

ten stories

Inspired by flavours from around the world and crafted with Australia's best produce. Discover a balance of familiarity and global flavour.

At Ten Stories we prioritise local sourcing and eco-friendly practices to promote community wellbeing. This includes our fresh, in-house herb wall and rooftop beehives, hosted in partnership with Sydney Bee Rescue which produce the honey featured in our signature dishes.

OYSTERS

Natural | 2pcs VEGAN 12Red wine Mignonette,
fresh lemon

Additional oyster 6

Au Gratin | 2pcs VEGAN 14Mornay sauce, herbed
breadcrumbs

Additional oyster 7

TO START

Herb Focaccia | 3pcs VEGAN

Caramelised onion and garlic dip

Additional focaccia 3

Bruschetta | 2pcs VEGANTomato medley, vegan basil pesto
and balsamico

Additional bruschetta 8

Burrata VEGAN 25Hot lemon and garlic oil, walnut
crumble, Grana Padano cheese
and crispy panini

16

Thai Chicken Skewers | 2pcs VEGAN 17

Coconut and peanut sauce

Additional skewer 8

Crispy Chicken Burger

Smashed avocado, lettuce, tomato, buttermilk sauce

Served with chips

28

Stir Fried Prawns

Signature XO sauce VEGAN 35

Australian Beer Battered Flathead

Served with chips and salad

32

Tandoori Chicken

Half chicken, naan bread, mint chutney, lemon,
onion and cucumber salad VEGAN 50Vegetarian Nachos VEGANMexican bean medley, crispy corn chips, fresh salsa,
sour cream and guacamole

Add queso (cheese) sauce 5

28

Beef Flank Steak MB4+ 400g

Roasted seasonal vegetables and one choice
of sauce VEGAN 68Mushroom Mafalda VEGAN

Mafalda pasta, mushroom ragu, Grana Padano cheese

27

*Sauce: gravy, green pepper corn, mushroom,
salsa verde, hollandaise,Margherita Pizza VEGAN

Napoli base, mozzarella and basil

26

Grilled Australian Barramundi VEGANWhole baby Barramundi, charred broccolini,
salsa criolla VEGAN 49

Camarones al Ajillo Pizza

Alfredo base, garlic prawns, rocket, capsicum,
and tomato tapenade

38

SIDES

Creamy Mash VEGANSteak Fries VEGANSeasonal Vegetables VEGANVitality Salad VEGANSteamed Rice VEGANPlant-based Meatballs VEGAN

Rich napolitana sauce, vegan cheese

27

Kim Chi Fried Rice

Seaweed flakes, sesame seeds and soft-fried egg

With Wagyu

With Tofu VEGAN

33

11

13

13

12

5

DESSERT

Swiss Chocolate Brownie Sundae 23

Vanilla bean ice cream,
chocolate ganache pour

Honeycomb Crème Brûlée 20

Honeycomb Tuile, honeycomb crunch

21

Pistachio, Matcha & Blueberry

Eton Mess

Whipped mascarpone cream,

crunchy meringue

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.



VEGAN Vitality Dish, V - Vegetarian, VE - Vegan.
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.

SPARKLING

| | 150ml | 250ml | Bottle | | 150ml | 250ml | Bottle |
|---|-------|-------|--------|---|-------|-------|--------|
| NV Chandon Blanc de Blanc, Yarra Valley VIC Apple, nectarine, toast | 18 | - | 82 | De Bortoli Petit Moscato, Rutherglen VIC Fresh strawberry, rose petals | 16 | - | 70 |
| NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR Pear, stone fruit, brioche | 36 | - | 210 | La Bulle Prosecco, Tumbarumba, NSW Floral, hints of honeysuckle | 17 | - | 80 |

WHITE

| | 150ml | 250ml | Bottle | | 150ml | 250ml | Bottle |
|---|-------|-------|--------|--|-------|-------|--------|
| 2024 Other Wine Co, Pinot Gris, Adelaide Hills SA White tea, stone fruit, pear | 17 | 26 | 80 | 2024 Patrick Sullivan, Chardonnay, VIC Vanilla, oak, zesty lime | 18 | 27 | 82 |
| 2025 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA Zesty, grassy, passionfruit | 19 | 28 | 85 | 2021 Domain Oudin Chablis 'Les Serres', Chablis, Burgundy FR Stone fruit, grapefruit, mineral | - | - | 145 |
| 2023 Gala Estate 'White Label', Riesling, East Coast TAS Jasmine, crunchy apple, lime zest | 17 | 26 | 80 | | | | |

RED

| | 150ml | 250ml | Bottle | | 150ml | 250ml | Bottle |
|--|-------|-------|--------|--|-------|-------|--------|
| 2024 Rising, Pinot Noir, Yarra Valley VIC Morello cherry, pepper, blood plum | 19 | 28 | 90 | 2024 Cullen Cabernet Sauvignon Merlot, Cabernet sauvignon Merlot, Margaret River WA Mulberry, fruity, vibrant | - | - | 105 |
| 2023 La Ficelle de Saint-Pourcain Gamay Noir, Saint-Pourcain FR Light spice, blackcurrant, cherry | 20 | 30 | 95 | 2017 Segla by Christeau Ravazan Cabernet Sauvignon Merlot, Bourdeaux Herbal, dark berries, oak | - | - | 230 |
| 2024 Henschke 'Five Shillings', Shiraz, Barossa SA Chocolate, spice, blueberry | 22 | 33 | 98 | 2020 Novum Pinot Noir, Marlborough NZ Spicy dark cherry, toasted cedar | - | - | 140 |
| 2021 Coates 'The Cabernet Sauvignon', Langhorne Creek, Barossa SA Blackcurrant, mint, cedar | 20 | 30 | 95 | 2019 Domaine Parent Bourgogne Côte d'Or Pinot Noir Burgundy FR Juicy red fruit, earthy undertones | - | - | 200 |
| 2023 Whistler Divergent S.M.G, Barossa Valley Red fruits, raspberry jam, plum | - | - | 75 | | | | |

ROSÉ

| | 150ml | 250ml | Bottle |
|---|-------|-------|--------|
| 2024 M de Minuty, Côtes de Provence FR Turkish delight, red berry, dry | 18 | 27 | 82 |

DESSERT

| | 60ml | 250ml | Bottle |
|--|------|-------|--------|
| 2024 Frogmore Creek Iced Riesling, Coal Valley, TAS Crispy white apple, sweet stone fruit | 15 | - | 65 |



DRINKS

COCKTAILS | 25

| | |
|---|---|
| Swiss Negroni | Mojito |
| Tanqueray gin, Braulio Amaro, Campari | Plantation rum, fresh mint, lime, sugar syrup |
| Margarita | Espresso Martini |
| Olmeca Altos Plata Tequila, Cointreau, lime | Ketel One vodka, fresh espresso, Kahlua |
| Old Fashioned | Tom Collins |
| Buffalo Trace bourbon, Angostura bitters, sugar syrup | Tanqueray gin, lemon, sugar syrup, topped with soda water |

BEER AND CIDER

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

NON-ALCOHOLIC

| | | | |
|---|------|--|---|
| Swissôtel Tea Total Mocktail | 14 | Fever Tree | 6 |
| Iced Tea with Passionfruit, Vanilla, Lemon and Peach. | | Lime Yuzu Soda Ginger Ale Ginger Beer Lemonade | |
| Milkshake | 9.50 | | |
| Chocolate Strawberry Caramel | | | |
| Spider | 8.50 | | |
| Coca-Cola Creaming Soda | | | |
| Juice | 6 | | |
| Orange Pineapple Cranberry Apple | | | |
| Soft Drinks | 6 | | |
| Sprite Coke Zero Coca-Cola | | | |

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

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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
- Lychee with Rose and Almond

