

RYLEIGH'S

ROOFTOP GRILL

LUNCH

FROM THE GRILL

8OZ STRIPLOIN
32.00

8OZ PICANHA
28.00

8OZ LAMB RUMP
22.00

Above cuts served with your choice of Chimichurri, Pepper Sauce or Gorgonzola & Garlic Butter

GRILLED CHICKEN FILLET
with Creamy White Wine Mushroom 4,9,13
20.00

GRILLED FILLET OF SALMON
with Citrus 'n' Sesame Emulsion 1A,4,7,8,11,13
20.00

SALADS

Tender Green Beans & Asparagus Charred Tomato & Chipotle Salsa, Lime
8.00

Burrata, Basil & Pine nut Pesto, Heirloom Tomatoes 4,13
11.00

Snap Peas, Cucumber & Jalapeno Salad Watercress, Citrus Dressing, Crème Fraiche 4,12,13
8.00

Mediterranean Salad, Cucumber, Onion, Olives, Tomatoes, Pine Nuts, Feta 4,13
8.00

BEYOND THE GRILL

Bone Marrow Burger, House Maple Bacon, Jalapeno Relish, Cheddar Cheese, Confit Onion,
Pickles, Potato Bun and Fries 1A,4,7,13
22.00

Wild Mushroom Gnocchetti, White Wine n Truffle Cream, Stracciatella, Pangrattato 1A,4,7,13
19.00

Beef Ragu, Tagliatelle, Pickled Shimeji, Sour Cream, Dijon Crumb 1A,4,7,9,12,13
24.00

Roasted Artichoke, Molcajete Salsa, Polenta, Smoked Almond 13
18.00

Sandwich Of The Week – Ask your server for more information

SIDES

Rosemary Fries
6.00

Cauliflower Gratin 1a,4,7,13
6.00

Potato Puree 4
6.00

ADD TO YOUR CUT

Tobacco Onions 1a,4
5.00

Sauteed Wild Mushrooms 4
5.00

1–Gluten (A–Wheat, B–Spelt C–Khorasan, D–Rye, E–Barley F–Oats) / 2–Peanuts
3–Nuts (A–Almonds, B–Hazelnuts C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macadamia, H–Walnut) 4–Milk / 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish,
D–Shrimp) / 6–Mollusc / 7–Eggs 8–Fish / 9–Celery 10–Soya / 11–Sesame Seeds / 12–Mustard / 13–Sulphur Dioxide & Sulphites / 14–Lupin

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