

## LUNCH + DINNER

11:30am – 2:30pm, Monday – Friday

5:30pm – 9:00pm, Monday – Saturday

### SMALL PLATES

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*Some dishes can be prepared gluten free, dairy free or vegetarian, just ask your waiter.*

#### Bread + Dips (V)

Warm torn baguette, olive tapenade and feta dip / **12**

#### Warm Marinated Olives (V, VG, DF)

Served with torn baguette / **12**

#### Bruschetta (V)

Garlic sourdough, cherry tomato, buffalo mozzarella and pesto / **19**

#### Salmon Gravlax (GFO)

House-cured Tasmanian salmon, pickled beetroot, eggplant mousse, wasabi dust and toast shards / **19**

#### Chickpea, Avocado + Dukkah Salad (V, GF, DF)

Crispy kale, marinated chickpeas, avocado, dukkah, and lemon and herb dressing / **18**

Add grilled chicken or salt + pepper calamari / **+6**

#### Crunchy Asian Salad (V, GF, DF)

Shredded wombok, cabbage, carrots, bean sprouts, coriander, and ginger, chilli and soy dressing / **18**

Add grilled chicken or salt + pepper calamari / **+6**

#### Panzanella Salad (V)

Roma tomato, wood-fired capsicum, black olives, red onion, mozzarella, croutons, balsamic and lemon dressing / **18**

Add grilled chicken or salt + pepper calamari / **+6**

#### Feta + Tangerine Salad (V, GF)

Shredded fennel, slaw, tangerine, crumbled feta, and lemon and herb dressing / **18**

Add grilled chicken or salt + pepper calamari / **+6**

#### Korean BBQ Chicken (DF)

Korean barbecue boneless chicken pieces, spiced wombok and pickled carrots / **17**

#### Salt + Pepper Calamari (GF, DF)

Chilli, lime, coriander and aioli / **19**

#### Teriyaki Beef Skewers (GF, DF)

Chargrilled beef skewers and teriyaki sauce / **16**

### LARGE PLATES

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#### Italian Baked Fish (GF)

Tomato braised market fresh boneless fish fillet, lemon, garlic, white wine, fennel and lemon roast potatoes / **29**

#### Beer Battered Fish + Chips

Crispy battered fresh fish, salad, fries and caper aioli / **26**

#### BBQ + Bacon Burger

Angus beef patty, BBQ sauce, grilled bacon, American cheese, lettuce and fries / **24**

Add avocado / **+6**

#### Vego Burger (V)

House made patty of potato, chickpeas, onion, quinoa, lettuce, tomato, chutney and fries / **19**

Add grilled halloumi / **+6**

#### Garlic + Chilli Prawn Pappardelle

Garlic prawns, chilli, fresh herbs, lemon, olive oil and shaved Parmesan / **29**

#### No.10 Poke Bowl (GF, DF)

Finely sliced salmon, pickled carrot, cucumber, shallots, seasoned rice, bonito flakes and pickled ginger / **29**

#### Bombay Chicken (GF, DF)

Chargrilled boneless marinated chicken, basmati rice and mild lentil dhal / **27**

#### Grilled Chiverton Pork Loin (GF)

Cannellini bean, chorizo and apple cassoulet / **32**

#### Pressed Lamb Shoulder (GF)

Pea and mint purée, greens and lemon potato / **34**

#### 300g Scotch Fillet (GF)

Summer greens, potato rosti and braised porcini mushroom / **42**

### SIDES

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Summer greens / **10**

Garden salad / **10**

Fries and aioli / **10**

Sweet potato fries and aioli / **10**

### SWEET PLATES

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#### Passionfruit Pavlova (GF)

Chantilly cream and passionfruit pulp / **14**

#### Chocolate Fondant

Mandarin compote and ice cream / **17**

#### Coconut Lime + Malibu Pannacotta (GF, DF)

Pineapple compote and candied lime / **17**