



TABLE OF 10
X
10 WILLIAM ST
LUNCH UPSTAIRS

LUNCH X TABLE OF TEN

The Space

Lunch bookings will be seated in the upstairs dining room at 10 William St pictured above. One long table or two smaller tables can be arranged depending on your taste.

Availability & Capacity

Bookings are available Thursday, Friday and Saturday and can be made for a maximum of 10 people at this stage as per government regulations.

The space is available from midday – 4pm.

Menu

All group bookings take a set menu, which is \$95 per head. Food is served family style, as shared plates for the table. As long as we are aware in advance we can cater for a full range of dietary requirements. The menu can be found at the end of this document.

Drinks

A custom drinks package that suits your taste and budget will be arranged by our sommelier Mattia. This might include cocktails, beer, and a selection of wines to go with lunch.

Cost

All lunch bookings require a minimum spend of \$1,500. Food is charged at \$95 per head and drinks according to the package that we arrange with you.

The \$1,500 is not inclusive of a gratuity. This can be added to the bill by the patrons should they be happy with their experience, and is much appreciated by the staff.

A deposit of \$500 is requested to lock in the booking and will be deducted from the total bill on the day.

**TABLE OF 10
X
10 WILLIAM ST
DINNER DOWNSTAIRS**

CHICKEN 'N' RICE 15
PORK 'N' RICE 15
BEEF 'N' RICE 15
RICE 'N' RICE 15
RICE 'N' RICE 15
RICE 'N' RICE 15
RICE 'N' RICE 15
RICE 'N' RICE 15
RICE 'N' RICE 15
RICE 'N' RICE 15



DINNER X TABLE OF TEN

The Space

Dinner bookings will be seated in the downstairs dining room at 10 William St pictured above. One long table or two smaller tables can be arranged depending on your taste.

Availability & Capacity

Bookings are available from Tuesday– Saturday and can be made for a maximum of 10 people at this stage as per government regulations. The space is available from 6.30pm – 11.30pm.

Menu

All group bookings take a set menu, which is \$95 per head. Food is served family style, as shared plates for the table. As long as we are aware in advance we can cater for a full range of dietary requirements. The menu can be found at the end of this document.

Drinks

A custom drinks package that suits your taste and budget will be arranged by our sommelier Mattia. This might include cocktails, beer, and a selection of wines to go with dinner.

Cost

A dinner booking for the entire night (6pm –midnight) requires a minimum spend of \$2,500.

A dinner booking for half the night (6pm - 8.30pm or 8.30pm – midnight) requires a minimum spend of \$1,500.

Food is charged at \$95 per head and drinks according to the package that we arrange with you.

The bill is not inclusive of a gratuity. This can be added to the bill by the patrons should they be happy with their experience, and is much appreciated by the staff.

A deposit of \$500 is requested to lock in the booking and will be deducted from the total bill on the night.

snacks to share
antipasto & focaccia
pretzel & whipped bottagra

confit tuna, broad beans, watermelon radish
squash, parmansen custard, spigarello

caramelle, jerusalem artichoke, onion brodo
spaghetti, vongole, tomato xo, pickled garlic

roasted skirt steak, horseradish
grilled radicchio, new season sebago potatoes

cheese, pickled pear, honeycomb, lavosh

tiramisu

Please note that the menu is always changing dependent on seasonality and availability, as a result, the above menu is subject to change.

A top-down view of a white ceramic plate containing a portion of green pasta, likely zucchini ribbons, topped with a golden-brown breadcrumb or panko crust. The plate is centered on a dark green background. The text "BUON APPETITO!" is overlaid in the upper left quadrant, and "10 WILLIAM ST" is overlaid at the bottom center.

BUON APPETITO!

10 WILLIAM ST