

# RIBEYE

ROOFTOP • BAR & KITCHEN

## TAPAS MENU

**C.ex SIGNATURE BACON JAM M 8 | G 9**  
with camembert & charred crouton (GF option available)

**HIGHLAND SPICED LEGUMES & NUTS (V) M 5 | G 5.5**

**MARINATED MIXED AUSTRALIAN OLIVES (V, GF) M 6 | G 7**

**STEAKHOUSE FRIES M 6 | G 7**  
with Louisiana spiced aioli

**SYDNEY ROCK OYSTERS**  
natural with rock salt & lemon (GF)  
**1/2 DOZ M 18 | G 20 • DOZ M 28 | G 30**

**BBQ Kilpatrick 1/2 DOZ M 20 | G 22 • DOZ M 31 | G 33**

**TOASTED TURKISH BREAD M 11 | G 13**  
with beetroot hummus, pesto & sun dried tomato tapenade dips  
& housemade dukkha

**CRUNCHY SPICED CHICKEN SPARE RIBS**  
**PLATE OF 8 M 10 | G 12 • PLATE OF 20 M 20 | G 22**  
with fire roasted capsicum, tomato  
& chilli dipping sauce

**SMOKED BEEF BRISKET SLIDERS (3) M 13 | G 15**  
with crunchy slaw

**WOODFIRED ANGUS MEAT BALLS (6) M 10 | G 12**  
with tomato & mango relish (GF)

**MAC & CHEESE BALLS (5) M 11 | G 13**  
with buffalo & blue cheese sauce

**CRISPY TEMPURA PRAWNS (5) M 13 | G 15**  
with chilli lime mayonnaise

**CHARGRILLED PORK LIEMPO BITES (5) M 13 | G 15**  
with crackle, lemon, sesame & nam jim dipping sauce

**PLOUGHMAN'S BOARD M 30 | G 33**  
cured meats, cheese, pickles, dip,  
charred capsicum, toasted flat bread

**BLACK ANGUS SIRLOIN**  
**M 24 | G 26**

(230G, YP, MSA CERTIFIED FROM RIVERINA, NSW)  
served with steakhouse fries & salad (GF without fries)

**BLACK ANGUS SCOTCH FILLET**  
**M 29 | G 32**

(300G, YP, GRASS FED, MSA CERTIFIED FROM RIVERINA, NSW)  
served with steakhouse fries & salad (GF without fries)

All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen. Please advise your waiter of any dietary requirements.

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## CONDIMENTS

### SPECIALTY HOUSEMADE SAUCES

mushroom, pepper or Diane

**M 3.5 | G 4**

### CONDIMENTS

tomato & mango relish (GF), BBQ chipotle, gravy or garlic aioli (GF)

**M 1.2 | G 1.4**

## DESSERTS **M 8 | G 9**

### CHOCOLATE DIPPED STRAWBERRIES

w/ Baileys anglaise

### CHURROS

w/ chilli chocolate sauce

### GYPSY'S ARM

w/ white chocolate cream & pistachio

ALL DESSERTS ARE HAND CRAFTED BY OUR PASTRY CHEF

## COCKTAILS

### APEROL SPRITZ

Aperol, prosecco, soda

**M 11 | G 13**

### EAST 8 HOLD UP

Aperol, vodka, pineapple juice, passionfruit

**M 11 | G 13**

### ESPRESSO MARTINI

Ketel One Vodka, Mr Black, espresso

**M 14 | G 16**

### WHISKEY SOUR

whiskey, lime juice

**M 14 | G 16**

### MIDORI SPLICE

Midori, Malibu, pineapple juice, coconut cream

**M 14 | G 16**

### COSMOPOLITAN

Cointreau, vodka, lime juice, cranberry juice

**M 14 | G 16**

### C.ex BLU

Bacardi, Blue Curacao, lime juice, orange juice

**M 14 | G 16**

### MARGARITA ON THE ROCKS

tequila, triple sec, lime juice, lemonade

**M 14 | G 16**

### MOSCOW MULE

vodka, ginger beer, lime juice

**M 14 | G 16**

PLEASE SEE BAR STAFF FOR DAILY COCKTAIL SPECIALS