

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.

Toasted Three Mills Sourdough (V)

Basil oil and balsamic reduction / **10**

Hot Marinated Mixed Olives (V, DF, GFO) / **12**

Chargrilled Marinated Octopus (GF, DF)

Tomato, garlic and chilli salsa / **24**

Bruschetta (V)

Garlic sourdough, cherry tomato, buffalo mozzarella, fresh basil and garlic oil / **22**

Cured Tuna (GF)

Pickled cucumber, rice noodles, coriander, lime, sesame and honey dressing / **21**

No.10 Share Board

Olive tapenade, nut free pesto, hummus, grilled chorizo, marinated olives, sheep's fetta and toasted sourdough / **32**

Crunchy Asian Salad (V, GFO)

Shredded wombok, cabbage, carrots, bean sprouts, coriander, mint, ginger, chilli, lime dressing and crispy noodles / **18**

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

Roast Beetroot + Fetta Salad (V, GF)

Candied pecans, rocket and balsamic dressing / **19**

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

Dukkah Roast Pumpkin Salad (V, GF)

Mixed leaves, cumin, yoghurt and garlic dressing / **19**

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

BBQ Chicken Skewers (GF, DF)

Coconut marinade and spicy peanut sauce / **19**

Salt + Pepper Calamari (GF, DF)

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

Salted Caramel Popcorn Pork (GF)

Shredded apple, cinnamon and fresh herbs / **21**

LARGE PLATES

Fish of the Day (GF)

Braised cherry tomatoes, roast chat potatoes and salsa verde / **36**

Beer Battered Fish + Chips

Capital Brewing Co. ale battered fish fillets, rosemary salted fries, salad, lemon and tarragon aioli / **26**

Pulled Beef Burger (GFO)

Pulled beef brisket, melted Swiss cheese, sour onions, coleslaw, mustard and fries / **24**

Veggie Burger (V, DFO, GFO)

Grilled sweet potato, capsicum, zucchini, eggplant, halloumi and basil and rocket pesto / **24**

Chestnut + Truffle Risotto (V, GF)

Porcini, Swiss brown mushroom and Grana Padano / **29**

Garlic + Chilli Prawn Gnocchi

Tomato sugo, lemon and fresh herbs / **28**

Slow-Cooked Beef Brisket Pappardelle

Red wine, garlic and herb sauce / **32**

Sweet + Sour Chicken (GF, DF, VEO)

Housemade sweet and sour, grilled pineapple, capsicum and rice noodles / **28**

Vegan tofu on request

Grilled Mediterranean Roulade (V, GF, DF, VEO)

Eggplant, zucchini, caramelised onions, roast capsicum, basil pesto and tomato basil sauce / **28**

Chargrilled Angus Rost Biff Fillet 250gm (GF)

Roast chat potatoes and cumin roast pumpkin / **38**

Crispy Pork Belly (GF)

Dinner only

Creamed potatoes, pickles, apple and cinnamon purée and red wine jus / **35**

Braised Lamb Shank (GF)

Dinner only

Buttered mash, Dutch carrots, pea and mint purée / **35**

SIDES

Garden salad with balsamic dressing (GF, DF, V) / **10**

Fries or sweet potato fries (V) / **10**

SWEET PLATES

Glazed Citrus Tart

Pistachio crumbs and double cream / **14**

Chocolate Fondant

Mandarin compote and ice cream / **17**

Mango Passionfruit Cheesecake (GF)

Coconut ice cream / **17**