

Le Banquet \$65

Pissaladiere
Smoked cod croquettes
Country pork terrine
Zucchini
Green leaf salad

—
Poached chicken breast
Steak frites
Hand cut fries

—
Chocolate & mandarin
Hazelnut parfait

Le Grand Banquet \$88

Heritage Rock oysters
Pissaladiere
Cured salmon
Chicken liver parfait

—
Spanner crab omelette
Nashi pear salad
Green leaf salad

—
Poached chicken breast
Braised lamb shoulder
Steak frites
Baby carrots

—
Chocolate & mandarin
Hazelnut parfait

Per person.
For the whole table.
Min 3 people

CHAMPAGNE

Andre Jacquart blanc de blanc 24

COCKTAILS

Chamomile & honey Kir Royal 15
Corpse Reviver No. 2 15
Ginger & Marascino collins 15
Classic Negroni 15

Heritage Rock oysters 'mignonette' 6/12 24 /48

Pissaladiere onion anchovy black olive 16
Cured salmon buckwheat blinis horseradish creme fraiche 23
Smoked cod croquettes pil pil radish cress 25
Scallops leek cashew curry leaf 26
Beef tartare condiments dark malt cracker 22
Chicken liver parfait sweet sour jelly 21
Country pork terrine pickles 22
Spanner crab omelette broccolini 29
Add Imperial caviar 20

Zucchini heirloom tomato goats curd 15
Nashi pear celery chicory hazelnuts 16
Green leaf salad fresh herbs 9

Beetroot bourguignon pearl barley mushrooms 22
Steamed market fish smoked oyster kohlrabi purslane MP
Poached chicken breast confit leg mushrooms sherry 38
Braised lamb shoulder smoked eggplant celeriac lentils 36
Steak frites cafe de paris 39
1KG T-Rex black pepper jus 98

Swiss chard lemon garlic 10
Cauliflower Gruyère gratin 12
Baby carrots pearl onions confit lemon harissa 14
Hand cut fries 11

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

@Bistrorex | www.bistrorex.com.au