

# 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.

# KIDS MENU

## BREAKFAST

Available 06:30am - 10:30am

Pancakes fresh berries, clotted cream, maple syrup <i>Add: vanilla ice cream 3</i>	12	Choice of Cereal Coco Pops / Corn Flakes Weet Bix/ Rice Bubbles <i>served with milk</i>	9
One Egg Any Style sausage, hashbrown, toast	13	Seasonal Fresh Fruit salad <i>served with greek yoghurt</i>	12
Double Smoked Ham and Cheddar Cheese Toastie	12		

## DINNER

Available 5:30pm - 9:00pm

Corn Chowder <i>served with toasted bread</i>	13	Margherita Pizza napoli base, mozzarella and basil	16
Jurassic Chicken Bites mashed potato, broccoli, gravy	15	Mini Wagyu Beef Cheeseburger milk bun, wagyu beef patty, double cheese, chips	16
Beef Meatball Spaghetti napolitana sauce, parmesan cheese	14	Hawaiian Pizza napolitana sauce, pineapple, ham	16
Kid's Battered Fish Sandwich lettuce, tangy gherkin mayo, chips	16		

## DESSERT

Fresh Fruit Skewer <i>served with chocolate dipping sauce</i>	12	Banana Split vanilla ice cream, almond flakes, maraschino cherry	14
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## DRINKS

Milkshake Chocolate   Strawberry   Caramel	9.50	Juice Orange   Pineapple   Cranberry   Apple	6
Spider Coca-Cola   Creaming Soda	8.50	Soft Drinks Sprite   Coke Zero   Coca-Cola	6

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.