



4-6PM

NEGRONI HOUR

\$15 NEGRONI

TANQUERAY DRY GIN, CAMPARI,

SHELL HOUSE VERMOUTH



10% discretionary surcharge added to each bill

CAVIAR

OSCIETRA	30gm 230	BELUGA	30gm 260
served with cultured cream & chickpea blini			
CRAB & CAVIAR	spanner crab, oscietra caviar, cultured cream		70

SNACKS

OYSTERS SYDNEY ROCK	7.5
finger lime & verjus mignonette	
MOUNT ZERO OLIVES, chilli, oregano	9
LP'S SAUCISSON SEC	18
SPICED ALMONDS	9
SMOKED GILDA	9
CRULLER, whipped fish roe, white anchovy	12
SCALLOP ON SCALLOP	15
scallop, potato, chives	
<i>add caviar</i>	+15
SCAMPI, pumpkin, brioche, pepia salt	44
ABALONE, shiitake, chicken fat	34

CHEESE

SELECTION OF 3 | 45 *or* 5 | 60

SWEET

ZEPPOLE, drunken raisins, cream 18



10% discretionary surcharge added to each bill

SIGNATURE COCKTAILS

SHELL HOUSE SPICY WATERMELON MARGARITA	25
Don Julio Blanco, Union Mezcal, Watermelon, Wild Strawberry, Habanero, Fresh Lime	
SICILIAN MARGARITA	25
Don Julio Blanco, Limoncello, Sichuan, Fresh Lemon	
FEIJOA FALLS	24
Tanqueray Gin, Feijoa, Quince, Guava, Vermouth, Salted Plum	
RHUBARB & VANILLA CRUMBLE PUNCH	22
Ketel One Vodka, Avallen Calvados, Rhubarb, Organic Vanilla, Crystal Clear Custard	
CRIMSON & CLOVER SOUR	24
Tanqueray Gin, Hibiscus Aperitif, Finger Lime, Raspberry, Fresh Lemon, Sour Cherry	
THE LYCHEE CLUB	24
Tanqueray Gin, Italicus, Lychee, Peach, Rose, Fresh Lemon, Prosecco	
WINTER CITRUS ALPINE NEGRONI	26
Tanqueray Gin, Dry Pear Gin, Genepi, Gentiane Le Lure, French Vermouth, Rested w/ Buddhas Hand & Riverland Yuzu	
THE AZTEC	26
Ron Zacapa, Hay Caramel, Walnut Wine, Branca Menta, Toasted Green Cardamom, Clarified Chocolate Brownie	
TRUFFLE & CACAO BOULEVARDIER	26
Bulleit Bourbon, Campari, Black Truffle, Cacao Husk, Martini Rosso, Caramelised White Chocolate	
TIRAMISU OLD FASHIONED	26
Pampero Especial Rum, Rémy Martin Cognac, Licor 43, Old Vine Muscat, Cacao Husk, Clarified w/ Messina Coffee & Dulce de Leche Ice Cream	
HAZELWOOD	30
Bulliet Bourbon, Johnnie Walker Black Label, Hazelnut, Wattleseed, Buttered Pine Mushroom, Amontillado Sherry	

BEER

HEINEKEN	14
KIRIN ICHIBAN	14
HAHN SUPER DRY	12
STONE & WOOD 'PACIFIC ALE'	14
KOSCIUSZKO PALE ALE	13
FURPHY ORIGINAL REFRESHING ALE	12
WHITE RABBIT DARK ALE	13
JAMES SQUIRE ORCHARD CRUSH CIDER	13
STONE & WOOD 'GREEN COAST' CRISP MID-STRENGTH LAGER	12
JAMES BOAGS LIGHT	10
HEINEKEN 0 (NON-ALC)	9
HEAPS NORMAL QUIET XPA (NON-ALC)	12

NON-ALC COCKTAILS

MIND YOUR PEA'S AND Q'S Seedlip Garden, Cucumber, Sugar Snap Pea, Fresh Lime, Capi Soda	17
TARRA-GON BUT NOT FORGOTTEN Tarragon, Seedlip Garden, Fresh Lime, Capi Pink Grapefruit Soda	16
LYRE LYRE SPRITZ Lyres Italian Spritz, Lyre's 'Classico Grande' Sparkling Wine, Orange, Capi Soda	16
NON ISLAND ICED TEA NON 'No. 8 Roasted Apple, Oolong Tea, Caraway', Fresh Lemon, Coca-Cola	17

SELECTED WINES

		GLS	BTL
CHAMPAGNE			
NV	Perrier-Jouët 'Grand Brut' - Épernay FRESH CUT CITRUS, TOAST, ELEGANCE	39	235
SPARKLING			
NV	Bandini Prosecco 'Extra Dry' (Glera) Valdobbiadene, ITA (vG) CREAMY MOUSSE, CRISP AROMAS OF CRACKED WHEAT AND SUMMER FRUITS	17	85
WHITES			
2023	Clonakilla Riesling - Canberra District, NSW (vG) CRISP, WHITE BLOSSOM, MINERAL	21	95
2023	Polperro Pinot Gris - Mornington Peninsula, VIC (BIO, vG) TEXTURAL, FRESH & FRUITFUL	28	130
2023	Dappled 'Appellation' Chardonnay - Yarra Valley, VIC (vG) COOL CLIMATE, RICHER STYLE CHARDONNAY	25	115
ROSÉ			
2022	L'Arnaude Rosé (Cinsault/Grenache) - Provence, FRA REFRESHING, CRISP ROSE	18	85
REDS			
2022	Nick Spencer Pinot Noir - Tumbarumba, NSW (vG) CHERRIES, SPICE, BALANCED	19	90
2023	St Hugo GSM (Grenache Blend) - Barossa Valley, SA RED FRUITS, PEPPER, FINE TANNINS	29	140
2019	Inkwell 'Perfect Day' Shiraz - McLaren Vale, SA (BIO, vG) DARK FRUITS, SAVOURY, ELEGANT	23	110

OUR FULL WINE LIST IS AVAILABLE ON REQUEST

10% discretionary surcharge added to each bill

NEGRONI

HOUR



CLOCKTOWER

BAR