

# 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  12  
 Red wine Mignonette,  
 fresh lemon  
*Additional oyster 6*

Au Gratin | 2pcs 14  
 Mornay sauce, herbed  
 breadcrumbs  
*Additional oyster 7*

## TO START

Herb Focaccia | 3pcs 15  
 Caramelised onion and garlic dip  
*Additional focaccia 3*


Bruschetta | 2pcs 16  
 Tomato medley, vegan basil pesto  
 and balsamico  
*Additional bruschetta 8*

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

Thai Chicken Skewers | 2pcs 17  
 Coconut and peanut sauce  
*Additional skewer 8*

Crispy Chicken Burger 28  
 Smashed avocado, lettuce, tomato, buttermilk sauce  
*Served with chips*

Australian Beer Battered Flathead 32  
*Served with chips and salad*

Vegetarian Nachos  28  
 Mexican bean medley, crispy corn chips, fresh salsa,  
 sour cream and guacamole  
*Add queso (cheese) sauce 5*

Mushroom Mafalda 27  
 Mafalda pasta, mushroom ragu, Grana Padano cheese

Margherita Pizza 26  
 Napoli base, mozzarella and basil

Camarones al Ajiillo Pizza 38  
 Alfredo base, garlic prawns, rocket, capsicum,  
 and tomato tapenade

Plant-based Meatballs 27  
 Rich napolitana sauce, vegan cheese


Kim Chi Fried Rice  
 Seaweed flakes, sesame seeds and soft-fried egg  
 With Wagyu 33  
 With Tofu 24

Stir Fried Prawns 35  
 Signature XO sauce



Tandoori Chicken 50  
 Naan bread, mint chutney, lemon,  
 onion and cucumber salad

Beef Flank Steak MB4+ 400g 68  
 Roasted seasonal vegetables and one choice  
 of sauce

*\*Sauce: gravy, green pepper corn, mushroom,  
 salsa verde, hollandaise,*

Grilled Australian Barramundi  49  
 Whole baby Barramundi, charred broccolini,  
 salsa criolla

## SIDES

Creamy Mash 11  
 Steak Fries 13  
 Seasonal Vegetables  13  
 Vitality Salad  12  
 Steamed Rice 5

## DESSERT

Swiss Chocolate Brownie Sundae 23  
 Vanilla bean ice cream,  
 chocolate ganache pour

Honeycomb Crème Brûlée 20  
 Honeycomb Tuile, honeycomb crunch

Pistachio, Matcha & Blueberry 21  
 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.



 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 <i>Apple, nectarine, toast</i>	18	-	82	De Bortoli Petit Moscato, Rutherglen VIC <i>Fresh strawberry, rose petals</i>	16	-	70
NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR <i>Pear, stone fruit, brioche</i>	36	-	210	La Bulle Prosecco, Tumbarumba, NSW <i>Floral, hints of honeysuckle</i>	17	-	80

## WHITE

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

## RED

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

## ROSÉ

	150ml	250ml	Bottle
2024 M de Minuty, Côtes de Provence FR <i>Turkish delight, red berry, dry</i>	18	27	82

## DESSERT

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



## COCKTAILS | 25

### Swiss Negroni

Tanqueray gin, Braulio Amaro, Campari

### Margarita

Olmeca 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

## BEER AND CIDER

Balter XPA	14
Heineken	13
Hills Cider Cloudy Apple	13
Kirin Ichiban	13

Heaps Normal Quiet XPA 0.5%	13
Stone Wood - Pacific Ale	14
Heineken 0%	13

## NON-ALCOHOLIC

Swissôtel Tea Total Mocktail 	14
<i>Iced Tea with Passionfruit, Vanilla, Lemon and Peach.</i>	

Fever Tree	6
<i>Lime Yuzu   Soda   Ginger Ale   Ginger Beer   Lemonade</i>	

Milkshake	9.50
<i>Chocolate   Strawberry   Caramel</i>	

Spider	8.50
<i>Coca-Cola   Creaming Soda</i>	

Juice	6
<i>Orange   Pineapple   Cranberry   Apple</i>	

Soft Drinks	6
<i>Sprite   Coke Zero   Coca-Cola</i>	

### BOTTLED WATER

Santa Vittoria Still 500ml	9
Santa Vittoria Still 1L	14
San Pellegrino Sparkling 500ml	9
San Pellegrino Sparkling 1L	14

## 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

