

LUNCH + DINNER

11:30am – 2:30pm, Monday – Friday

5:30pm – 9:00pm, Monday – Saturday

SMALL PLATES

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

Garlic Bread 4pc (VG, GFO)

Toasted with garlic and herb extra virgin olive oil / **12**

Cheesy Garlic Bread 4pc (V, GFO)

Toasted with garlic and herb extra virgin olive oil, topped with cheese / **14**

Korean BBQ Chicken (DF, GF)

Tender pieces of chicken breast marinated in Korean spices, served with sweet chilli, wombok, pickled carrots, fresh lime, and sesame seeds / **19**

Salt + Pepper Calamari (GF)

Crispy calamari tossed in coriander and chilli, served with a spicy lime aioli / **19**

Fried Cauliflower Bites (V)

Served with hummus and a lemon wedge / **19**

Caesar Salad (GFO)

Cos lettuce, croutons, bacon, shaved parmesan cheese, anchovies, and classic Caesar dressing, topped with a poached egg / **19**

Add chicken or calamari / **+5**

Asian Salad (GF, DF, VG)

Shredded wombok, slaw, and bean sprouts, tossed in sliced red chilli, ginger, lime, and soy dressing, topped with coriander / **19**

Add chicken or calamari / **+5**

Greek Salad (GF, V)

Tomato, cucumber, red onions, olives, feta cheese, and citrus dressing, topped with oregano / **20**

Add chicken or calamari / **+5**

Roasted Tomato Caprese Salad (GF, V)

Roasted tomatoes, basil, buffalo mozzarella, and herb and lemon dressing, finished with cracked black pepper / **22**

Smoked Chicken, Raspberry, and Pecan Salad (GF, DF)

Fresh salad leaves topped with smoked chicken breast, raspberries, caramelized pecan nuts, and raspberry dressing / **24**

LARGE PLATES

Potato Gnocchi + Pumpkln (V)

Cooked in burnt sage butter, topped with roasted pine nuts and goat cheese / **24**

Chorizo, Cherry Tomato + Garlic Pasta

Chorizo, cherry tomatoes, and Spanish onion, topped with freshly shaved parmesan cheese / **25**

Seafood Linguine

Garlic, chili, cherry tomato, Spanish onion, squid, prawns, market fresh fish, and lime, topped with freshly shaved parmesan cheese / **30**

Crispy Battered Fish + Chips

Battered fish fillet, served with chips, salad and caper mayonnaise / **26**

Fish of The Day (GF)

Grilled fish fillet, served with roasted seasonal vegetables and grilled asparagus, topped with lime and lemon butter sauce / **38**

Roasted Pork Belly (GF, DF)

Served with maple soy and sesame reduction, seasonal vegetables, and sesame rice / **34**

Lamb Skewers

Served with toasted flat bread, chimichurri, tzatziki, lemon, and tomato salad / **35**

No.10 Chicken Burger

Chicken schnitzel, mixed leaves, green chili, and ranch dressing / **24**

No.10 Beef Burger

Angus beef patty with smoked pork fat, house-made bacon and tomato relish, American cheese, cos lettuce, tomato, served with fries / **26**

No.10 Veggie Burger (V, VGO)

Grilled seasonal vegetables, caramelised onion, halloumi, and basil pesto, served with sweet potato fries / **24**

No.10 Soft-Shell Crab Burger

Sriracha mayo, slaw, and house-made pickles, served with fries / **28**

LARGE PLATES

Chargrilled Sirloin 300g (GF)

Served with a side of truffle mash and broccolini, and your choice of peppercorn sauce, red wine jus, or cream bacon mustard sauce / **35**

Chargrilled Scotch Fillet 300g (GF)

Served with a side of truffle mash and broccolini, and your choice of peppercorn sauce, red wine jus, or cream bacon mustard sauce / **42**

Grilled Spatchcock (GF, DF)

Served with Tennessee smoked corn, a lime wedge, and romesco sauce / **45**

SIDES

Fries and aioli / **10**

Sweet potato fries and aioli / **10**

Garden salad / **10**

Sauteed seasonal vegetables / **10**

Potato wedges, served with sour cream and sweet chilli / **14**

Steamed rice / **8**

SWEET PLATES

Affogato

Vanilla ice cream, espresso and butterscotch liquor / **14**

Churros

Coated in cinnamon sugar, served with a caramel dipping sauce / **14**

Sticky Date Pudding

Served with warm caramel sauce and vanilla ice cream / **14**

Chocolate Fondant

Soft-centred chocolate fondant with chocolate ice cream / **14**

Please inform the wait staff if you have any allergies or special dietary requirements.

Credit Card Surcharge 1.5%