

## SIDE DISHES

- E10 HOMEMADE GARLIC AIOLI -\$1
- CRISP SIDE SALAD WITH E10 HOUSE DRESSING -\$6
- CHUNKY FRIES WITH HOME-MADE GARLIC AIOLI -\$7
- GRILLED BROCCOLINI -\$7
- TODAY'S VEGETABLE SIDE -\$7
- MUSHROOM, POTATO, AND SMOKY BACON -\$8

## STARTERS/SHARES

- GARLIC AND HERB BREAD** \$10  
-add cheese +\$2.50
- BBQ GRILLED SALT AND PEPPER SQUID** \$11  
with chipotle mayo
- BABY SHRIMP COCKTAIL** \$12.5  
on crisp lettuce and island dressing
- SOUP OF THE DAY** \$13  
with grilled ciabatta and olive oil
- CAJUN AND GARLIC PRAWN TAILS** \$15  
on a soba noodle salad
- BAKED FONDUE OF CHEESE TRIO** \$15  
with smoked tomato salsa and crusty bread
- E10 CIABATTA** \$15  
with three dips
- BUFFALO CHICKEN WINGS** \$15  
with honey hot sauce or BBQ
- HALF-SHELLED MUSSELS** \$16  
with crispy bacon, white wine sauce and crusty grilled ciabatta

## MAIN COURSES

- VEGETARIAN OF THE MOMENT (G/F)** \$23  
please ask wait-staff
- PORK SPARE RIBS** \$25  
served with orange and ginger or spiced New York bbq sauce and fries
- TODAY'S MARKET CATCH** \$27  
Turmeric potatoes, tomato and spices and coconut lime sauce
- TWICE-COOKED PORK BELLY** \$28  
on lemon peppered agria potatoes, steamed vegetables, onion and apple jam
- FIVE-SPICE CONFIT CHICKEN** \$28  
with smoky bacon, Parkvale mushroom on crushed potatoes
- LAMB RUMP** \$30  
with kumara fondant, crushed pea mash, beetroot relish and jus
- RIB-EYE SCOTCH BEEF** \$31  
crushed potatoes, café de Paris butter, baby vege and jus

## E10 SUPER SALAD

- FRESH GARDEN VEGETABLES** \$18  
crushed hazelnuts, sprouts, salad greens, with maple mustard dressing -add smoked chicken, halloumi +\$4 each



## E10'S PRIME BURGERS \$18

(all burgers are served with lettuce, mayo, beefsteak tomato, onion rings and chunky fries)

- PURE ANGUS BEEF BURGER**  
with pickled onion and cherry relish
- CAJUN CHICKEN BURGER**  
with Swiss cheese, onion rings, and tomato relish
- FISH FILLET BURGER**  
panko-crumbed fish, with crisp lettuce and tartare sauce
- HALLOUMI AND MUSHROOM BURGER**  
with balsamic syrup and tomato pesto
- EXTRAS: bacon, 1 egg, or Swiss cheese \$2.50 each

## DESSERTS \$10

- BANOFFEE PIE**  
vanilla ice cream and crumbed shortbread
- CHEFS CHOICE TRIO OF ICE CREAMS**  
shortbread crumb and tuile biscuit
- CREAMY RICE PUDDING**  
fig and honey ice cream (G/F)
- ESPRESSO CRÈME BRÛLÉE**  
strawberry compote, almond biscuit, walnut and maple ice cream
- APPLE CRUMBLE**  
butterscotch ice cream
- CHOCOLATE SUNDAE**  
vanilla bean ice cream, whipped cream, chocolate sauce, crumbed shortbread. (NAUGHTY SUNDAY add a shot Kahlua! \$15)
- AFFOGATO \$15**  
vanilla bean ice-cream, espresso coffee and a shot of Frangelico liqueur