

# 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

Kilpatrick | 2pcs 14  
Worcestershire, bacon, BBQ sauce  
Additional oyster 7

## TO START

Schiacciata | 3pcs 15  
House made green olive and cream  
cheese dip  
Additional schiacciata 3


Bruschetta | 2pcs  16  
Baguette campagnarde, heirloom  
tomato medley, avocado,  
olives, balsamico di Modena,  
in-house grown herbs  
Additional bruschetta 8

Burrata 25  
Hot lemon and garlic oil, walnut crumble,  
Grana Padano cheese, in-house grown herbs  
Served with crispy panini

Chicken Shawarma Skewers | 2pcs 17  
Labneh, parsley, sumac, red onion  
Additional skewer 8

Crispy Fried Chicken Burger 29  
Lettuce, pickled cucumbers, mayo and chili sauce  
Served with fries

Australian Beer Battered Flathead 32  
Served with chips and rocket, tomato, cucumber salad

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

Mushroom Mafalda 29  
Mafalda pasta, mushroom ragu, Grana Padano cheese

Margherita Pizza 26  
Napolitana base, mozzarella and basil

Pizza ai Gamberi 38  
Pomodoro sauce base, confit garlic prawns, salsa verde,  
cherry tomatos, arugula

Plant-based Meatball Stew | 8pcs  27  
Rich napolitana sauce, vegan cheese

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


Stir Fried Prawn Cutlet | 8pcs 35  
Signature XO sauce, spring onion, fried shallot

Peri Peri Roasted Half Chicken 52  
Coleslaw, roasted sweet potato,  
corn cobettes, lime and aji verde

Slow Cooked Beef Cheek 250g 45  
Red wine-braised beef cheek, pomme purée and  
roasted Dutch carrots.

Riverina Black Angus Striploin 250g 48  
Chargrilled cauliflower Fioretti, Brussel sprouts, Paris mash  
and one choice of sauce

\*Sauce: gravy, green pepper corn, red wine jus, hollandaise

Grilled Australian Barramundi  52  
Whole baby Barramundi, charred broccolini,  
salsa criolla

## SIDES

Creamy Mash 14

Steak Fries 14

Steamed Seasonal Vegetables  14

Vitality Salad  15

Steamed Rice  5

## DESSERT

Sticky date pudding 21  
Salted caramel sauce, vanilla bean ice cream

Honeycomb Crème Brûlée 22  
Honeycomb Tuile, honeycomb crunch

Mandarine Tiramisu 19  
Mascarpone cream, mandarin infused lady fingers,  
citrus candied peel, in-house grown herbs

Raspberry sorbet 13

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



# DRINKS

## 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

Iced Tea with Passionfruit, Vanilla, Lemon and Peach.

### Fever Tree

6

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

## 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

