

ten stories

SWISSOTEL SYDNEY



Welcome to Ten Stories

Where our commitment to sustainability and local flavour is incorporated in every dish.

Perched at the top Swissôtel Sydney, our rooftop hosts four thriving beehives in partnership with Sydney Bee Rescue - a group of dedicated NSW beekeepers committed to bee conservation and colony rescue. The bees pollinate the nearby Royal Botanic Gardens, producing honey and honeycomb that find their way directly into our dishes.

At Ten Stories we prioritise local sourcing and eco-friendly practices, ensuring that each visit to Ten Stories supports our mission to protect the environment and promote community well-being.



All credit card transactions will incur a 1.4% surcharge.

Please note, a 10% surcharge applies on Sunday and a 15% surcharge on all public holidays.

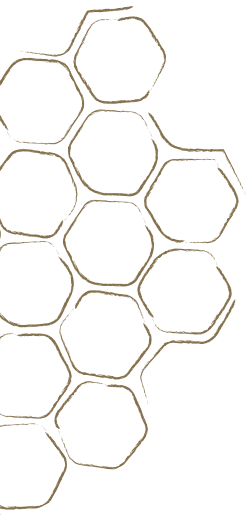
Whilst we do our best to cater to dietary requirements, we cannot guarantee an allergen free environment as our kitchen handles nuts, shellfish and gluten.

SHARING MENU

Recommended for 2 to 3 people

ANTIPASTO PLATTER 69

Prosciutto, Soppressa and Mortadella
Brie, Cheddar and Marinated Feta
Roasted Capsicum, Cornichon
Mixed Olives
Marinated Artichoke
Hummus
Grilled Sourdough, Lavosh and
Sea Salt and Rosemary Grissini



SHARING MENU

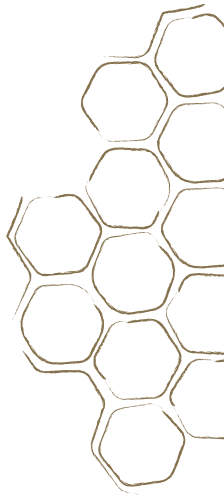
Recommended for 2 to 3 people

MEAT PLATTER 80

Beef Striploin with Chimichurri
Mediterranean Lamb Skewers
Korean Fried Chicken Wings
Swiss Pork Chipolata
Beer Battered Chips
Grilled Souvlaki Bread
Hummus and Spicy Romesco Sauce

SEAFOOD PLATTER 86

Mussels Gratin
Garlic Butter Prawns
Salt & Pepper Squid
Beer Battered Flat Head
Beer Battered Chips
Grilled Sourdough
Tomato Sauce and Tartare Sauce



A LA CARTE MENU

ENTRÉES

Bread

9

Charred Sourdough Honeycomb Butter

Selection of Daily Oysters

40

Natural or Bourbon Honey Mignonette (1/2 doz)

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

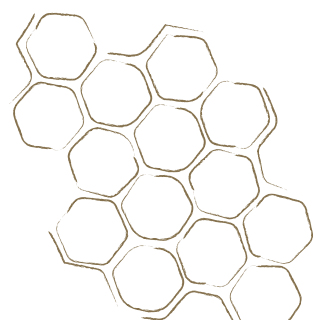
40

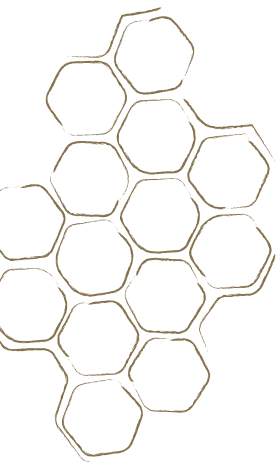
WA Octopus Finger, Tamarind Aioli, Panko,
Saffron Potato, Sea Grapes

Bresaola

30

Pickled Artichoke and Red Onion,
Blackberry Balsamic Vinaigrette





A LA CARTE MENU

MAINS

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



A LA CARTE MENU

SIDES



Ten Stories Vitality Salad

14

Roasted Chat Potato
with Garlic Aioli

13

Pomme Purée

13



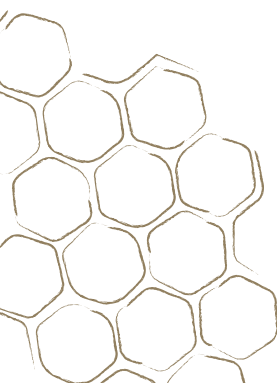
Steamed Greens
with Extra Virgin Olive Oil

14



Swissotel Honey Glazed
Dutch Carrots

14



- vitality dish

A LA CARTE MENU

DESSERTS

The Beehive

24

Honeycomb Gelato, Honey Chantilly, Toffee, Vanilla Sponge

Lemon Sorbet

17

Extra Virgin Olive Oil, Candied Citrus, Roasted Coconut,
Lemon Balm, Honey Short Bread

Swissotel Swiss Chocolate Cake

22

Swissotel Chocolate Ganache, Hazelnut Chocolate Soil,
Mandarin Gel

Vegan Coconut Yoghurt Parfait

20

Aged Balsamic Strawberry, Cotton Candy

DESSERT TASTER

37

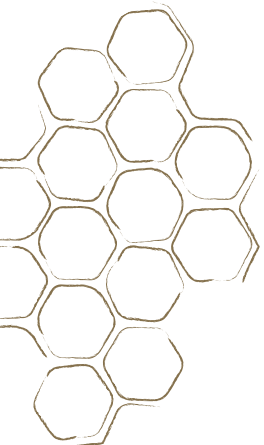
Recommended for 2 to 3 people

Ten Stories Beehive Cake

Swiss Chocolate Cake

Mini Churros

Dulce de Leche and Chantilly Cream



BEVERAGE MENU

SPARKLING WINE

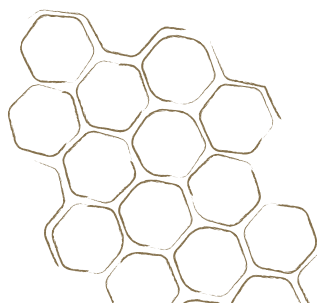
			
NV Chandon Blanc de Blanc, Yarra Valley VIC	125mL		Bottle
<i>Citrus, creamy, biscuit</i>	16	-	80
NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR	36	-	210
<i>Pear, lemon, crunchy</i>			
De Bortoli Petit Moscato, Rutherglen VIC	16	-	70
<i>Fresh Strawberry, rose petals</i>			

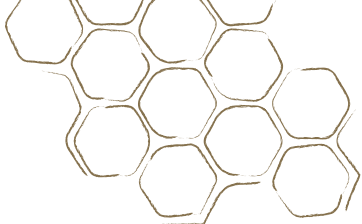
WHITE WINE

			
	150mL	250mL	Bottle
2024 Other Wine Co, Pinot Gris, Adelaide Hills SA	16	25	70
<i>White tea, stone fruit, fresh</i>			
2025 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA	17	26	74
<i>Fresh, grassy, passionfruit</i>			
2023 Gala Estate 'White Label', Riesling, East Coast TAS	16	25	72
<i>Jasmine, crunchy apple</i>			
2024 Patrick Sullivan, Chardonnay, VIC	16	26	76
<i>Vanilla, oak, zesty lime</i>			
2021 Domain Oudin Chablis 'Les Serres', Chablis, Burgundy FR	36	42	145
<i>chalky, toast, stone fruit</i>			

DESSERT WINE

			
	60mL		Bottle
2024 Frogmore Creek Iced Riesling, Coal Valley, TAS	15	-	65
<i>Crispy white apple, sweet stone fruit</i>			





BEVERAGE MENU

RÓSE



2024 M de Minuty, Cotes de Provence FR

Turkish delight, red berry

16 26 80

RED WINE

2024 Rising, Pinot Noir, Yarra Valley VIC

Morelo cherry, pepper, blood plum

19 27 80

2023 La Ficelle de Saint-Pourcain Gamay Noir, Saint-Pourcain FR

Light spice, blackcurrant, cherry

17 27 80

2024 Henschke 'Five Shillings', Shiraz, Barossa SA

Chocolate, spice, blueberry

18 28 85

2021 Coates 'The Cabernet Sauvignon',
Langhorne Creek, Barossa SA

Blackcurrant, mint, cedar

19 28 78

2023 Whistler Divergent S.M.G, Barossa Valley

Red fruits, raspberry jam, plum

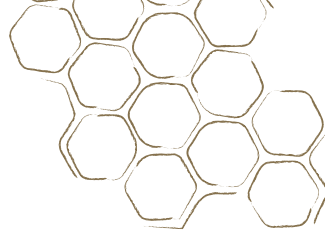
16 25 72

2024 Cullen Cabernet Sauvignon Merlot, Margaret River WA

Mulberry, fruity, vibrant

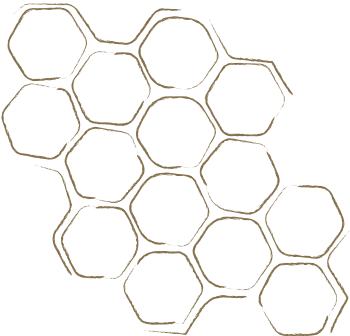
26 36 100

BEVERAGE MENU



BEER

Balter XPA	13
Heineken	12
Hills Cider Cloudy Apple	13
Kirin Ichiban	12
Heaps Normal Quiet XPA 0.5%	11
Guinness	12
Stone Wood - Pacific Ale	12



BEVERAGE MENU

COCKTAILS

25

Swiss Negroni

Tanqueray Gin, Braulio Amaro, Campari

Margarita

Olmea Altos Plata Tequila, Cointreau, Lime

Old Fashioned

Buffalo Trace Bourbon, Angostura bitters, Sugar Syrup

Mojito

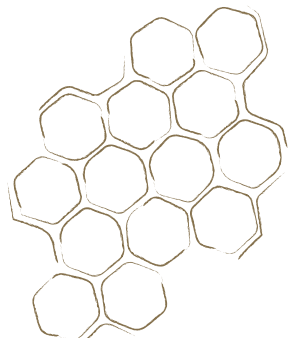
Plantation Rum, Fresh Mint, Lime, Sugar Syrup

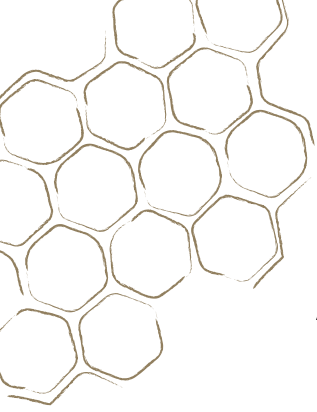
Espresso Martini

Ketel One Vodka, Fresh Espresso, Kahlua

Tom Collins

Tanqueray Gin, Lemon, Sugar Syrup, Topped With Soda Water





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