

## Le Banquet \$65

Pissaladiere  
Smoked cod croquettes  
Country pork terrine  
Nashi pear salad  
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  
Green pea salad  
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 & Maraschino 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

**Green Pea** kohlrabi buttermilk 15  
**Nashi pear** celery chicory hazelnuts 16  
**Leaf salad** fresh herbs 9

**Roast Beetroot** artichoke, goats curd, walnut praline 24  
**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

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