

BISTRO REX

TO START

PIÏK BAKERY BAGUETTE *Copper Tree Farms butter* 6.5pp

HOUSE MARINATED MIXED OLIVES – 13.5

SYDNEY ROCK OYSTERS *Mignonette* – 7.5ea (A)

SPANNER CRAB TARTLET *Oscietra caviar, chives* 24ea

FLINDERS ISLAND SCALLOPS *Broad beans, pancetta, roe* 14ea (A)

CAVIAR SERVICE

ADD 3G OF OSCIETRA TO ANY DISH 22 (I)

CAVIAR BUMP 'Au Natural' 22pp

+ *Beluga Vodka Shot* 40pp

+ *Glass of Lallier R.021 Champagne* 55pp

Full caviar tin selection available (see overpage)

ENTRÉES

CONFIT OCTOPUS *Bass Strait, kipfler potato, shishito peppers, lemon* 35 (A)

TRIPLE CHEESE SOUFFLE *Comté, Gruyère, Camembert* 35

SPRING ASPARAGUS *Morels, Vin Jaune sauce, Comté, croutons* 29

DUCK LIVER PARFAIT *Madeira jelly, currants, chives, brioche* 30

PORK, MUSHROOM & PISTACHIO TERRINE *Cornichons, Dijon mustard* 28

WAGYU TARTARE 2GR MS 9+ *French fries OR brioche* 36/59

MAINS

MARKET FISH *Grilled cabbage, saké beurre blanc, finger lime* 60 (M)

SPRING ONION & COMTE RISOTTO *Parmesan, kombu, smoked butter* 46

BERKSHIRE PORK TOMAHAWK 650g *Dry-aged, Pommery mustard, jus* 85

SQUID INK SPAGHETTI *Prawns, roast tomato, nduja butter* 48 (A)

MARGRA LAMB RUMP *Pea purée, Dutch carrots, mint persillade* 56

FROM THE CHARGRILL

REX WAGYU BURGER *Westholme Wagyu, pickles, iceberg, raclette, French fries* 36

STEAK FRITES 260g *Jack's Creek MS3+ Sirloin, Café de Paris, French fries* 68

FLAT IRON STEAK 250g *Jack's Creek MS3+ French fries or mixed leaves* 52

EYE FILLET 200g *Bindaree MS2+ French fries or mixed leaves* 72

ELEVATE YOUR STEAK

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

SAUCE DIANE 6 / **TRUFFLE FOIE GRAS JUS** 10

SIDES

MIXED LEAVES *Pedro Ximénez dressing* 16

FRENCH FRIES *Aioli* 16

CHARRED BROCCOLINI *Anchovy & chilli, pangrattato* 18

CAVOLO NERO SALAD *Cabbage, currants, hazelnuts* 18

SUGAR SNAP PEAS *Buttermilk dressing, pickled eschalots, almonds* 17

Please let us know if you have any allergies or dietary requirements.

Groups of 7+ incur a 10% service charge | Sunday surcharge 10% | Public Holiday surcharge 15%.

REX COCKTAIL

FAVOURITES

LE PETIT DEJEUNER 34

COGNAC ORANGE

BRIOCHE CHAMPAGNE

5 WEEK BARREL AGED

NEGRONI 25

SHIRAZ GIN CAMPARI ANTICA
FORMULA

CORPSE REVIVER 23

GIN TRIPLE SEC LEMON
ABSINTHE

RIB EYES

STOCKYARD

KERWEE, QLD

GRAIN FED MBS 4-5

RED WINE JUS

VARIOUS SIZES AVAILABLE

24/100g

SUNDAY ROAST

SLOW ROASTED

BEEF BRISKET

COPPERTREE FARMS, NSW

DUCK FAT POTATOES,

SEASONAL VEGETABLES & RED

WINE JUS 52pp

SUNDAY ONLY



BISTRO REX



@BISTROREX

SEAFOOD ORIGIN

A = AUSTRALIA

I = IMPORTED

M = MIXED

*OUR MARKET FISH IS LINE CAUGHT IN AUS
OR NZ & DELIVERED TO US WHOLE*



BUBBLES & PEARLS

CHAMPAGNE & CAVIAR FLIGHTS

BLACK PEARL OSCIETRA - RUSSIAN STURGEON Black/Caspian/Azov Seas (I)

CHARACTER: Black, silky, nutty & firm

20gm 135

30gm 200

50gm 300

NV Lallier Champagne 'R.021' Pinot Noir, Chardonnay – Aÿ, Champagne

CALVISIUS OSCIETRA ITALIAN - WHITE STURGEON – Italy/US West Coast (I)

CHARACTER: Glossy black, refined, 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 (I)

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