

# A LA CARTE MENU

## ENTRÉES

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### Bread

9

Charred Sourdough Honeycomb Butter

### Selection of Daily Oysters

40

Natural or Bourbon Honey Mignonette (6 pieces)

### Mussels au Gratin

28

Saffron Cream Sauce, Squid Ink Tuilles

### Hand Pulled Burrata

28

Medley Grape Tomato, Extra Virgin Oil,  
Toasted Ciabatta Crisps

### Crispy Zucchini Flowers

27

Truffled Ricotta, Black Olive Powder,  
Fig Compote, Spicy Tarragon

### Kabocha Squash

28

Homemade Almond Milk Ricotta, Dukkah, Crispy Sage,  
Pomegranate, Black Olive Oil

### Chargrilled Octopus

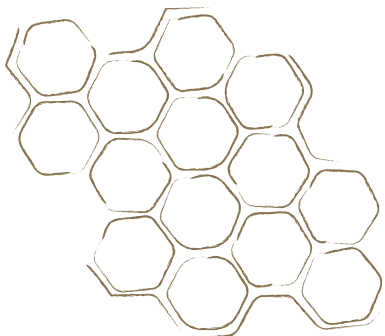
40

WA Octopus Finger, Tamarind Aioli, Panko,  
Saffron Potato, Sea Grapes

### Bresaola

30

Pickled Artichoke and Red Onion,  
Blackberry Balsamic Vinaigrette



# A LA CARTE MENU

## MAINS

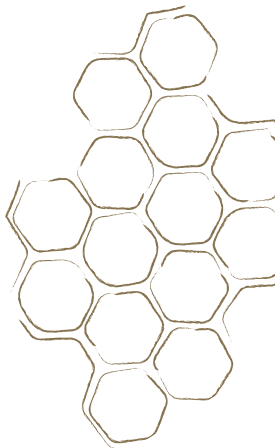
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<b>Chicken Supreme</b> Herb Risoni, Feta Cheese Mousse	42
<b>New Zealand Pink Snapper</b> Bush Tomato and Olive Risotto Cake, Leak Ash, Vin Cotto	50
<b>Nonna's Potato Gnocchi</b> (Vegan Option Available) Caramelised Onion, Thyme, Asparagus, Cherry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

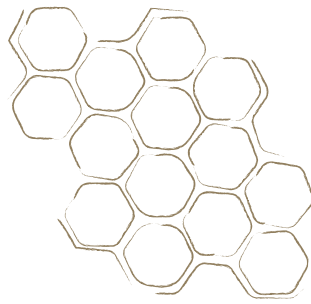


V - vegetarian   VG - vegan   GF - gluten free   DF - dairy free

 - vitality dish   P - contains pork   N - contains nuts



# A LA CARTE MENU



## SIDES

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Ten Stories Vitality Salad

14

Roasted Chat Potato  
with Garlic Aioli

13

Pomme Purée

13

Steamed Greens  
with Extra Virgin Olive Oil

14

Swissotel Honey Glazed  
Dutch Carrots

14



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# A LA CARTE MENU

## DESSERTS

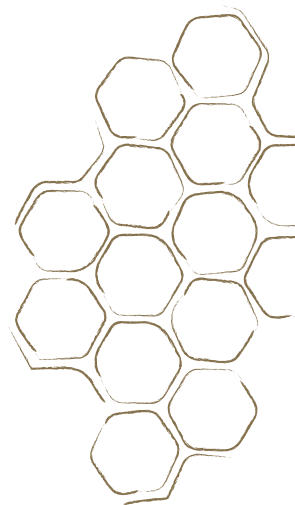
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<b>The Beehive</b> Honeycomb Gelato, Honey Chantilly, Toffee, Vanilla Sponge	24
<b>Lemon Sorbet</b> Extra Virgin Olive Oil, Candied Citrus, Roasted Coconut, Lemon Balm, Honey Short Bread	17
<b>Swissotel Swiss Chocolate Cake</b> Swissotel Chocolate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



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# BEVERAGE MENU

## SPARKLING

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

## WHITE

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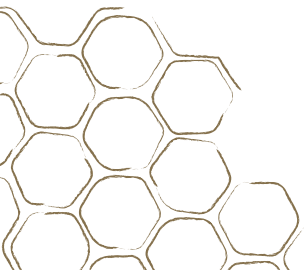
2023 Other Wine Co, Pinot Gris, Adelaide Hills SA	15	25	70
<i>White tea, stone fruit, fresh</i>			
2023 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA	16	26	74
<i>Fresh, grassy, passionfruit</i>			
2022 Gala Estate 'White Label', Riesling, East Coast TAS	15	25	72
<i>Jasmine, crunchy apple</i>			
2023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

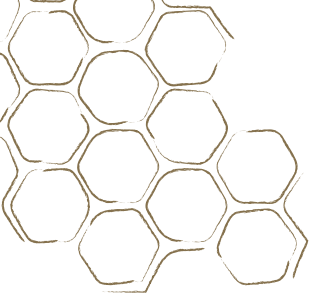
## WHITE PREMIUM SELECTION

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*(via Coravin)*

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





# BEVERAGE MENU

## ROSÉ



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2022 M de Minuty, Cotes de Provence FR

*Turkish delight, red berry*

150mL 250mL Bottle  
16 26 80

## RED

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2022 Rising, Pinot Noir, Yarra Valley VIC

*Morelo cherry, pepper, blood plum*

17 27 80

2023 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

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*(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*

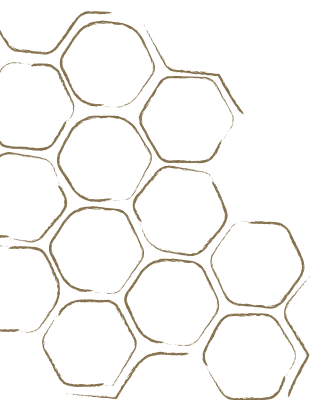
26 36 100

# BEVERAGE MENU

## BEER

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



# BEVERAGE MENU



## BESPOKE COCKTAILS

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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**

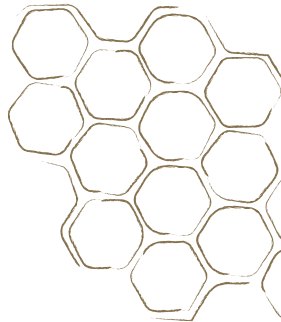
The refined chalet dwelling cousin of the Italian classic  
Tanqueray Gin, Braulio Amaro, Campari

### **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

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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

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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

