

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.

MENU



OYSTERS (A)


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, tomato
medley, avocado spread,
olives, balsamico
Additional bruschetta 8

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

Beer Battered Flathead (I) 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 (I),
salsa verde, cherry tomatoes, 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


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

Peri Peri Roasted Half Chicken 52
Coleslaw, roasted sweet potato,
corn cobbettes, 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 Snapper (A)  52
Whole baby snapper, salsa criolla, grilled lemon,
char broccolini

SIDES

Creamy Mash 12

Steak Fries 12

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 20
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  - Vegan Dish, V - Vegetarian dish
A - Australian sourced produce, I - Imported produce, M - Mixed origin produce
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
2022 Oliver's Taranga Shiraz, McLaren Vale SA <i>Mulberry, dark chocolate, mocha</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

Tuxedo No.2 Gin, Dry Vermouth, Luxardo Maraschino, Absinthe	25	Purple Rain Mezcal, Ginger Wine, Citrus, Grape, Sage, Maple Syrup	27	Pretty In Pink White Rum, Sherry, Crème de Cacao, Strawberry	26
French 75 Gin, Sparkling Wine, Lemon	25	Yellow Submarine Tequila, Italicus Grand Marnier, Amaro, Passionfruit, Bonito, Cumin	27	Orange Is The New Black Whisky, Pear Brandy, Amaro, Cold Brew, Persimmon	27

Timeless classics available on request

BEER AND CIDER

Balter XPA	14	Heaps Normal Quiet XPA 0.5%	13
Heineken	13	Stone Wood - Pacific Ale	14
Hills Cider Cloudy Apple	13	Heineken 0%	13
Kirin Ichiban	13		

NON-ALCOHOLIC

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

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

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.

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

