

RIBEYE

ROOFTOP • BAR & KITCHEN

BREADS & STARTERS

BOTTARGA GRILLED KING PRAWNS 24

King prawns marinated with olive oil, garlic & a hint of chilli, served with lemon & shaved bottarga (GF)

LOCALLY SOURCED ROCK OYSTERS 28

Natural with rock salt & lemon 1/2 DOZ 28
DOZ 42

JAPANESE 30

Wakame, pickled ginger & ponzu 1/2 DOZ 30
DOZ 46

BRUSCHETTA X 2 11

Roma tomato, shallot, fresh basil, olio d'oliva, balsamic with spiced corn & sliced baguette

C.ex SIGNATURE BACON JAM 14

with camembert & charred crouton (GF option available)

JAPANESE STYLE TOFUYAKI 15

Fried firm tofu, finished with Takoyaki sauce, kewpie mayo & nori (V)

CONFIT CARROTS W/ CREME FRAICHE 18

Carrots confit in butter, fragrant spices, sugar & served with Creme Fraiche (GF,V)

SEAFOOD CHOWDER 20

With snapper, prawns, calamari, scallops & mussels with toasted sourdough

MAINS Includes your choice of two standard sides

PORK MILANESE DI LOMBARDY 38

Succulent thick pork cutlets, crumbed with a hint of cheese & pan-fried

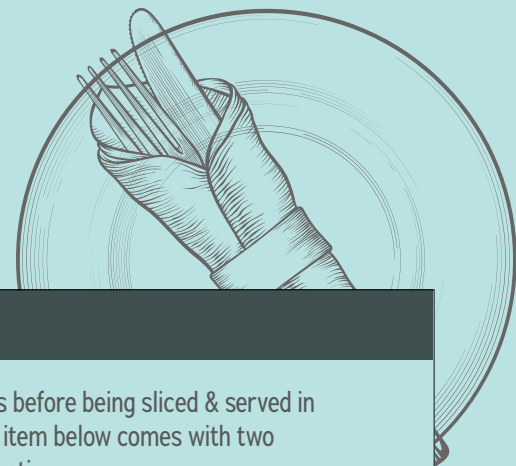
GRILLED CHICKEN W/ CREAM CHEESE & SPINACH 36

Grilled chicken breast, stuffed with a mixture of cream cheese, fresh herbs & spinach served with bearnaise sauce (GF)

FISH OF THE DAY POA

SEARED SALMON W/ JACK DANIELS & LEMON CAPER SAUCE 42

Seared salmon fillets served with a chefs special creamy caper sauce with a hint of lemon & infused with Jack Daniels (GF)



CHARGRILLED STEAKS

All steaks are hormone free, premium quality & selectively aged between 6 to 10 weeks before being sliced & served in Ribeye. Well done steaks take time & will increase the wait time for the table. Each item below comes with two standard sides, please ask your waitperson if you have any questions.

RIBEYE 350g GRASS FED 55

Premium grass fed yearling from Darling Downs, QLD. Bone-in, dry rubbed & rested in bourbon BBQ spices (GF).

THE ANGUS SCOTCH 300g GRAIN FED 50

Certified Australian Angus Beef (CAAB™), MB1, - YP, grain fed, MSA certified, finished on grain for 100 days, from the Riverina NSW & Coonawarra SA regions (GF).

THE NEW YORKER 300g GRAIN FED 50

Riverine Premium, MB2 YP (young prime), Grain Fed, MSA certified, finished on grain for 100 days, from the Riverina NSW & Coonawarra SA regions. Aged in James Squire porter with Tennessee smokehouse spices before grilling

FILLET OF BEEF MIGNON GRASS FED 49

Wrapped in prosciutto & grilled to your liking

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OTHER DISHES

CHARGRILLED VEGETABLE STACK 35
with rocket, lettuce & Persian feta (GF, V)

TOMATO CREAM PENNE PASTA 27
Penne pasta with sauteed onion, garlic, asparagus, cherry tomatoes, olives, mushroom & zucchini, finished with parmesan cheese & basil oil (V)

DESSERTS

16
GREEN TEA MASCARPONE & YUZU CHEESECAKE
TIRAMISU GOUTTE TEARDROP
with berries & mascarpone
CHOCOLATE, RASPBERRY & DATE CAKE
AFFOGATO 10
with Frangelico 15

CHEESE

CHOOSE FROM THE BELOW CHEESE OPTIONS, INCLUDES 3 CHEESES 33
Brie
Camembert
Mild Blue Vein
Vintage Cheddar
Chevre
ADDITIONAL 50G PORTION EACH 10
Platter also comes with quince paste, honey, pickles, charred capsicum & crackers

SIDES

STANDARD SIDES 11
crispy fries, garden salad with Chardonnay vinaigrette, rosemary chats (GF), steamed vegetables (GF), creamy mashed potato (GF)

SURF & TURF IT 16
prawns topped with hollandaise sauce (GF)

SALVES

1.8
BEARNAISE SAUCE, RED WINE JUS
GARLIC AIOLI (GF)
4
MUSHROOM, PEPPER
OR DIANE



At Ribeye Rooftop Bar & Kitchen we have paid particular attention to sourcing not only the best but most consistent product available. Our partnership with Teys Australia allows us to provide consistent product with a range of certified options being grain fed Riverina premium beef, grass fed grasslands premium with no added hormones & pure Angus premium grain fed beef. Each style carries different eating qualities, & these were taken into consideration when selecting the cuts. For further information about Teys Beef visit www.teysaust.com.au. In addition to the quality eating properties, you can be confident in our product as it is traced from paddock to plate & is produced & processed under the Livestock Welfare Certified System.

PLANNING AN EVENT?

CONTACT OUR EVENTS TEAM TO FIND OUT
HOW YOU CAN HOST YOUR NEXT EVENT AT
RIBEYE ROOFTOP BAR & KITCHEN

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