



4-6PM

## NEGRONI HOUR

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\$15 NEGRONI

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TANQUERAY DRY GIN, CAMPARI,

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SHELL HOUSE VERMOUTH

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10% discretionary surcharge added to each bill

# CAVIAR

|                                                                   |            |              |            |
|-------------------------------------------------------------------|------------|--------------|------------|
| OSCIETRA - (I)                                                    | 30gm   230 | KALUGA - (I) | 30gm   260 |
| served with cultured cream & potato hash browns                   |            |              |            |
| CRAB & CAVIAR spanner crab, oscietra caviar, cultured cream - (M) |            |              | 70         |

# SNACKS

|                                                                      |    |
|----------------------------------------------------------------------|----|
| OYSTERS   SYDNEY ROCK, finger lime & verjus mignonette - (A)         | 8  |
| MOUNT ZERO OLIVES, chilli, oregano                                   | 9  |
| LP'S SAUCISSON SEC                                                   | 18 |
| SPICED ALMONDS                                                       | 9  |
| COMTE TART, burnt onion, heather honey                               | 12 |
| RAW SCALLOP, marigold vinegar, mandarin oil - (M)                    | 18 |
| SALAMI COTTO, gnocco fritto, aged cheddar, hot honey                 | 10 |
| WAGYU PASTRAMI, pickles, hot sauce                                   | 24 |
| HAND PICKED MUD CRAB, fried potato, finger lime, smoked pearls - (A) | 38 |

# CHEESE

SELECTION OF 3 | 45 *or* 5 | 60

# SWEET

|                                                            |    |
|------------------------------------------------------------|----|
| SCORCHED PAVLOVA, lemon leaf ice cream, piel de sapo melon | 28 |
|------------------------------------------------------------|----|



10% discretionary surcharge added to each bill

# SIGNATURE COCKTAILS

|                                                                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SHELL HOUSE SPICY WATERMELON MARGARITA</b><br>Don Julio Blanco Tequila, Union Mezcal, Watermelon,<br>Wild Strawberry, Habanero, Fresh Lime                               | 25 |
| <b>SICILIAN MARGARITA</b><br>Don Julio Blanco Tequila, Limoncello, Sichuan, Fresh Lemon                                                                                     | 25 |
| <b>CUCUMBER &amp; ELDERFLOWER SPRITZ</b><br>Tanqueray Gin, Elderflower, Cucumber, Ancho Reyes Verde, Guava,<br>Prosecco                                                     | 22 |
| <b>ORANGE COUNTY CLUB</b><br>Tanqueray Gin, Orange Liqueur, Suze, Kumquat, Mandarin Oils,<br>Fresh Lemon, Black Lava Salt, Tonic Water                                      | 24 |
| <b>THE LYCHEE CLUB</b><br>Tanqueray Gin, Italicus, Lychee, Peach, Rose, Fresh Lemon, Prosecco                                                                               | 24 |
| <b>PASSIONFRUIT CAIPIROSKA</b><br>Ketel One Vodka, Passionfruit, Smashed Lime, Cointreau                                                                                    | 23 |
| <b>BLUEBERRY HILL</b><br>Tanqueray Gin, Blueberry, Salted Coconut Whey, Vermont Maple,<br>Fresh Lemon                                                                       | 23 |
| <b>SECOND WAVE</b><br>Johnnie Walker Black Label Whisky, Coffee Liqueur, Banana Liqueur,<br>Rosso Vermouth, Amaro, Coconut                                                  | 25 |
| <b>TIRAMISU OLD FASHIONED</b><br>El Dorado 5yr Rum, Hennessy VS Cognac, Licor 43,<br>Old Vine Muscat, Cacao Husk, Clarified w/ Messina Coffee &<br>Dulce de Leche Ice Cream | 28 |
| <b>FIRST STEP</b><br>Johnnie Walker Ruby Whisky, Sherry, Cacao Nib, Rosso Vermouth,<br>Maple                                                                                | 24 |

# BEER

|                                          |    |
|------------------------------------------|----|
| HEINEKEN                                 | 14 |
| KIRIN ICHIBAN                            | 15 |
| HAHN SUPER DRY                           | 13 |
| STONE & WOOD 'PACIFIC ALE'               | 15 |
| KOSCIUSZKO PALE ALE                      | 14 |
| JAMES SQUIRE 'THE SWINDLER' TROPICAL ALE | 14 |
| WHITE RABBIT DARK ALE                    | 13 |
| JAMES SQUIRE ORCHARD CRUSH CIDER         | 13 |
| HAHN SUPER DRY '3.5' MID-STRENGTH        | 12 |
| JAMES BOAGS LIGHT                        | 10 |
| HEINEKEN 0 (NON-ALC)                     | 9  |
| WILLIE SMITHS CIDER (NON-ALC)            | 11 |
| HEAPS NORMAL QUIET XPA (NON-ALC)         | 12 |

# NON-ALC COCKTAILS

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| YOU HAD ME AT ALOE                                                               | 17 |
| Aloe Vera, Pineapple, Ginger, Agave Nectar, Fresh Lime                           |    |
| EL PIQUANTE                                                                      | 17 |
| Sammy Piquant The Oaxacan Mezcal, Habanero, Fresh Lime, Chilli Salt              |    |
| LYRE LYRE SPRITZ                                                                 | 16 |
| Lyres Italian Spritz, Lyre's 'Classico Grande' Sparkling Wine, Orange, Capi Soda |    |
| THE RASPBERRY MILE                                                               | 17 |
| Chamomile, Raspberry, Orange Blossom, Fresh Lemon, Tonic Water                   |    |

# SELECTED WINES

## CHAMPAGNE

GLS BTL

|    |                                      |    |     |
|----|--------------------------------------|----|-----|
| NV | Perrier-Jouët 'Grand Brut' - Épernay | 39 | 235 |
| NV | Ruinart Brut - Épernay               | 50 | 295 |

## SPARKLING

|      |                                                                          |    |     |
|------|--------------------------------------------------------------------------|----|-----|
| 2013 | Chandon Late Disgorged Brut (Chardonnay Blend)<br>Yarra Valley, VIC (vg) | 25 | 145 |
| NV   | Bandini Prosecco 'Extra Dry' (Glera)<br>Valdobbiadene, ITA (vg)          | 17 | 85  |

## WHITES

|      |                                                                             |    |     |
|------|-----------------------------------------------------------------------------|----|-----|
| 2025 | Dr Edge 'Tasmania' Riesling - Multi-Regional, TAS (vg)                      | 25 | 115 |
| 2023 | Luis Seabra 'Xisto Ilimitado' Rabigato Blend<br>Douro Valley, POR (oRG, vg) | 29 | 145 |
| 2025 | Giant Steps Chardonnay - Yarra Valley, VIC (vg)                             | 25 | 120 |

## ROSÉ

|      |                                                                |    |     |
|------|----------------------------------------------------------------|----|-----|
| 2025 | Nocturne 'SR' Rosé Sangiovese Blend (vg)<br>Margaret River, WA | 19 | 95  |
| 2024 | Chateau Minuty 'Prestige' Grenache Blend<br>Provence, FRA      | 28 | 130 |

## REDS

|      |                                                                            |    |     |
|------|----------------------------------------------------------------------------|----|-----|
| 2025 | Future Perfect 'House' Pinot Noir<br>Tamar Valley/Derwent Valley, TAS (vg) | 19 | 95  |
| 2025 | Paralian 'Marmont Vineyard' Grenache<br>McLaren Vale, SA                   | 25 | 120 |
| 2023 | Henschke 'Keyneton Euphonium' Shiraz Blend<br>Eden Valley, SA (BIO, vg)    | 35 | 165 |

**NEGRONI**

**HOUR**



**CLOCKTOWER**

**BAR**