



BRUNCH MENU

BREAKFAST FAVOURITES

BELGIAN WAFFLE

served with wild berries, ricotta cheese, wild honey & roasted walnut
\$18

D10 BIG BREAKFAST

served with fried eggs, tomato, crispy back bacon, sautéed mushroom, hash brown, snail sausage
\$24

EGGS BENNY WITH SMOKED SALMON

poached eggs on toasted brioche bread, smoked salmon & hollandaise sauce
\$22

ITALIAN OMELETTE WITH ROMA TOMATO

with sautéed mushroom, mozzarella cheese, Italian basil & brioche toasted
\$16

POACHED EGGS WITH AVOCADO

with feta smashed on grilled sourdough
\$18

SUNNY SIDE UP WITH TRUFFLE FOREST MUSHROOM

and fontina fondue on grilled sourdough
\$16

SCRAMBLED EGGS WITH ALBA BLACK TRUFFLE

on grilled sourdough
\$16

CAST IRON MINCE BLACK ANGUS

And poached eggs with tomato, basil & pecorino Romano
\$18

CROISSANT & SANDWICHES

MORTADELLA

Ricotta, pistachio, toasted ciabatta
\$16

TUSCAN BUTTER CHICKEN

Chicken thigh, basil pesto mayonnaise, sun-dried tomatoes, romaine lettuce, feta cheese, toasted sourdough
\$14

PARMA HAM

with scrambled eggs, mozzarella, toasted focaccia
\$16

SMOKED SALMON

Ricotta, capers, red onions, toasted open-face sourdough
\$16

PULLED PORK

Tender pork sliced, grilled pineapple, lettuce, tomato, toasted ciabatta
\$20

DISTRICT 10 CLUB SANDWICH

toasted country bread, roasted chicken breast, eggs, avocado, tomato & lettuce
\$18

SMOKED SALMON CROISSANT

with creamy scrambled eggs
\$12

PASTA

LINGUINE AGLIO OLIO WITH TIGER PRAWN

\$24

RIGATONI PASTA WITH SAUSAGE & RICOTTA CHEESE

in pomodoro sauce
\$22

CRABMEAT CAPELLINI

in white wine sauce
\$26

SIGNATURE SAVOURIES

ROASTED KUMARA SALAD

with spinach, avocado, walnuts, red onion, dried cranberries & apple cider dressing
\$16

HOUSE SALAD

with mesclun salad, citrus, blueberries, bacon, walnuts & honey mustard dressing
\$16

DISTRICT 10 BRUNCH BEEF BURGER

charcoal-grilled black angus patties topped with fried egg, crispy bacon, cheddar cheese on a sesame bun & served with natural cut fries
\$24

BEER BATTERED FISH & CHIPS

served with tartar sauce
\$24

GRILLED BLACK ANGUS SIRLOIN STEAK 250GR

served with egg, caramelized onion & garlic
\$28

PIZZA

DISTRICT 10

mushrooms, pancetta ham, zucchini and egg
\$26

QUATTRO FORMAGGI PIZZA

fontina, parmigiano, gorgonzola, mozzarella
\$28

ARUGULA PROSCIUTTO

prosciutto ham, arugula, shaved 24 months aged parmesan cheese
\$30

ON THE SIDE

NORWEGIAN SMOKED SALMON
\$6

SAUTÉED MIXED MUSHROOM
\$6

SAUTEED BABY SPINACH
\$6

ROASTED BACK BACON
\$6

AVOCADO
\$6

KIDS MENU

BLACK ANGUS MINI BURGER WITH FRIES

FISH FRITTERS WITH FRIES

SPAGHETTI WITH CHICKEN BOLOGNESE

HAM & CHEESE SANDWICH WITH FRIES

KIDS WAFFLE WITH ICE CREAM

HOTDOG BUN WITH FRIES

\$9

Kids menu per order comes with orange/apple/cranberry juice

DESSERT

WARM LAVA CHOCOLATE CAKE & VANILLA ICE CREAM

\$15

TRADITIONAL ITALIAN TIRAMISU

\$15

CHOICE OF GELATO
(CHOCOLATE / VANILLA)

\$4

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

BEVERAGES

BRUNCH WINE PROMOTION
ASTORIA LOUNGE PROSECCO AT ONLY \$48++ PER BOTTLE

HEALTH BOOSTERS

Get your glow with these wholesome blends of fresh fruits and purees

ANTIOXIDANT

Peach, green apple, mango and strawberry
\$13

DRAGON BUSTER

Dragon fruit, green apple and Japanese cucumber
\$13

SKIN CARE

Apple, pear, Japanese cucumber and lime
\$14.50

TROPICAL APPLE

Apple, pineapple and pear
\$14.50

ANTI-AGING

Dragon fruit and pineapple
\$13

CUCUMBER COOLER

Japanese cucumber, lime & soda
\$14.50

WATERMELON COOLER

Watermelon, lime & soda
\$14.50

SMOKER HATER

Carrot, ginger and turmeric
\$14.50

FRESHLY SQUEEZED JUICES

ORANGE / WATERMELON / GREEN APPLE /
CARROT / PINEAPPLE

\$9 | Combine 2 for \$12

SOFT DRINKS

COKE / SPRITE / GINGER ALE

\$5.50

HOT COFFEE

ESPRESSO

\$5 | *extra shot for \$2*

MACCHIATO

\$5 | *extra shot for \$2*

HOT CHOCOLATE

\$5.50 | *extra shot for \$2*

CAFÉ MOCHA

\$5.50 | *extra shot for \$2*

LONG BLACK / FLAT WHITE / LATTE / CAPPUCCINO

\$6 | *extra shot for \$2*

HOT TEA

ENGLISH BREAKFAST / CHAMOMILE / PEPPERMINT /
EARL GREY

\$6

MOCKTAILS

GUNNER

Ginger ale, ginger beer and angostura bitters
\$12

SHIRLEY TEMPLE

Sprite, lime juice and grenadine syrup
\$12

LITTLE ENGINEER

Orange, pineapple and grenadine syrup
\$12

LIME COOLER

Fresh lime, fresh mint, sprite and soda
\$12

BUBBLE TART

Lime juice, cranberry and soda
\$12

SPRITZ

APEROL SPRITZ

Aperol, Prosecco, Club Soda
\$14

HUGO SPRITZ

Elderflower Liqueur, Prosecco, Gin, Club Soda
\$16

LILET SPRITZ

Lilet Blanc, Prosecco, Gin, Club Soda
\$16

FLIRTINI

Midori, Pineapple Juice, Prosecco
\$14

FRENCH 75

Gin, Prosecco, Lemon Juice, Sugar Syrup
\$14

HAPPY HOUR DRINKS

\$10 NETT / PER DRINK

FULL PINT DRAUGHT BEER

ASAHI DRY
ASAHI DRY BLACK
KRONENBOURG 1664 BLANC
CONNOR'S STOUT PORTER

EXOTIC GIN AND TONIC

WATERMELON INFUSED GIN
STRAWBERRY INFUSED GIN
GRAPEFRUIT INFUSED GIN

HOUSEPOUR SPIRITS

JIM BEAM BOURBON
GORDON'S GIN
BACARDI CARTA BLANCA RUM
JOSE CUERVO GOLD TEQUILA
SMIRNOFF RED VODKA
BALLANTINE'S FINEST WHISKEY

HOUSEPOUR WINE

LUIS FELIPE CHARDONNAY
LUIS FELIPE CABERNET SAUVIGNON
ASTORIA LOUNGE PROSECCO

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