

RIBEYE

ROOFTOP • BAR & KITCHEN

TAPAS MENU

RUSTIC CUT FRIES 11 (Vg)

with vegan aioli

SWEET POTATO CHIPS 15 (V)

served with lemon & chive sour cream

C.ex SIGNATURE BACON JAM 14

with camembert & charred croutons ((GF) option available)

WHIPPED GOATS CHEESE & CARAMELISED PEAR 18 (V)

served en croûte

BEEF BULGOGI TORTILLA 18

Korean Beef, kimchi mayonnaise, cos lettuce with corn tortilla

JALAPENO POPPERS (3) 15 (V)

filled with tomato risotto 


CHORIZO & GREEN PEA ARANCINI (3) 18

with arrabiata sauce

CHICKEN WINGS 14

with a choice of sauce - Korean, Honey Soy or Buffalo

SZECHUAN FRIED CHICKEN BAO BUN (3) 21

with pickled cucumber, mixed salad & sriracha mayo 


CRISPY PORK BAO BUN (3) 21

with pickled Asian slaw & sweet chilli sauce

PRAWN & CHORIZO SKEWERS 19

with chimichurri sauce

SPICY KING PRAWN HOT POT 21

King prawns in a fresh herb & spicy Napoli sauce
with a garlic butter toasted baguette 

((GF) option available)

SMOKED ANGEL BAY BEEF SLIDERS (3) 24

served with cos lettuce, cheese & cajun spiced BBQ sauce

LEMONGRASS BEEF LOLLIPOPS (4) 24

sliced sirloin steak wrapped around a lemongrass stalk,
flavoured with ginger, citrus & a sweet soy glaze

SALT & PEPPER CALAMARI 19

with housemade soy & lime dipping sauce & lemon

PLOUGHMAN'S BOARD 45

cured meats, cheese, pickles, charred capsicum, trio of dips, mixed
seasoned nuts & a selection of breads ((GF) option available)

TAPAS TOWER 48

A selection of tapas items including bacon jam, jalapeno poppers (2),
calamari, chicken wings (4) & smoked Angel Bay beef sliders (2)

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CONDIMENTS

tomato & mango relish (GF), BBQ chipotle, gravy or garlic aioli (GF)
1.6

DESSERTS

AFFOGATO 10
with Frangelico **15**

CHOCOLATE DIPPED STRAWBERRIES 10
with Baileys anglaise

CHURROS 10
with chilli chocolate sauce

HAZELNUT EMPANADAS 10
coated in cinnamon sugar with a salted caramel dipping sauce

(GF) = gluten-free

(H) = healthy option

(V) = vegetarian

(Vg) = vegan

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.

**PLEASE SEE
BAR STAFF
FOR COCKTAIL &
BEVERAGE LISTS**

PLANNING AN EVENT?

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

6652 3888