

LE BANQUET

Pissaladiere onion anchovy black olive
Confit duck croquettes rhubarb endive mustard
Country pork terrine pickles

Nashi pear chicory celery hazelnuts
Green leaf salad fresh herbs

Galantine of chicken chestnut puree brussel sprouts
Steak frites cafe de paris

French Fries

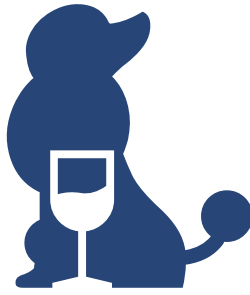
Valrhona chocolate crème caramel cocoa snap
Almond sorbet cointreau genoise orange curd

\$ 6 8

Per person, for the whole table

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

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LE GRAND BANQUET

Heritage Rock oysters 'mignonette'

Pissaladiere onion anchovy black olive

Tuna tartare chickpea pancake cured egg yolk

Chicken liver parfait sweet sour jelly

Scampi omelette garden peas snow pea tendrils

Nashi pear chicory celery hazelnuts

Green leaf salad fresh herbs

Market fish en papillote miso butter daikon sea grapes

Galantine of chicken chestnut puree brussel sprouts

Steak frites cafe de paris

Steamed broccolini

Valrhona chocolate crème caramel cocoa snap

Almond sorbet cointreau genoise orange curd

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