LUNCH + DINNER

Lunch: 11:30am - 2:30pm, Monday – Friday

Dinner: 5:30pm - 9:00pm, Monday – Saturday

Closing time may vary

ENTRÉE

Garlic Bread (4pc) (VG, GFO)
Toasted with garlic and herb extra virgin olive oil **/ 12**

Salt + Pepper Calamari (GF, DF)
Crispy calamari tossed in crispy fried onion salt and served with spicy aioli **/ 19**

Prawn Spring Roll
Creamy filled prawns served with lemon wedge and sweet chilli sauce **/ 20**

Teriyaki Beef Skewers
Marinated beef skewers served with teriyaki sauce, pickled carrot and topped with peanut granules **/ 19**

Bruschetta (GFO + 2.5)
Garlic toasted sourdough topped with fresh basil leaves, cherry tomato, house-made lemon dressing, balsamic glaze and buffalo mozzarella **/ 18**

5 Spice Chicken Wings (GF)
Crispy skin 5 spice chicken wings coated in sriracha reduction with ranch sauce **/ 19**

SALADS

Add Chicken or Calamari **/ +6**

Thai Beef Salad (GF, DF)
Sliced beef with tomato, cucumber and mix leaves, tossed in a Thai chilli dressing **/ 20**

Classic Caesar Salad (GFO, VO)
Crispy cos lettuce, croutons, bacon, Grana Padano and anchovies, tossed in a classic Caesar dressing, and topped with a poached egg **/ 19**

Asian Salad (V, GF, DF)
Shredded wombok, slaw, and bean sprouts, tossed in sliced chilli, ginger, lime, and soy dressing, topped with coriander **/ 19**

Beetroot Salad (V, GF)
Mixed leaves, beetroot, almond flakes and feta cheese **/ 19**

FROM THE PAN

Duck + Beetroot Risotto (GF)
Topped with feta cheese **/ 34**

Seafood Linguine
Garlic, chilli, cherry tomato, Spanish onion, squid, prawns and black mussels, topped with freshly shaved parmesan **/ 32**

Potato + Pumpkin Gnocchi (V)
Cooked in burnt sage butter, with roasted pine nuts and goat's cheese **/ 24**

Baked Fish Fillet (GF, DF)
Baked market fresh fish served with zucchini noodles, sugar snap peas and a lemon wedge **/ 38**

Sticky BBQ Beef Short Rib (GF, DF)
Served with Tennessee corn and mixed wombok coleslaw **/ 36**

FROM THE GRILL

Chargrilled Steak of your choice served with Paris mash, broccolini and your choice of sauce *(GF)*
Sirloin 300g **/ 38**
Scotch Fillet 300g **/ 48**
Fillet Mignon 220g **/ 50**

Grilled Marinated Pork Loin (GF)
Served with sesame rice and sautéed greens **/ 28**

Grilled Marinated Lamb Loin Chop (GF, DF)
Served with duck fat potatoes, grilled vegetables and chimichurri **/ 38**

Chef Tasting Board
Sirloin steak, grilled garlic prawns, marinated pork loin and lamb loin chop, served with sautéed greens, chips and your choice of sauce **/ 80**

Sauces: Peppercorn Brandy, Creamy Mushroom, Red Wine Jus or Chimichurri.
Extra Sauce **/ +3.5**

Please inform the wait staff if you have any allergies or special dietary requirements.
Credit Card Surcharge 1.5%

BURGERS

No.10 Beef Burger
Angus beef patty with smoked pork fat, house-made bacon and tomato relish, American cheese, caramelised onion, crispy cos-lettuce and sliced tomato served with fries **/ 26**

No.10 Chicken Burger
Chicken schnitzel with mixed leaves, chilli and ranch dressing, served with fries **/ 24**

No.10 Veggie Burger
Grilled seasonal vegetables with caramelised onion, haloumi and basil pesto, served with fries **/ 24**

Gluten Free Bun **/ +2.5**

SIDES

Fries + Aioli **/ 10**

Sautéed Seasonal Greens **/ 12**

Onion Rings **/ 14**

Paris Mash **/ 14**

Potato Wedges with Sour Cream + Sweet Chilli **/ 14**

Garden Salad **/ 9**

DESSERT

Spanish Churros
Coated in cinnamon sugar and served with salted caramel sauce **/ 15**

Crème Brûlée
Served with almond biscotti biscuit **/ 15**

Coconut Panna Cotta (GF, DF)
Served with passionfruit pulp and sprinkled with shredded coconut **/ 15**

Chocolate Fondant
Soft-centered chocolate fondant served with vanilla ice cream **/ 15**