WARM OCTOPUS Kipfler potato, celeriac, celery, mayo, spiced salt, lovage - 32

TORCHED MACKEREL Fish velouté, pickled radicchio, currants, chervil - 24

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

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 Buttered leeks, leek oil, leek ash, Champagne beurre blanc - 56

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

POTATO GNOCCHI Butternut purée, mushroom, sage, goat cheese, brown butter - 41

PANROAST SPATCHCOCK Roasted red grapes, tarragon, beurre noisette - 57

DUCK BREAST Beetroot three ways, sorrel, duck jus - 58

REX WAGYU BURGER Westholme wagyu, 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 - 4

RED WINE JUS - 5

DIANE SAUCE - 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

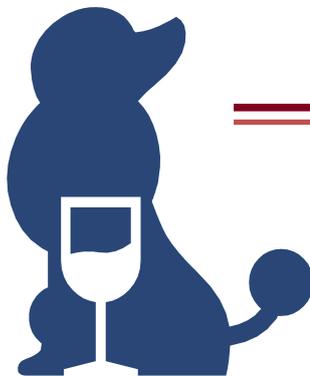


@BISTROREX

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/Azoz Seas

Character: Golden, rare, rich, buttery & silky

30gm \$380

50gm \$590