

BREAKFAST

7:00am to 11:00am, Monday - Sunday

Toast + Butter + Condiment (V)
Three Mills sourdough, butter and jam / **9**

Croissant (V)
Butter and jam / **10**

Toasted Ham + Cheese Croissant
House-made chutney / **14**

Gluten Free Granola (VGO, GF)
Spiced fig and coconut granola with coconut yoghurt, berries and your choice of milk / **16**

Double Bacon + Egg Roll
Soft milk bun, two rashers of bacon, two runny eggs and barbecue sauce / **16**

Two Eggs + Toast
Free range eggs, poached, fried or scrambled / **16**

Waffles (V)
Caramelised banana, and vanilla ice cream / **19**
Add bacon / **+6**

No.10 Energy Bowl (V)
Soft poached egg, avocado, spinach, orange cous cous with tahini dressing / **19**

Smashed Avocado (V)
Toasted sourdough, tomato, lemon dressing, and dukkha / **21**

Rolled Oat Porridge (VG, DF)
Cooked with oat milk, sweetened with honey, and topped with berries / **16**

Corn Hash
House-made corn and potato hash browns with bacon, avocado, and lemon dressing / **24**
Add two poached eggs / **+6**

Bacon Benedict
English muffin, soft poached eggs, crispy bacon, and hollandaise sauce / **22**

Big Breakfast
Choice of eggs with bacon, chicken sausage, hashbrown, tomato and sourdough toast / **28**

EXTRAS

Gluten free bread or roll / **+2**

Ham, spinach, mushrooms, tomato, hash browns (x2) or poached egg / **+4**

Bacon, chicken sausage, avocado, halloumi or poached eggs (2x) / **+6**

BEVERAGES

English breakfast, earl grey, peppermint, chamomile, or green tea / **4.4**

Coffee
Espresso / **4.4**
Flat white / **4.4**
Cappuccino / **4.4**
Cafe latte / **4.4**
Long black / **4.4**
Mocha / **4.4**
Piccolo / **4.4**
Macchiato / **4.4**
Dirty Chai / **4.4**
Chai latte / **4.4**
Hot chocolate / **4.4**
Affogato / **5.9**
Iced latte / **5.4**
Iced long black / **4.4**
Iced chocolate / **5.4**
Iced mocha / **5.4**
Babyccino / **2**

Dine in mug / **+1**
Takeaway medium / **+1**
Takeaway large / **+2**
Extra shot / **+0.5**
Vanilla, hazelnut, or caramel syrup / **+0.5**
Soy, almond, oat, or lactose free milk / **+1**

Noah's Premium Bottled Juices
Crushed apple / **7.9**
Valencia orange / **7.9**
Apple, peach, kiwi / **7.9**
Apple, nectarine, coconut water, pineapple, lime / **7.9**

Morning Cocktails
Mimosa / **12**
Espresso Martini / **20**

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

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**

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BAR SNACKS

Fries

With aioli

/ 10

Sweet Potato Fries

With aioli

/ 10

Mushroom + Mozzarella Arancini (V)

Served with garlic mayonnaise and shaved parmesan cheese

/ 20

Garlic Bread (VG, GFO)

Toasted with garlic and herb extra virgin olive oil

/ 12

Cheesy Garlic Bread (V, GFO)

Toasted with garlic and herb extra virgin olive oil and melted cheese

/ 14

Salt + Pepper Calamari (GF)

Crispy calamari tossed in coriander and chilli, served with spicy lime aioli

/ 19

Chicken Tacos

Pulled chicken served on soft taco shells, topped with shredded lettuce, sour cream, guacamole, fresh coriander, sliced red chilli and lime

/ 22

Korean BBQ Chicken (GF, DF)

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

/ 19

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 – 6pm daily

BEER + CIDER

Bottle + Can

Capital Brewing Co. Alc-Less ABV: <0.5%	/ 9
James Boag Light	/ 9
Great Northern Super Crisp Lager ABV 3.5%	/ 9
Carlton Draught	/ 10
Peroni	/ 10
Byron Bay Larger	/ 10
Sommersby Pear Cider	/ 10

Draught Beer + Cider

	Schooner	Pint
Capital Brewing Coast Ale	/ 10	/ 14
Capital Brewing Trail Pale Ale	/ 10	/ 14
Capital Brewing Summit Hazy Mid	/ 10	/ 14
Capital Brewing Cloudy Cider	/ 10	/ 14

NON-ALCOHOLIC

Soft Drink

Coke, Coke Zero, Solo, Sprite, Ginger Ale, Tonic Water, LLB	/ 4
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Noah's Premium Bottle Juices

Crushed Apple,	/ 7.9
Valencia Orange	/ 7.9
Apple, Nectarine, Coconut + Lime	/ 7.9
Apple, Peach + Kiwi	/ 7.9

BY THE GLASS + BOTTLE

Sparkling

		Glass	BTL
Bandini Prosecco	Veneto, ITA	/ 12	/ 38
Kismet NV Moscato	Multi-region, VIC	/ 11	/ 36

White

		150ml	250ml	BTL
Lark Hill Regional Riesling	Canberra District, NSW	/ 14	/ +6	/ 46
Motley Cru Pinot Grigio	King Valley, VIC	/ 12	/ +6	/ 42
Tai Tira Sauvignon Blanc	Marlborough, NZ	/ 14	/ +6	/ 46
Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA	/ 17	/ +8	/ 65
Nick Spencer Pinot Gris	Hilltops, NSW	/ 15	/ +7	/ 52
Cloud St Chardonnay	Margaret, VIC	/ 13	/ +6	/ 49
Hesketh Sauvignon Blanc	Adelaide Hills, SA			/ 38

Red

		150ml	250ml	BTL
El Desperado Rosé	Adelaide Hills, SA	/ 14	/ +7	/ 54
The Luminist Pinot Noir	Abbotsford, VIC	/ 15	/ +7	/ 56
Tar and Roses Tempranillo	Heathcote, VIC	/ 15	/ +7	/ 56
Robert Stein Merlot	Mudgee, NSW	/ 14	/ +7	/ 54
RockBare Click '99 Shiraz	Barossa, SA	/ 13	/ +6	/ 48
Nick O'Leary Shiraz	Canberra, ACT	/ 18	/ +8	/ 70
Mountadam Five Fifty Cabernet Sauvignon	Clare Valley, SA	/ 13	/ +6	/ 48
Hesketh Wild At Heart Rosé	Adelaide Hills, SA			/ 38
Hesketh Midday Somewhere Shiraz	Adelaide Hills, SA			/ 38

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4:30 - 6pm daily

COCKTAILS

Alcohol Free

Passionfruit + Orange Spritz

Passionfruit, Orange Juice, & Soda

/ 12

Cranberry Mint Mojito

Cranberry, Lime, Mint, & Soda

/ 12

Virgin Moscow Mule

Ginger Ale, Lime & Apple Juice

/ 12

Watermelon Mango Tango

Watermelon Syrup, Mango Juice, Lime & Soda

/ 12

Signature Cocktails

Salted Caramel Espresso Martini

Vodka, Kahlúa, Cointreau, Salted Caramel, & Fresh Espresso

/ 20

Elderflower Gimlet

Bombay London Gin, Elderflower, Lime, & Orange

/ 22

Margarita (Choose: Lychee, Watermelon, Passionfruit or Mango)

Tequila, Cointreau, Monin Syrup, Lime & Salt

/ 20

Death By Chocolate

Hot Chocolate with Baileys, Frangelico & Vanilla Vodka

/ 22

Watermelon Mojito

Bacardi White Rum, Watermelon, Mint, Lime & Soda

/ 20

Passionfruit Vodka Martini

Vodka, Vermouth, Passionfruit & Lime

/ 20

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

COCKTAILS

Classic Cocktails

Margarita

Tequila, Triple Sec, & Lime Juice

/ 18

Negroni

Bombay London Gin, Campari, & Red Vermouth

/ 20

Cosmopolitan

Vodka, Cointreau, Cranberry, & Lime

/ 20

Espresso Martini

Vodka, Kahlúa, Cointreau, & Fresh Espresso

/ 20

Amaretto Sour

Amaretto, Sour Mash Whiskey, & Lemon

/ 18

Aperol Spritz

Prosecco, Aperol, Soda, & Orange

/ 18

Dont see the classic you want? Just ask your server.

Gin

Bombay Sapphire, Bramble, Four Pillars, & Hendricks

Vodka

Skyy & Grey Goose

Bourbon

Jim Beam, Jack Daniels, Makers Mark, & Woodford Reserve

Whisky

Matsui Whisky, Glenfiddich, Johnnie Walker, Jameson, Laphroaig, & Canadian Club

Rum

Beenleigh, Sailor Jerry, & Kraken

Liqueur

Chambord, Disaronno, Midori, Frangelico, Kahlúa, & Baileys

HAPPY HOUR + A HALF

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4:30 - 6pm daily



KIDS MENU

Kids Garlic Bread 2pc / 6

Kids Cheeseburger + Chips / 15

Kids Fish + Chips / 15

Kids Chicken Schnitzel + Chips / 15

Tomato + Parmesan Spaghetti / 15