

# BISTRO REX

MODERN FRENCH LUNCH THROUGH SUPPER

Chamomile + Honey Kir Royal 16      Corpse Revivor No. 2 16      Classic Negroni 16

## TO BEGIN

Grain Organic Bakery Bread house whipped butter 2pp      CAVIAR de Neuvic 10g/ 30g 75/210

SOUTH COAST ROCK OYSTERS 27/52      SEA SCALLOPS HALF SHELL 18      MARINATED MIXED OLIVES 8  
mignonette 6/12      Bourbon vanilla sea spray

GRILLED OCTOPUS 28      CANTAL CHEESE SOUFFLÉ 24      PISSALADIERE 16  
green olive preserved lemon      twice baked      onion anchovy black olive

OCEAN TROUT TARTARE 24      BEEF TARTARE 24/36      BRANDADE FRITTER 25  
chickpea pancake cured yolk      condiments dark malt cracker      pil pil fennel

## CHARCUTERIE

*Let us choose a selection for you 29*

CHICKEN LIVER PARFAIT 22  
sweet sour jelly green  
peppercorns

COUNTRY PORK TERRINE 23  
cornichons onions

SAUCISSON 19  
guindillas peppers Comte

## NEXT

SPANNER CRAB OMELETTE 32  
zucchini flowers

MINUTE STEAK 29  
150g café de paris

REX BURGER 19  
pickles smoked raclette

GRILLED ASPARAGUS 26  
leek poached egg vadouvan

ONGLET 38  
200g sauce ravigote

BONE IN RIB EYE 14 per  
Bordelaise beef butter 100g

PARISIAN GNOCCHI 35  
duck leg ragout black olive

STEAK FRITES 39  
220g café de paris

DRY AGED PORK CUTLET 39  
pineapple almonds sage

CONFIT CHICKEN 38  
eggplant pickled grapes  
saltbush

SCOTCH FILLET 48  
300g green peppercorn sauce

PORK & CIDER SAUSAGE 29  
crushed green peas  
sauce verte

## FROM THE FISH MARKET

### FISH FILLET

pan fried ox heart tomatoes confit lemon basil oil MP

## TO GO WITH

LEAF SALAD 9  
fresh herbs

SEASONAL GREENS 12  
lemon mint olive oil

FRIED NEW POTATOES 12  
rosemary salt

RAW ZUCCHINI SALAD 15  
fennel goat's curd

ROASTED CAULIFLOWER 15  
tahini za'atar mint

FRENCH FRIES 9

PARIS MASH 12

## LAST

CHOCOLATE GATEAU 16  
caramelised white chocolate  
vanilla bean ice cream

COCONUT PINEAPPLE SPLICE 15  
fresh mango candied coconut

ALMOND BAVAROIS 15  
flaked almonds cherries  
toasted meringue

CHEESE & CONDIMENTS 1 PIECE / 3 PIECES 12 / 35

Please let us know if you have any allergies or dietary requirements | @Bistrorex | www.bistrorex.com.au

We add a 1.5% surcharge to all credit card payments

## THIS WEEK'S TEAM

JO  
MISHY  
TOM  
ADI  
GAIA  
JOSH  
STEFAN  
PADDY  
EMMA  
SUBIN  
SOPHIA  
NICK  
KIRK  
GIAN  
CRISTIAN  
JOSH  
BACI  
PETER  
ELIA  
BENN  
MICHAEL  
SAM T  
AGA  
SANDRA  
PAOLO

WE'D LOVE TO HEAR FROM YOU.  
IF YOU HAVE ANY FEEDBACK PLEASE FEEL  
FREE TO EMAIL US ON  
[HELLO@BISTROREX.COM.AU](mailto:HELLO@BISTROREX.COM.AU)