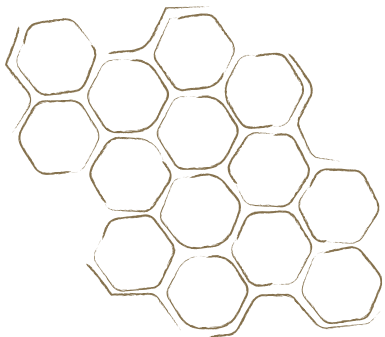


A LA CARTE MENU

ENTRÉES

Bread		9
Charred Sourdough Honeycomb Butter		
Selection of Daily Oysters	GF, DF	40
Natural or Bourbon Honey Mignonette (6 pieces)		
Mussels au Gratin		28
Saffron Cream Sauce, Squid Ink Tuilles		
Hand Pulled Burrata	V	28
Medley Grape Tomato, Extra Virgin Oil, Toasted Ciabatta Crisps		
Crispy Zucchini Flowers	V	27
Truffled Ricotta, Black Olive Powder, Fig Compote, Spicy Tarragon		
Kabocha Squash	VG, GF, DF	28
Homemade Almond Milk Ricotta, Dukkah, Crispy Sage, Pomegranate, Black Olive Oil		
Chargrilled Octopus		40
WA Octopus Finger, Tamarind Aioli, Panko, Saffron Potato, Sea Grapes		
Bresaola	GF, DF	30
Pickled Artichoke and Red Onion, Blackberry Balsamic Vinaigrette		



A LA CARTE MENU

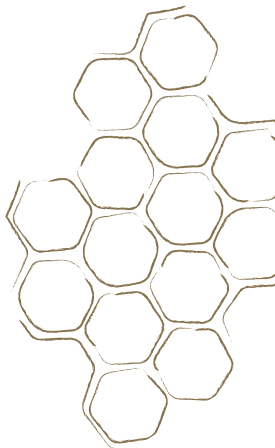
MAINS

Chicken Supreme Herb Risoni, Feta Cheese Mousse		42
New Zealand Pink Snapper Bush Tomato and Olive Risotto Cake, Leak Ash, Vin Cotto	GF	50
Nonna's Potato Gnocchi (Vegan Option Available) Caramelised Onion, Thyme, Asparagus, Cherry Tomato, Red Wine, Ricotta Salata	V	34
Gippsland Lamb Backstrap Smoked Eggplant, Saltbush, Black Garlic, Macadamia	GF	50
Braised Wagyu Beef Cheek Bone Marrow, Melange of Mushroom, Pancetta, Farro		48
Wagyu MB4+ Striploin Asparagus, Confit Tomato, Shiraz Jus	GF	62

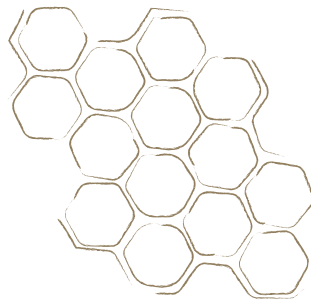


V - vegetarian VG - vegan GF - gluten free DF - dairy free

 - vitality dish P - contains pork N - contains nuts



A LA CARTE MENU



SIDES



Ten Stories Vitality Salad

VG, GF, DF

14

Roasted Chat Potato
with Garlic Aioli

GF, DF, V

13

Pomme Purée

GF

13

Steamed Greens
with Extra Virgin Olive Oil

VG, GF, DF

14

Swissotel Honey Glazed
Dutch Carrots

V, GF, DF

14



V - vegetarian VG - vegan GF - gluten free DF - dairy free



- vitality dish P - contains pork N - contains nuts

A LA CARTE MENU

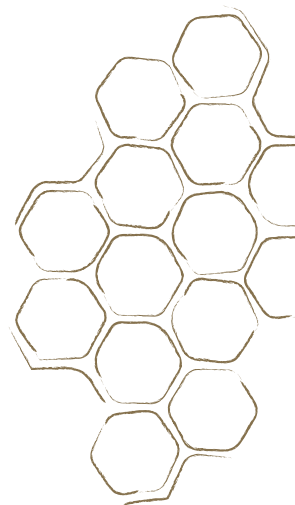
DESSERTS

The Beehive		24
Honeycomb Gelato, Honey Chantilly, Toffee, Vanilla Sponge		
Lemon Sorbet	V	17
Extra Virgin Olive Oil, Candied Citrus, Roasted Coconut, Lemon Balm, Honey Short Bread		
Swissotel Swiss Chocolate Cake	N	22
Swissotel Chocolate Ganache, Hazelnut Chocolate Soil, Mandarin Gel		
Vegan Coconut Yoghurt Parfait	VG, GF, DF	20
Aged Balsamic Strawberry, Cotton Candy		



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 - vitality dish P - contains pork N - contains nuts



BEVERAGE MENU

SPARKLING



NV Chandon Blanc de Blanc, Yarra Valley VIC <i>Citrus, creamy, biscuit</i>	125mL	250mL	Bottle
	16	-	80
NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>Pear, lemon, crunchy</i>	125mL	250mL	Bottle
	36	-	210

WHITE

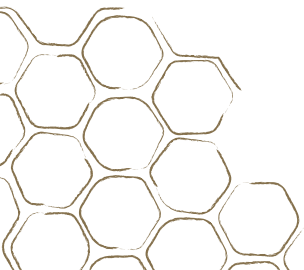


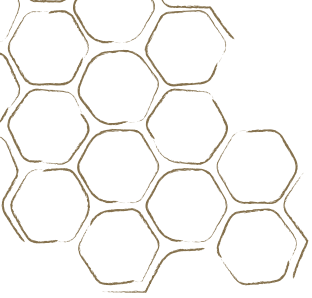
2023 Other Wine Co, Pinot Gris, Adelaide Hills SA <i>White tea, stone fruit, fresh</i>	150mL	250mL	Bottle
	15	25	70
2023 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA <i>Fresh, grassy, passionfruit</i>	150mL	250mL	Bottle
	16	26	74
2022 Gala Estate 'White Label', Riesling, East Coast TAS <i>Jasmine, crunchy apple</i>	150mL	250mL	Bottle
	15	25	72
2023 Patrick Sullivan, Chardonnay, VIC <i>Vanilla, oak, zesty lime</i>	150mL	250mL	Bottle
	16	26	76
2023 Frogmore Creek Iced Riesling, Coal Valley, TAS <i>Crispy white apple, sweet stone fruit</i>	150mL	60mL	Bottle
	15	60mL	65

WHITE PREMIUM SELECTION

(via Coravin)

2020 Tyrrells HVD, Semillon, Hunter Valley NSW <i>Citrus, honey toast, waxy</i>	125mL	250mL	Bottle
	22	32	95
2022 CEP by CEP Anjou Blanc, Chenin Blanc, Anjou Loire Valley FR <i>Crunchy, citrus, flinty</i>	125mL	250mL	Bottle
	23	33	92





BEVERAGE MENU

ROSE



2022 M de Minuty, Cotes de Provence FR
Turkish delight, red berry

150mL 250mL Bottle
16 26 80

RED

2022 Rising, Pinot Noir, Yarra Valley VIC
Morelo cherry, pepper, blood plum

17 27 80

2021 La Ficelle de Saint-Pourcain Gamay Noir, Gamay Pinot Noir, Saint-Pourcain FR
Light spice, blackcurrant, cherry

17 27 80

2023 Henschke 'Five Shillings', Shiraz, Barossa SA
Chocolate, spice, blueberry

18 28 85

2021 Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA
Blackcurrant, mint, cedar

18 28 78

2022 Whistler Divergent S.M.G, Barossa Valley
Red fruits, raspberry jam, plum

15 25 72

RED PREMIUM SELECTION

(via Coravin)

2022 Yangarra Estate Old Vines, Grenache, McLaren Vale SA Chardonnay, Margaret River WA
Rich berry, spice, powerful

24 34 98

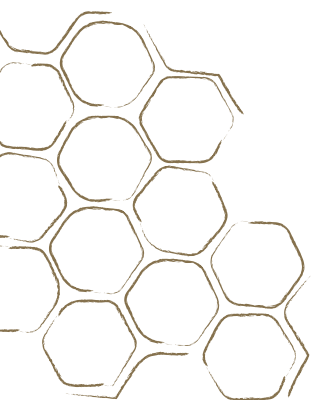
2023 Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA
Mulberry, fruity, vibrant

26 36 100

BEVERAGE MENU

BEER

Balter XPA	13
Heineken	12
Hills Cider Cloudy Apple	13
Kirin Ichiban	11
Heaps Normal Quiet XPA 0.5%	10



BEVERAGE MENU



BESPOKE COCKTAILS

20

Oh Honey

Ten Stories Signature Cocktail made from our tenth-floor beehive
Cazcabel Honey tequila, Malic acid, Ginger beer,
Cinnamon cordial, Orange juice

Swiss Negroni

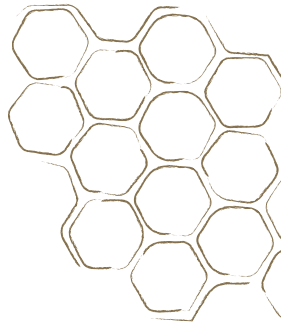
The refined chalet dwelling cousin of the Italian classic
Tanqueray Gin, Braulio Amaro, Campari

C B Breeze

A pallet cleansing, bourbon based tropical note
Buffalo Trace Bourbon, Cucumber distillate, Coconut water,
Coconut cream, Citric acid

Narrative Nectar

A vodka and sparkling wine combination reminiscent
of a boozy lemon lime bitters
Ester Vodka, Convict bitters, Sparkling wine,
Chardonnay vinegar, Lime syrup



TEA AND COFFEE MENU

COFFEE

6

Proudly serving Vittoria Coffee
Australian-owned since 1958, Vittoria Coffee offers rich flavour and tradition in every sip

Espresso
Long Black
Macchiato
Flat White
Latte
Cappuccino
Mocha
Iced Latte
Iced Long Black
Chai Latte

TEA

6

Proudly serving Dilmah Tea
Ethically sourced and sustainably grown, Dilmah Tea delivers pure, single-origin quality
with a commitment to the planet

Peach
Rose with French Vanilla
Brilliant Breakfast
Green Tea with Jasmine Flowers
Pure Chamomile Flowers
Pure Peppermint Leaves
Single Estate Darjeeling
Mango and Strawberry
The Original Earl Grey
Sencha Green Extra Special
Alpine Mountain Herbs Exclusive
Lychee with Rose and Almond

