

# 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

Natural with rock salt & lemon 1/2 DOZ 29  
DOZ 43

### JAPANESE

Wakame, pickled ginger 1/2 DOZ 31  
& ponzu DOZ 47

### BRUSCHETTA X 2 12

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

### C.ex SIGNATURE BACON JAM 15

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 21

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

## MAINS Includes your choice of two standard sides

### PORK MILANESE DI LOMBARDY 39

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

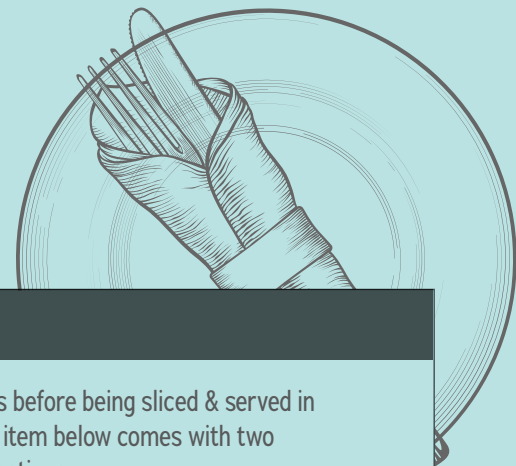
### GRILLED CHICKEN W/ CREAM CHEESE & SPINACH 39

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

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.

A surcharge of 20% applies on all public holidays (excluding ANZAC Day).

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## OTHER DISHES

**CHARGRILLED VEGETABLE STACK** 36  
with rocket, lettuce & Persian feta (GF, V)

**TOMATO CREAM PENNE PASTA** 28  
Penne pasta with sauteed onion, garlic, asparagus, cherry tomatoes, olives, mushroom & zucchini, finished with parmesan cheese & basil oil (V)

## DESSERTS

17  
**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** 35

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)

## SAUCES

2.5  
**BEARNAISE SAUCE, OR  
GARLIC AIOLI (GF)**

4  
**MUSHROOM, PEPPER, DIANE  
OR RED WINE JUS**



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](http://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**

**6652 3888**