A LA CARTE MENU

ENTRÉES

Bread 9
Charred sour dough honeycomb butter

Selection of Daily Oysters 32
Natural or Bourbon honey mignonette (6 pieces)
Suggested pairing: NV Chandon Blanc de Blanc Yarra Valley VIC 18
Citrus, creamy, biscuit

Fried King Prawns (DF) 32
XO sauce, fried onion, galan
Suggested pairing: 2022 M de Munity, Cotes de Provence FR 17 / 28
Red berries, zesty, vibrant

Buffalo Mozzarella (V,N) 28
Smoked almonds, Amarena cherries, toasted ciabatta, oil
Suggested pairing: 2022 M de Munity, Cotes de Provence FR 17 / 28
Red berries, zesty, vibrant

Crispy Zucchini Flowers (V) 27
Goats curd, kimchi, nori powder, salted egg yolk
Suggested pairing: 2021 Gala Estate 'White Label', Riesling, East Coast TAS 15 / 25
Jasmine, crunchy apple

De Palma Wagyu Beef Bresaola (GF,DF) 28
Watermelon radish, foraged greens, crispy capers, blackberry
Suggested pairing: 2020 Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA 17 / 28
Black currant, mint, cedar

Kabocha Squash (VG. GF, DF, N) 28
Homemade almond milk ricotta, dukkah, crispy sage, pomegranate, black olive oil
Suggested pairing: 2021 Fetherstone 'Iris', Chardonnay, Yarra Valley VIC 15 / 25
Nectarine, nutmeg, sea spray

VITALITY **New Zealand Pink Snapper Ceviche** (GF,DF) 32
Target beetroot, lychee, 'leche de tigre', micro herbs
Suggested pairing: 2016 Tyrrells HVD, Semillon, Hunter Valley NSW 18 / 30
Citrus, honey toast, waxy

V - vegetarian VG - vegan GF - gluten free DF - dairy free
VITALITY - vitality dish P - contains pork N - contains nuts

A LA CARTE MENU

MAINS

Free Range Chicken Supreme (DF) 42
Bee and fennel pollen, grilled peach, pearl cous cous, salsa verde
Suggested pairing: 2021 Fetherstone 'Iris', Chardonnay, Yarra Valley VIC 15 / 25
Nectarine, nutmeg, sea spray

Hand Cut Little Joe Beef Striploin (GF, DF) 48
White jelly mushroom, bush tomato salt, warrigal greens
Suggested pairing: 2021 Yangarra Estate Old Vines, Grenache, McLaren Vale SA 22 / 36
Rich berry, spice, powerful

New Zealand Pink Snapper (GF) 46
Cloudy Bay clams, preserved lemon, Tuscan kale, daikon, lobster bisque
Suggested pairing: 2016 Tyrrells HVD, Semillon, Hunter Valley NSW 18 / 30
Citrus, honey toast, waxy

Nonna's Potato Gnocchi (V,DF, Vegan Option Available) 32
Caramelised onion, thyme, asparagus, cherry tomato, Barolo, ricotta salata
Suggested pairing: 2021 Fetherstone 'Iris', Chardonnay, Yarra Valley VIC 15 / 25
Nectarine, nutmeg, sea spray

Handmade Seaweed Rigatoni 38
Prawn Reduction, Seared Prawns, Nori, Lemon
Suggested pairing: 2022 Other Wine Co, Pinot Gris, Adelaide Hills SA 14 / 23
White tea, stone fruit, fresh

Gippsland Lamb Backstrap (N,GF) 48
Smoked Eggplant, Salt Bush, Black Garlic, Macadamia
Suggested pairing: 2020 Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA 17 / 28
Black currant, mint, cedar

SIDES

VITALITY **Ten Stories Vitality Salad** (V, GF) 14
Steak Fries, celery salt (V) 12
Pomme puree (V,GF) 13
Steamed greens, virgin oil (V, GF, DF) 14
Charred Broccolini, hollandaise (V, N, GF) 14

FROM THE GRILL

Includes 1 side dish and 1 sauce.
King Ora Salmon (GF, DF) 42
Tajima Wagyu Rump (GF, DF) 48
Free-Range Pork Cutlet GF, DF 40
Yamba Green Prawns (5) (GF, DF) 40

SAUCES

Salsa Verde (GF, DF, VG) | **Jus Gravy** (GF) | **Hollandaise** (GF) | **Herb Butter** (GF)
Additional sauce (4)

V - vegetarian VG - vegan GF - gluten free DF - dairy free
VITALITY - vitality dish P - contains pork N - contains nuts

A LA CARTE MENU

DESSERTS

Hot Chocolate Dome (GF) 22
Chocolate mousse, passionfruit, raspberry, yuzu
Suggested pairing: Frangelico Liqueur with Lime Wedge 9

Cappuccino Tiramisu (N) 20
Layered Savioardi biscotti, mascarpone, Amaretto liquer, cacao nibs
Suggested pairing: Espresso Martini 22 or Mr. Black Coffee Amaro 11

Sticky Date Pudding 20
Burnt sage butter, mascarpone gelato, citrus zest
Suggested pairing: 2014 Frogmore Creek Ice Riesling, Coal Valley, TAS 15

Blood Orange Sorbet (GF, DF, VG) 18
Peach, lemon balm, strawberry caviar, prosecco
Suggested pairing: Blood Orange Margarita 18

Vegan No Bake Coconut Cheesecake (VG, GF, DF) 18
Aged balsamic strawberry, Persian cotton candy
Suggested pairing: 2014 Frogmore Creek Ice Riesling, Coal Valley, TAS 15

V - vegetarian VG - vegan GF - gluten free DF - dairy free
VITALITY - vitality dish P - contains pork N - contains nuts

BEVERAGE MENU

SPARKLING

	125mL	250mL	Bottle
NV Chandon Blanc de Blanc, Yarra Valley VIC *Citrus, creamy, biscuit*	14	-	80
NV Veuve Clicquot Yellow Label Brut, Reims Champagne FR *Pear, lemon, crunchy*	36	-	235

WHITE

	150mL	250mL	Bottle
2022 Other Wine Co, Pinot Gris, Adelaide Hills SA *White tea, stone fruit, fresh*	14	23	60
2022 Shaw & Smith, Sauvignon Blanc, Adelaide Hills SA *Fresh, grassy, passionfruit*	16	26	70
2022 Yangarra Estate Blanc, Grenache Blanc Blend, McLaren Vale SA *Apple, pastry, chalky*	14	23	65
2021 Gala Estate 'White Label', Riesling, East Coast TAS *Jasmine, crunchy apple*	15	25	65
2021 Fetherston 'Iris', Chardonnay, Yarra Valley VIC *Nectarine, nutmeg, sea spray*	15	25	65

WHITE PREMIUM SELECTION
(Via coravin)

2016 Tyrrells HVD, Semillon, Hunter Valley NSW *Citrus, honey toast, waxy*	22	32	90
2020 CEP by CEP Anjou Blanc, Chenin Blanc, Anjou Loire Valley FR *Crunchy, citrus, flinty*	20	30	85

BEVERAGE MENU

		150mL	250mL	Bottle
ROSÉ	2022 M de Munity, Cotes de Provence FR *Turkish delight, red berry*	16	26	80
RED	2021 South By South West 'Rosso Bianco', Pinot Chardonnay, Margaret River WA *Strawberry, light citrus (served chilled)*	15	25	65
	2021 Rising, Pinot Noir, Yarra Valley VIC *Light spice, dark cherry, fresh*	16	26	80
	2021 La Ficelle de Saint-Pourcain Gamay Noir, Gamay Pinot Noir, Saint-Pourcain FR *Cherry, bramble, violet*	15	25	65
	2021 Henschke 'Five Shillings', Shiraz, Barossa SA *Chocolate, spice, plum*	16	26	75
	2020 Coates 'The Cabernet Sauvignon', Cabernet Sauvignon, Langhorne Creek, Barossa SA *Blackcurrant, mint, cedar*	17	27	75
RED PREMIUM SELECTION (Via coravin)	2021 Yangarra Estate Old Vines, Grenache, McLaren Vale SA Chardonnay, Margaret River WA *Rich berry, spice, powerful*	22	36	110
	2022 Cullen Cabernet Sauvignon Merlot, Cabernet Sauvignon Merlot, Margaret River WA *Mulberry, fruity, vibrant*	21	35	100

BEER	Atomic Pale Ale	12
	Balter XPA	13
	Heineken	10
	Hills Cider Cloudy Apple	12
	Kirin Ichiban	10
	Stone & Wood Pacific Ale	11
	Yullis Amanda Mandarin IPA	12
	Heaps Normal Quiet XPA 0.5%	9

ten stories

SWISSOTEL SYDNEY

What's our story?

We're working with Sydney Bee Rescue, a group of NSW based beekeepers who are dedicated to the bee conservation and the rescue and relocation of bee colonies from places where they are at risk. On Swissôtel Sydney's rooftop are four beehives, with bees servicing the nearby Royal Botanic Gardens and supplying Ten Stories with freshly harvested honey and honeycomb.

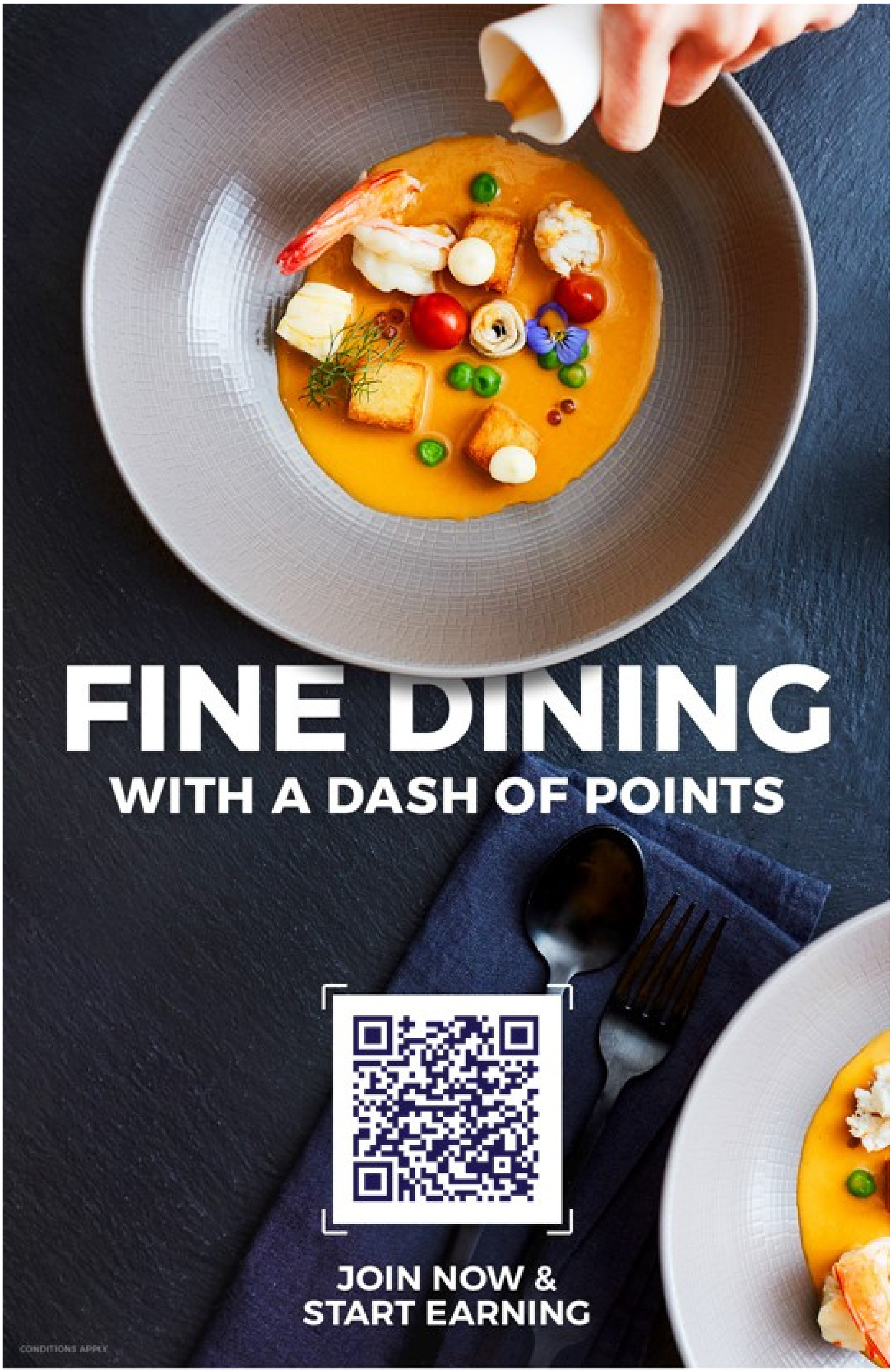
Heading up the kitchen is our award-winning Executive Chef John Pugliano who has over 25 years' experience spanning London, Hong Kong, Dubai and Australia. Our kitchen team pride themselves on high quality craftsmanship with every menu item.

This is Ten Stories - where it's always buzzing!

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.

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.



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