

BREAKFAST

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

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

Toast + Butter + Condiment (V) / 10

Three Mills sourdough, butter and jam

Croissant (V) / 10

Butter and jam

Toasted Ham + Cheese Croissant / 14

House-made chutney

Granola (VG, GF) / 16

Spiced fig and coconut granola served with coconut yoghurt, berries and your choice of milk

Double Bacon + Egg Roll / 16

Soft milk bun, two rashers of bacon, two runny eggs and barbecue sauce

Two Eggs + Toast / 16

Free range eggs, poached, fried or scrambled

Waffles (V) / 19

Caramelised banana, and vanilla ice cream
Add bacon / **+6**

No.10 Green Bowl (V) / 19

Soft poached egg, avocado, spinach, orange
couscous with tahini dressing

Smashed Avocado (V) / 21

Toasted sourdough, tomato, lemon dressing, and dukkha
Add egg / **+3**

Rolled Oat Porridge (DF) / 16

Cooked with oat milk, sweetened with honey, and topped with berries

Bacon Benedict / 22

English muffin, soft poached eggs, crispy bacon, and hollandaise sauce

Corn Hash / 24

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

Big Breakfast / 28

Two eggs your way, chicken sausage, bacon, tomato and hash browns served with toasted sourdough and butter

EXTRAS

Gluten free bread or Roll / **+2.5**

Ham, Spinach, Mushrooms or Tomato / **+4**

Bacon, Chicken Sausage, Avocado, Halloumi,
Hashbrowns (x2) or Poached Eggs (x2) / **+6**

BEVERAGES

Tea

English Breakfast, Earl Grey, Peppermint, Chamomile,
or Green Tea / **4.9**

Coffee

Espresso / **4.9**

Flat white / **4.9**

Cappuccino / **4.9**

Cafe latte / **4.9**

Long black / **4.9**

Mocha / **4.9**

Piccolo / **4.9**

Macchiato / **4.9**

Dirty chai / **4.9**

Chai latte / **4.9**

Hot chocolate / **4.9**

Affogato / **5.9**

Iced latte / **5.9**

Iced long black / **5.9**

Iced chocolate / **5.9**

Iced mocha / **5.9**

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 / 7.9

Crushed apple

Valencia orange

Apple, peach, kiwi

Apple, nectarine, coconut water, pineapple, lime

Morning Cocktails

Mimosa / **12**

Espresso Martini / **20**

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

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

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

Sizzling Prawns (GFO, DF) / 22

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

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

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

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

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



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
Capital Brewing Co. Batlow Cloudy Apple Cider	/ 10
Capital Brewing Co. Ginger Beer	/ 10

Draught Beer + Cider

Capital Brewing Coast Ale	10 / 14
Capital Brewing Trail Pale Ale	10 / 14
Capital Brewing Summit Hazy Mid	10 / 14
Capital Brewing All Night Long	10 / 14

HAPPY HOUR + POWER

4:30 – 6:30pm daily



NON-ALCOHOLIC

Soft Drink

Coke, Coke Zero, Solo, Sprite, Ginger Ale, Tonic Water, LLB / 4.5

Noah's Premium Bottle Juices

Crushed Apple, / 7.9

Valencia Orange / 7.9

Apple, Peach + Kiwi / 7.9

Apple, Nectarine, Coconut + Lime / 7.9

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BY THE GLASS + BOTTLE

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

<u>White</u>		15o/ 250ml/ BTL
Lark Hill Regional Riesling	Canberra District	14 / +8 / 46
Motley Cru Pinot Grigio	NSW King Valley, VIC	12 / +6 / 42
Tai Tira Sauvignon Blanc	Marlborough, NZ	14 / +6 / 46
Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA	18 / +12 / 65
Nick Spencer Pinot Gris	Hilltops, NSW	15 / +8 / 52
Cloud St Chardonnay	Margaret, VIC	13 / +6 / 49
Hesketh Sauvignon Blanc	Adelaide Hills, SA	/ 38

<u>Red</u>		150/ 250ml/ BTL
El Desperado Rosé	Adelaide Hills, SA	14 / +7 / 54
The Luminist Pinot Noir	Abbotsford, 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	16 / +11 / 48
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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COCKTAILS

Signature Cocktail

- Salted Caramel Espresso Martini** / 20
- Vodka, Kahlúa, Cointreau, Salted Caramel, & Fresh Espresso
- Margarita (Choose: Lychee, Watermelon, Passionfruit or Mango)** / 20
- Tequila, Cointreau, Monin Syrup, Lime & Salt
- Watermelon Mojito** / 20
- Bacardi White Rum, Watermelon, Mint, Lime & Soda
- Passionfruit Vodka Martini** / 20
- Vodka, Vermouth, Passionfruit & Lime
- Elderflower Gimlet** / 22
- Bombay London Gin, Elderflower, Lime, & Orange

Classic Cocktails

- Margarita** / 18
- Tequila, Triple Sec, & Lime Juice
- Amaretto Sour** / 18
- Amaretto, Sour Mash Whiskey, & Lemon
- Aperol Spritz** / 18
- Prosecco, Aperol, Soda, & Orange
- Negroni** / 20
- Bombay London Gin, Campari, & Red Vermouth
- Cosmopolitan** / 20
- Vodka, Cointreau, Cranberry, & Lime
- Espresso Martini** / 20
- Vodka, Kahlúa, Cointreau, & Fresh Espresso

HAPPY HOUR + POWER
4:30 – 6:30pm daily



Mocktails

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

No Groni

NA Gin, NA Vermouth & NA Apertif / 18

CosNopolitan

NA Triple Sec, Cranberry Juice & Lime / 18

Hugo Spritz

NA Vermouth, Lemon Juice, Mint & Tonic / 18

Flavored Daiquiri (Passionfruit, Lychee or Strawberry)

NA White Rum, Lime Juice, Sugar & Flavour / 18

Spirits

Gin

Bombay Sapphire, Four Pillars, & Hendricks

Vodka

Skyy & Belveder

Bourbon

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

Whisky

Glenfiddich, Johnnie Walker, Jameson, Laphroaig, Morris of Rutherglen & Canadian Club

Rum

Bundaburg, Sailor Jerry, & Kraken

Liqueur

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

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