

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.

BREAKFAST MENU

Continental Breakfast	27	Buttermilk Pancakes	20
Fresh fruit, Greek yoghurt, a selection of freshly baked croissants and Danishes, cold cuts and Swiss cheese and your choice of cereal served with milk (Coco Pops, Nutri-Grain, Cornflakes, Weet-Bix or toasted muesli). Served with Emmer sourdough and a selection of condiments.		Berry compote, whipped cream and maple syrup	
The Aussie Breakfast	31	Swiss Bircher Muesli	18
Two eggs any style, smoked bacon, button mushrooms, grilled tomato, hash brown, gourmet sausages and braised beans. Served with Emmer sourdough		Swiss honey, coconut chips and seasonal berries	
Vegan Breakfast 	24	Seasonal Fruit Salad 	19
Scrambled tofu, button mushrooms, grilled tomato, hash brown, braised beans with plant-based meatball and sautéed kale. Served with Emmer sourdough		Served with passionfruit coulis, Greek yoghurt	
Soft Scrambled Eggs on Emmer Sourdough	24	Selection of Freshly Baked Mini Pastries	12
With prosciutto, kale pesto and semi-dried tomato		Croissant, pain au chocolat, danish and muffin	
Smash Avocado on Soy & Linseed 	22	Toasted Bread Selection with Pepe Saya Butter	13
With roasted tomato and watermelon radish		Two slices of; sourdough, rustic white, light rye or raisin. Served with orange marmalade, strawberry jam, peanut butter or Nutella	
Omelette	21	Choice of Cereal	9
Choice of fillings: tomato, smoked ham, onion, mushroom, capsicum, spinach, Swiss cheese Served with tomato relish & microform herb salad		Your selection of cereal served with milk; Coco Pops, Nutri-Grain, Cornflakes, Weet-Bix, Toasted Muesli	
Swiss Rosti and Poached Eggs	22	Served with your choice of full cream, skim, almond, soy or oat milk	
With sautéed spinach, roasted mushrooms and bush tomato chutney			
Vitality Breakfast Salad with Schiacciata 	22		
Honey Ricotta Toast			
Quinoa, avocado, beetroots, cherry tomato and shredded purple cabbage served with honey and yuzu vinaigrette			

SIDES

Double Smoked Bacon	7
Double Smoked Ham	5
Smoked Salmon	9
Grilled Button Mushrooms	5
Grilled Herb Tomato	5
Crispy Mini Hashbrown	6
Slice of Toast	5
Choices: Emmer sourdough, rustic white, light rye, raisin	
Boiled, Poached or Fried Egg	3

DRINKS

Barista Coffee*	6	Ten Stories Iced Tea	6
Latte, Espresso, Long Black, Macchiato, Flat White, Cappuccino, Mocha, Iced Latte, Iced Long Black		Peach Earl Grey Tea, Vanilla, Passionfruit, Lemon	
Dilmah Tea*	6	Iced Matcha* 	6
Pure Chamomile Flowers, Peach, Rose with French Vanilla, Brilliant Breakfast, Green Tea with Jasmine Flowers, Sencha Green Extra Special, Pure Peppermint Leaves, Single Estate Darjeeling, Mango and Strawberry, The Original Earl Grey, Lychee with Rose and Almond		Iced Strawberry Matcha* 	6.50
		Hot Chocolate*	6
		Matcha Latte*	6
		Chai Latte*	6
		Juices 	
		Choices: Orange, Pineapple, Cranberry, Apple	6
		Mimosa	16
		Ate Sparkling Brut NV, SA	12

Swissôtel Vitality Item 

*Guests who have purchased the breakfast buffet pay a discounted rate of \$4.50 for selected drinks.

