

LUNCH + DINNER

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

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

ENTRÉE

Korean BBQ Chicken (GF, DF)

Fried chicken breast with spicy Korean BBQ sauce, pickled carrots, sweet chilli wombok, lime and sesame seeds / **20**

Salt + Pepper Calamari (GF, DF)

Tossed with fresh coriander and sliced chilli, and served with lime and coriander mayonnaise / **19**

Chicken Tacos

3 soft shell tacos, topped with spicy pulled chicken, lettuce, tomato and onion salsa, sour cream, guacamole, chilli and coriander / **22**

Tomato + Mozzarella Bruschetta (V, GFO)

Toasted garlic sourdough, with tomato and onion salsa, buffalo mozzarella, black pepper, extra virgin olive oil and balsamic glaze / **22**

Mushroom + Mozzarella Arancini (V)

Crispy fried arancini, with parmesan cheese, herbs and garlic mayonnaise / **20**

Spiced Zucchini Fritters (V)

Crispy spiced zucchini puffs served with mint yoghurt dip and lemon / **22**

SALADS

Add Chicken or Calamari / +6

Beetroot, Caramelised Pecan + Feta Salad (GF, V)

Mixed leaves with roasted beetroot, feta and caramelised pecan nuts, tossed with balsamic dressing / **20**

No.10 Caesar Salad (GFO, VO)

Crisp cos lettuce with croutons, parmesan cheese, bacon, Caesar dressing and poached egg / **20**

Thai Beef Salad

Shredded prime beef with slaw, tomato, onion, cucumber, chilli and coriander, tossed in a tangy dressing and topped with crispy noodles and lime / **20**

Roast Vegetable + Couscous Salad (DF, VG)

Roast vegetables, with orange and sultana couscous, mixed leaves and citrus dressing / **20**

Greek Salad (V, GF)

Tomatoes, cucumber, onion, kalamata olives and feta with lemon, olive oil dressing and oregano / **20**

FROM THE PAN

Chicken with Pesto + Tomato (GF)

Succulent chicken breast, braised in tomato sugo with pesto and lemon, served on a bed of saffron rice / **30**

Lamb, Coconut + Spinach Curry (GFO)

Spiced lamb, braised in creamy coconut and spinach sauce, served with rice, raita and crispy pappadum / **27**

Spicy Chicken Parmigiana

Crisp breaded chicken breast, topped with spicy tomato sugo, sliced chorizo and mozzarella cheese, served with chips and salad / **28**

Crispy Battered Fish + Chips

Battered market-fresh fish fillets, served with chips, salad, lemon and caper mayonnaise / **27**

Baked Market-Fresh Fish (GF, DF)

Succulent fillets of market-fresh fish, baked with tomato, onion, potato, lemon and garlic, served with fresh herbs and lemon / **36**

Braised Stuffed Capsicum (GF, VG)

Baked capsicum stuffed with vegetable, sultana and saffron rice, braised in a tomato, garlic and pesto sauce / **26**

Garlic + Chilli Prawn Pappardelle

Pappardelle tossed with prawns, garlic, chilli and rich tomato sugo, served with shaved parmesan cheese, lemon and warm sourdough / **27**

Roasted Vegetable + Chilli Penne (V, VGO)

Penne tossed with roasted vegetables, garlic, chilli and spiced tomato sauce, served with shaved parmesan cheese and warm sourdough / **25**

Add sliced chorizo / +5

Mediterranean Lamb Skewers

Grilled marinated lamb leg skewers, served with salad, flatbread, and yoghurt and mint sauce / **30**

FROM THE GRILL

All items are chargrilled to your liking and served with salad, fries and your choice of, mushroom, peppercorn, dianne or red wine sauce.

Angus Sirloin 300g (GF, DF) / **45**

Angus Rump 350g (GF, DF) / **41**

Eye Fillet 200g (GF, DF) / **47**

BURGERS

All burgers are served in a toasted brioche bun with a side of fries.

Gluten Free Bun / +2.5

BBQ Bacon Burger (GFO)

House-made beef patty topped with grilled bacon, cheese, tomato, lettuce, and BBQ sauce / **26**

Add an extra patty / +5

Add egg / +3

Southern Fried Chicken Burger (GFO)

Crispy, seasoned and fried chicken thigh, with slaw, tomato, cheese and chipotle mayonnaise / **26**

Grilled Halloumi + Vegetable Burger (V, VGO, GFO)

Grilled halloumi with zucchini, eggplant, capsicum, caramelised onion and pesto / **26**

SIDES

Garlic Bread 4pc / **12**

Cheesy Garlic Bread / **14**

Seasonal Vegetables / **10**

Garden Salad / **10**

Chips + Aioli / **10**

Sweet Potato Fries + Aioli / **12**

DESSERT

Chocolate Fondant

Served with chocolate ice cream / **15**

Mixed Berry Mousse

Served with mascarpone and berry compote / **15**

Crème Brûlée

Served with mixed berries / **15**

Spanish Churros

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

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