

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 (A)

Natural | 2pcs  9
Citrus infused rice vinegar,
fresh lemon wedge
Additional oyster 4

Kilpatrick | 2pcs 10
Worcestershire, bacon,
BBQ sauce, fresh lemon wedge
Additional oyster 5

TO START

Charred Focaccia | 2pcs V  12
Swissôtel rooftop hive honey and
smoked sea salt butter
Additional focaccia 5

Roasted Tomato 16
Puttanesca Salad V 
Garlic and dukkah dip, grilled
artisan sourdough

Burrata  16
Prosciutto, asparagus ribbons,
compressed melon, watermelon radish
and salsa verde

Chicken Shawarma Skewers | 2pcs 20
Labneh, parsley, sumac, red onion
Additional skewer 9

Beer Battered Flathead (I) 32
Served with chips, coleslaw and lemon dressing

Mushroom Mafalda  30
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 tomatos, arugula

Plant-Based Meatball Stew | 8pcs   29
Rich napolitana sauce, vegan cheese.
Served with focaccia bread

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

Stir Fried Prawn Cutlet (I) | 10pcs 35
Signature XO sauce, spring onion, fried shallot

French-Cut Chicken Breast 39
Romesco, wilted spinach, snow pea sprouts,
fried shallot and thyme jus

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

MB3+ Riverina Black Angus Striploin 220g 48
Lemon-roasted broccoli steaks and garlic butter

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

Pan-Fried Barramundi (A)  42
Fennel, lemon zest, red bell pepper,
in-house grown herbs, umami-infused brown butter

SIDES

Creamy Mash 14

Steak Fries V 14
Served with sea salt and mayo

Steamed Seasonal Vegetables   14

Swissôtel Vitality Salad   15
Served with in-house grown greens

Steamed Rice  5



*For nutrition information,
please scan the QR code.*

DESSERT

Swissôtel Rooftop Hive Blossom Honey Cake 23
Honeycomb tuile, honeycomb crunch, honey sour cream

Sour Cherry and Vanilla Pavlova 21
Crisp meringue shell, madagascar vanilla pastry cream,
sour cherry compote

Almond Praline Crisp Marquise  22
Velvety dark chocolate cream, whipped chantilly, salted
almond praline shard

Raspberry sorbet   13

Please note, a 10% surcharge applies on Sunday and a 15% surcharge on
all public holidays. Please note, bills can be split once into two equal payments.



 - 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

	125ml	250ml	Bottle		125ml	250ml	Bottle
NV Chandon Blanc de Blanc, Yarra Valley, VIC <i>Green apple, pear, white flowers, crisp finish</i>	18	-	82	NV Moët & Chandon Imperial Brut, FR <i>Crisp citrus, green apple, brioche, fine bubbles</i>	33	-	160
				La Bulle Prosecco, Tumbarumba, NSW <i>Floral, hints of honeysuckle</i>	17	-	80

WHITE

	150ml	250ml	Bottle		150ml	250ml	Bottle
2024 Patrick Sullivan, Chardonnay, VIC <i>Vanilla, oak, zesty lime</i>	19	28	85	2021 Domain Oudin Chablis 'Les Serres', Chablis, Burgundy, FR <i>Stone fruit, grapefruit, mineral</i>	36	42	-
2025 Shaw & Smith, Sauvignon Blanc, Adelaide Hills, SA <i>Zesty, grassy, passionfruit</i>	19	28	85	2019 Tyrrell's HVD Semillon, Hunter Valley, NSW <i>Citrus, sherbert, white florals</i>	-	-	72
2026 Rieslingfreak No 3., Clare Valley, SA <i>Meyer lemon, tangelo, pink lady apple, nectarine</i>	17	26	79	2025 Grosset, Riesling, Polish Hill, SA <i>Lime, green apple, white flowers</i>	-	-	110
NV Tar and Roses Pinot Grigio, VIC <i>Pear, white peach, mandarin, fine spice</i>	18	27	81	2024 Other Wine Co, Pinot Gris, Adelaide Hills, SA <i>White tea, stone fruit, pear</i>	-	-	74

RED

	150ml	250ml	Bottle		150ml	250ml	Bottle
2024 Rising, Pinot Noir, Yarra Valley, VIC <i>Morelo cherry, pepper, blood plum</i>	22	33	98	2024 Rymill Maturation Cabernet Sauvignon Coonawarra, SA <i>Blackberry, spicy oak, dark forest fruits</i>	-	-	89
Nick Spencer UNUM GSM (Grenache, Sangiovese, Malbec), Gundagai, NSW <i>Red fruit, spice, savory, gamey, aged oak and amphora</i>	20	30	90	2020 Novum Pinot Noir, Marlborough, NZ <i>Spicy dark cherry, toasted cedar</i>	-	-	140
2024 Coates 'The Cabernet Sauvignon', Langhorne Creek, Barossa, SA <i>Blackcurrant, mint, cedar</i>	21	31	95	2019 Domaine Parent Bourgogne Côte d'Or Pinot Noir Burgundy, FR <i>Juicy red fruit, earthy undertones</i>	-	-	200
2023 Frankland Estate Shiraz, Frankland River, WA <i>Blackberry, plum, blueberry, mulberry, perfumed</i>	22	33	98	2019 Brewer Clifton STA Rita Hills, Pinot Noir, CAL <i>Raspberry, red plum, wild herbs</i>	-	-	162
2023 Henschke Keyneton Euphonium, Shiraz Cabernet Blend, Barossa, Eden Valley, SA <i>Cassis, dark plum, cedar</i>	-	-	134	2022 Henschke Mount Edelstone, Shiraz, Eden Valley, SA <i>Rich, plummy, dark berry, spicy</i>	-	-	320
				2020 Cullen Diane Madeline, Cabernet Savignon/Malbec/Merlot, Margaret River, WA <i>Cassis, black cherry, dark chocolate, elegant</i>	-	-	260

ROSÉ

	150ml	250ml	Bottle
2024 M de Minuty, Côtes de Provence, FR <i>Turkish delight, red berry, dry</i>	18	27	82
2026 Nick Spencer Hillstop Rose, Hilltops, NSW <i>Strawberry, cream, sweet spice</i>	-	-	75

DESSERT

	60ml	250ml	Bottle
2024 Frogmore Creek Iced Riesling, Coal Valley, TAS <i>Crispy white apple, sweet stone fruit</i>	15	-	65
NV Chambers 'Old Vine' Muscat, Rutherglen, VIC <i>Concentrated, nutty, caramel</i>	14	-	60



COCKTAILS

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

Tea Total Mocktail  <i>Iced Tea with Passionfruit, Vanilla, Lemon and Peach</i>	14	Soft Drinks <i>Sprite Coke Zero Coca-Cola</i>	6
Amethyst <i>Sammy Oaxacan, Earl Grey, Pickled Grape Juice, Honey, Lime</i>	14	Juice <i>Orange Pineapple Cranberry Apple</i>	6
Fiesta <i>Seadrift Orange Aperitif, Darjeelingm Mango, Lemon, Grapefruit Soda</i>	14		

WATER

Purezza Still	6pp
Purezza Sparkling	6pp

Please note that refills incur no additional charge

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	
Hot Chocolate	
Chai Latte	
Matcha Latte	6.5

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	

