

DESSERT WINE BY THE GLASS

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SWEET

GLS

NV	Heiwa Shuzo 'Tsuru-Ume' Yuzushu – <i>Wakayama, JPN</i>	19
2024	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
2021	Ridgeside Icewine (Vidal) – <i>Niagara Peninsula, CAN</i>	27
2017	Château Coutet 1er Grand Cru Classé Sauternes (Sémillon/Sauvignon Blanc) – <i>Barsac, FRA</i>	49

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FORTIFIED

GLS

NV	Champagne Egly-Ouriet Ratafia Champenois – <i>Ambonnay, FRA</i>	32
NV	Henriques & Henriques Madeira '5 Year Old Medium Dry' <i>Madeira, POR</i>	11
NV	Henriques & Henriques Madeira '15 Year Old Malvasia' <i>Madeira, 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
2020	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

AMARI SELECTION

AUSTRALIA

Saison Aperitifs Spring Rhubarb Vermouth* – <i>Melbourne</i>	18
Mr Black Coffee Amaro* – <i>Sydney</i>	20
Red Mill Rum Coffee Amaro* – <i>Sydney</i>	15

ITALY

Cappellano Barolo Chinato – <i>Piemonte</i>	26
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

QUEEN GARNET PLUM <i>yuzushu, perilla, yoghurt sorbet</i> 2024 Pressing Matters 'R.S. 139' Riesling – Coal River Valley, TAS	24 22
CRÈME BRÛLÉE <i>muscovado ice cream, golden raisins</i> 2017 Château Coutet 1er Grand Cru Classé Sémillon/Sauvignon Blanc Barsac, FRA	28 49
SCORCHED PAVOLVA <i>lemon leaf ice cream, piel de sapo melon</i> 2021 Ridgeside Icewine Vidal – Niagara Peninsula, CAN	28 27
CHOCOLATE <i>cocoa nib, sobacha, jersey milk</i> 2003 Seppeltsfield 'Para' Tawny Port – Barossa Valley, SA	26 25
WARM MADELEINES	10

COCKTAIL

TIRAMISU OLD FASHIONED <i>El Dorado 5yr Rum, Hennessy VS Cognac, Licor 43, Old Vine Muscat, Cacao Husk, Clarified w/ Messina Coffee & Dulce de Leche Ice Cream</i>	26
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CHEESE

SELECTION OF 3 OR 5 <i>served with accompaniments</i>	45 / 60
SILVER WATTLE – Castlemaine, VIC <i>soft ripened cow milk</i>	
TULLY'S GOLD – Prom Country, VIC <i>washed rind cow milk</i>	
BAY OF FIRES CHEDDAR – St Helens, TAS <i>semi hard cow milk</i>	
PAUL DISCHAMP BLUE D'AUVERGNE – AUVERGNE, FRA <i>blue cow milk</i>	
TWO SISTERS ISABELLA GOUDA – Gouda, NLD <i>aged semi hard cow milk</i>	