

# BISTRO REX

## TO START

**PIŌIK 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

**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* - 64

**EYE FILLET 200g** *French fries or Mixed leaves* - 68

**FLAT IRON STEAK 250g** *MS3, French fries or Mixed leaves* - 50

## 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/Azov Seas

**Character:** Golden, rare, rich, buttery & silky

**30gm** \$380

**50gm** \$590