

DESSERT WINE BY THE GLASS

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SWEET

GLS

NV	Heiwa Shuzo Tsuru-Ume Yuzushu – <i>Wakayamalare, JPN</i>	19
2023	Renardat-Fache ‘Bugey-Cerdon Methode Ancestrale’ (Gamay/Plousard) – <i>Cerdon, FRA</i> <small>BIO, VG</small>	22
2020	Pressing Matters ‘R.S. 139’ (Riesling) – <i>Coal River Valley, TAS</i>	22
2018	Rockford ‘P.W. Mayflower’ Cane Cut Sémillon – <i>Barossa Valley, SA</i>	28
2019	Ridgeside Icewine (Vidal) – <i>Niagara Peninsula, CAN</i>	27
2005	Château Coutet 1er Grand Cru Classé Sauternes (Sémillon/Sauvignon Blanc) 57 <i>Barsac, FRA</i>	57

FORTIFIED

GLS

NV	Champagne Egly-Ouriet ‘Ratafia de Champagne’ – <i>Ambonnay, FRA</i>	30
NV	Henriques & Henriques Madeira ‘5 Year Old Medium Dry’ <i>Madeira Islands, POR</i>	11
NV	Henriques & Henriques Madeira ‘15 Year Old Malvasia’ <i>Madeira Islands, POR</i>	27
NV	Quinta Do Noval Tawny Port – <i>Douro, POR</i>	14
NV	Chambers Rosewood ‘Old Vine’ Muscat – <i>Rutherglen, VIC</i>	14
NV	David Franz ‘Old Redemption X.O Tawny’ – <i>Barossa Valley, SA</i>	29
2019	Inkwell ‘Black and Blue’ Late Harvest Zinfandel – <i>McLaren Vale, SA</i>	24
2003	Seppeltsfield ‘Para’ 21 Year Old Tawny – <i>Multi Regional, SA</i>	25
1955	Toro Albala Don PX ‘Convento Selecccion’ <i>Montilla-Moriles, ESP</i> <small>(1500ML)</small>	183

AMARI SELECTION

AUSTRALIA

Mr Black Coffee Amaro* – <i>Sydney</i>	20
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ITALY

Branca Menta* – <i>Milan</i>	20
Montenegro – <i>Bologna</i>	16
Averna – <i>Sicily</i>	15

FRANCE

Suze* – <i>Occitan</i>	13
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DESSERT

LEMON	24
<i>olive oil, limoncello, meringue</i>	
BONÉT	28
<i>caramelised white chocolate, coffee, truffle</i>	
MILLE FEUILLE	24
<i>hazelnut, salted caramel, mascarpone</i>	
CHOCOLATE	26
<i>cocoa nib, sobacha, jersey milk</i>	
WARM MADELEINES	10

COCKTAIL

THE AZTEC	26
<i>Ron Zacapa, Hay Caramel, Walnut Wine, Branca Menta, Toasted Green Cardamom, Clarified Chocolate Brownie</i>	

CHEESE

SELECTION OF 3 OR 5	45 / 60
<i>served with accompaniments</i>	

LE PICO
Fromageria Germain Fra – *Soft ripened goat milk*

TULLY'S GOLD
Prom Country, Vic – *washed rind cow milk*

BAY OF FIRES CHEDDAR
Tasmania – *semi hard cow milk*

'THE ROCK' BLUE
Coolamon, Vic – *blue cow milk*

MONFORTE 'Section 28' RESERVE
Adelaide Hills, SA – *aged semi hard cow milk*