

WEEKLY SPECIAL

GNOCCHI NIGHT

\$28 per Dish, Every Wednesday



CHECK MONTHLY SPECIAL
WITH STAFF SET MENUS ALSO
AVAILABLE FOR BIG GROUPS



HAPPY HOUR

3PM-5PM



DESSERT MENU

SHELLHARBOUR



SCAN HERE

DESSERTS



Homemade 17.5 Traditional Tiramisù

Layers of Mascarpone Cheese mousse and Espresso soaked Savoiardi



Nutella Bavaois 19

Chocolate crumble, strawberry sorbet, and hazelnut tuille



Pear & Ricotta Tart (GF) 18.5

Mix berries compote and crème fraiche



Lemon Custard and 21.5 Apple Pizza (Chef's Special)

Fresh Sweet Crust, Lemon Creme Anglaise, Granny Smith Apple, Vanilla Gelato
GF option available +6



Homemade Sticky 16.5 Date Pudding

Served with butterscotch sauce and strawberry sorbet



Pistacchio 14 Cannoli (2pc)

With berries compote



Affogato Classico 13.5

Vanilla gelato with espresso
Add Frangelico/Nocello/Baileys/Tia Maria +7



Gelato/Sorbet Cup 15 (3 scoops)

Ask staff for available flavours

DESSERT / SWEET WINE

Yalumba Antique Tawny (Port) 60ml 15

DESSERT COCKTAILS

Blue Velvet Creamshake 22
Vodka, Blue Curacao, Frangelico, Fresh Milk, Vanilla Ice Cream

Tiramisu Martini 24
Vodka, Amaretto, Coffee Liqueur, Vanilla and Whipped Cream

Coffee Coretto 18
Espresso, moscato grappa, and whipping cream

Irish Coffee 24
Irish whisky, long black, brown sugar, and whipping cream

ITALIAN DIGESTIVES

Frangelico, Nocello, Limoncello, Tia Maria 12

Sambuca- Black & White 12

Amaro Montenegro / Amaro Averna / Braulio Amaro 12

SINGLE MALT WHISKEY

Talisker 10 years Old 13

Glenfiddich 15 Years Old Solera 18

Cragganmore 12 years Old 15

The Macallan 12 years Old 16

Glenmorangie Extremely Rare 18 years Old 26

COGNAC

Hennessy Vs 12

Remy Martin Vsop 14

GRAPPA

Nonino Moscato Grappa 13

Nonino Grappa Vendemmia 13