

LUNCH + DINNER

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

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

Opening times may vary

ENTRÉE

Garlic Bread (4pc) (GFO) / 12

Toast with garlic and herbs, extra virgin olive oil

Add cheese /+2

Housemade Sun-Dried Tomato + Green Pea Arancini (V) / 18

Sun-dried tomato and green pea arancini served with black garlic squid ink

mayo, finished with Parmigiano cheese

Mushroom, Spinach + Potato Croquettes (V) / 18

Deep-fried croquettes served with wasabi mayo slaw

Salt + Pepper Calamari (GF, DF) / 19 (I)

Deep-fried strips of lightly coated squid tossed with sliced chilli and coriander,

served with garlic aioli

Korean BBQ Chicken (GFO, DF) / 20

Spicy crispy chicken pieces served with sweet chilli wombok and

pickled carrot

Chicken Tacos (3pcs) / 22

Mildly spiced sous vide chicken served on soft flour tortillas with slaw,

guacamole, sour cream and tomato salsa, topped with chilli

and coriander

Thai Style Fish Cakes (GF, DF) / 22 (A)

Thai-style fish cakes served with tomato, chilli and coriander salad, sweet

chilli dressing and fresh lime

Sizzling Prawns (GFO, DF) / 22 (I)

Sizzling prawns with tomato, confit garlic, chilli, scallions and

toasted sourdough

SIDES

Winter Vegetables / 10

Garden Salad / 10

Chips + Aioli / 10

Sweet Potato Fries + Aioli / 12

FROM THE PAN

Coconut Silk Laksa (V) / 19

Silky coconut curry laksa with rice noodles and winter vegetables,

garnished with fresh chilli and coriander

Add chicken or prawns / +6

Lamb + Spinach Curry (GFO, DF) / 27

Tender spiced lamb and spinach cooked in coconut cream, flavored with

chopped coriander, served with saffron rice, mint yoghurt raita and roti

Battered Fish + Chips / 27 (A)

Crispy battered fish fillets served with salad, chips, lemon and

tartare sauce

Smoked Chorizo Chicken Parmigiana / 28

Crispy panko-crumbed chicken breast topped with Napolitana sauce, smoked

chorizo and melted cheese, served with chips and salad

Squid Ink Pasta / 28 (I)

Squid ink pasta tossed with sautéed calamari, prawns and mussels in a chilli,

garlic and tomato sugo, finished with herbs

Nepalese Spiced Chicken Skewers / 30

Tender chicken breast marinated in ginger garlic paste and spices, served

with salad, flatbread and mint yoghurt

Market Fish (GF) / 35 (A)

Pan-seared fillet served with creamy parsnip purée, roasted cherry tomatoes

and broccolini, garnished with parsley emulsion and a wedge of lemon

FROM THE GRILL

Chargrilled Steak of Your Choice

Served with creamy mashed potato, winter vegetables and your choice

of sauce.

Angus Rump 350g / 45

Sirloin 300g / 45

Sauces: Red Wine Jus, Mushroom, Peppercorn or Diane.

Extra Sauce / +3,5

Add Surf & Turf / +6 (I)

SALADS

Thai Beef Salad (DF) / 20

Shredded prime beef with slaw, tomato, cucumber, onion, chilli

and coriander, tossed in a tangy lemon dressing and topped with crispy

noodles and lime

Beetroot, Feta + Caramelised Pecan Salad (V, GF) / 20

Mixed lettuce with roasted beetroot, feta and caramelised pecans, tossed

with balsamic dressing

Traditional Greek Salad (V, GF) / 20

Tomato, cucumber, onion, Kalamata olives and feta tossed with lemon

dressing and topped with dried oregano

No.10 Caesar Salad (GFO) / 20

Crisp cos lettuce with croutons, parmesan cheese, bacon, Caesar dressing

and poached egg

BURGERS

BBQ Bacon Burger (GFO) / 26

House-made beef patty topped with grilled bacon, cheese, tomato, lettuce

and BBQ sauce, served with chips

Grilled Chicken Burger (GFO, DF) / 26

Chargrilled chicken breast fillet layered with lettuce, tomato and cucumber,

finished with smoky chipotle mayo, served with chips

Tandoori Halloumi Burger (GFO, V) / 26

Grilled halloumi marinated in aromatic tandoori spices, layered with fresh

lettuce, tomato and cucumber, served with chips

Seafood Country of Origin

(A) Australian (I) Imported (M) Mixed Origin