

BISTRO REX

TO START

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

HOUSE MARINATED MIXED OLIVES – 13

SYDNEY ROCK OYSTERS *Mignonette* - 7each

CAVIAR SERVICE

ADD 3G OF OSCIETRA TO ANY DISH 20

CAVIAR BUMP 'Au Natural' 20pp

+ *Beluga Vodka Shot* 40pp

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

Full caviar tin selection available (see overpage)

ENTRÉES

HOKKAIDO SCALLOP *Cauliflower miso purée, chicken skin* 13.5ea

CONFIT OCTOPUS *Bass Straight, kipfler potato, celeriac, lovage* 33

TRIPLE CHEESE SOUFFLE *Comté, Gruyère, Camembert* 33

SEARED ARTICHOKE *Hummus, persillade, crispy chickpeas* 28

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* 34/57

MAINS

MARKET FISH *Buttered leeks, leek oil, champagne beurre blanc* 57

MUSHROOM RISOTTO *Enoki, porcini, shiitake, parmesan, kombu, butter* 48

PANROAST SPATCHCOCK *Burnt onion purée, tarragon, beurre noisette* 58

SLOW COOKED LAMB RAGU *Pappardelle, parmesan, rosemary oil* 48

DUCK LEG CASSOULET *Toulouse & Italian sausage, cannellini beans* 52

FROM THE CHARGRILL

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

STEAK FRITES 260g *Sirloin, café de Paris, French fries* 64

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

EYE FILLET 200g *French fries or mixed leaves* 69

ELEVATE YOUR STEAK

CAFÉ DE PARIS BUTTER 5 / **RED WINE JUS** 5

SAUCE DIANE 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

SLOW ROASTED LAMB SHOULDER

GUNDAGAI, NSW

Duck Fat Potatoes, Seasonal Vegetables & Lamb Jus -

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