

# BISTRO REX



## TO START

**PIŌIK BAKERY BAGUETTE** *Copper Tree Farms butter* – 5.5pp

**HOUSE MARINATED MIXED OLIVES** – 13

**SYDNEY ROCK OYSTERS** *Mignonette* - *Teach*

## ENTRÉES

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

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

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

**WARM OCTOPUS** *Kipfler potato, celeriac, celery, mayo, spiced salt, lovage* - 33

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

**TRIPLE CHEESE SOUFFLE** *Comté, Gruyère, Camembert* - 33

**WAGYU TARTARE** *Westholme MS 9+, French fries OR brioche* - 34/57

## MAKE IT LUXE

**ADD 3G OF CAVIAR TO ANY DISH** - 20

**CAVIAR BUMP** *'Au Natural'* – 20pp

+ *Grey Goose Vodka Shot* – 40pp

+ *Glass of Lallier R.020 Champagne* – 55pp

## MAINS

**PRAWN OMELETTE** *Vadouvan curry sauce, crispy shallots, chives* - 44

**MARKET FISH** *Buttered leeks, leek oil, leek ash, Champagne beurre blanc* - 57

**POTATO GNOCCHI** *Butternut purée, mushroom, sage, goat cheese, brown butter* - 43

**PANROAST SPATCHCOCK** *Roasted red grapes, tarragon, beurre noisette* – 58

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

**REX WAGYU BURGER** *Westholme wagyu, pickles, iceberg, raclette, French fries* - 35

**STEAK FRITES 280g** *Sirloin, Café de Paris, French fries* - 65

**EYE FILLET 200g** *French fries or Mixed leaves* - 69

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

## ELEVATE YOUR STEAK

**CAFÉ DE PARIS BUTTER** – 5

**RED WINE JUS** – 5

**DIANE SAUCE** – 6

**TRUFFLE FOIE GRAS JUS** – 9

## SIDES

**MIXED LEAVES** *Pedro Ximénez dressing* - 15

**CHARRED BROCCOLINI** *Anchovy & chilli dressing, pangrattato* - 17

**DUTCH CARROTS** *Greek yoghurt, carrot top pesto* - 17

**CAVOLO NERO SALAD** *Cabbage, currants, hazelnuts* - 17

**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**

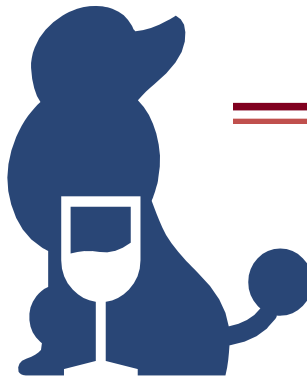


**BISTRO REX**



@BISTROREX

**ALL OF OUR FRESH SEAFOOD IS SOURCED IN AUSTRALIA**



## BUBBLES & PEARLS CHAMPAGNE & CAVIAR FLIGHTS

### CAVIAR SELECTION

**BLACK PEARL OSCIETRA - RUSSIAN STURGEON** - Black/Caspian/Azov Seas

**CHARACTER:** Black, silky, nutty & firm

**20gm** 135

**30gm** 200

**50gm** 300

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

**CALVISIUS OSCIETRA ITALIAN - WHITE STURGEON** - Italy/US West Coast

**CHARACTER:** Glossy black, refined, nutty with lingering salinity

**30gm** 220

**50gm** 340

**2017 Arras 'Grand Vintage'** - Chardonnay, Pinot Noir - Tasmania, Australia

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

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

**30gm** 380

**50gm** 590

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

### PEARLS FLIGHT

Three 10g tins of Oscietra caviar

230

### BUBBLES FLIGHT

Three 75ml pours Champagne & Sparkling

60