



THE DUKE OF CLARENCE

A surcharge of 8% applies on Sunday and 12% on Public Holidays



THE DUKE OF CLARENCE

King William IV, monarch of England, reigned from 1830 until his death in 1837.

William served in the Royal Navy in his youth and was, both during his reign and afterwards, nicknamed the “Sailor King”. He served in North America and the Carribean.

In 1789, he was crowned The Duke of Clarence and St Andrew’s. Since his two older brothers died without leaving legitimate issue, he unexpectedly inherited the throne when he was 64 years old.

His reign saw several reforms: the poor law was updated, child labour restricted, slavery abolished in nearly all the British Empire, and the British electoral system refashioned by the Reform Act 1832.

At the time of his death William had no surviving legitimate children, but he was survived by eight of the ten illegitimate children he had by the actress Dorothea Jordan, with whom he cohabited for 20 years. William was succeeded in the United Kingdom by his niece, Queen Victoria, and in Hanover by his brother, Ernest Augustus. Clarence Street was named in honour of “The Duke Of Clarence”.

MENU CONTENTS

| | |
|-------------------------|-----|
| Lunch & Dinner - Snacks | 4 |
| Lunch & Dinner - Mains | 5 |
| Roast Sundays | 6 |
| Signature Cocktails | 7-8 |
| Punch Bowls & Decanters | 8 |
| Beer & Cider | 9 |
| Boiler Makers | 10 |
| Flights | 10 |
| Whisky of the Month | 11 |
| August Specials | 11 |
| Sparkling & Champagne | 12 |
| White Wine | 13 |
| Rosé | 13 |
| Red Wine | 14 |
| Non Alcoholic | 15 |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

LUNCH & DINNER

Available Monday to Saturday

SNACKS

| | |
|---|----|
| Scotch Egg with Hot English Mustard Mayo Soft-boiled free range egg, wrapped in a fennel, chilli, pork & veal mince, covered in breadcrumbs, deep-fried and baked | 20 |
| Fish Finger Sandwiches Crumbed Blue Eye Cod, soft white bread, watercress and boiled egg tartare | 16 |
| Deep Fried Whitebait Served with malt vinegar aoli and lemon | 18 |
| Soup and a Sandwich Ask our staff for today's selection (available lunch only) | 15 |
| Ploughmans Pork pie, ham, pickled vegetables, cheddar, crackers, Branston pickle and sourdough | 28 |
| Deviled Egg | 8 |
| Salt & Malt Vinegar Roast Potatoes Beef fat roasted potatoes, seasoned with salt and malt vinegar and served with beef gravy | 12 |
| Fries (gf) Fries served with a side of tomato sauce | 12 |
| Sticky Date Pudding Served with Monkey Shoulder butterscotch sauce and vanilla ice-cream | 14 |
| Cheese Board A selection of cheeses, with fig paste, pickled vegetables, candied figs and crackers | 28 |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

LUNCH & DINNER

Available Monday to Saturday

MAINS

| | |
|--|-----------|
| Roast of the Day | 33 |
| Roast served with house-made gravy, Dutch carrots, brocolini, peas, beef fat-roasted potatoes and Yorkshire pudding (changing vegetarian/vegan RotD and gluten free options available) (add a pig in blanket - \$3.50) | |
| Fish & Chips | 30 |
| Cider battered ling fillets with peas, gribiche sauce and malt vinegar Served battered and fried, or grilled; with handcut chips and peas | |
| Pie of the Day | 30 |
| Served with mashed potatoes, peas and house-made gravy | |
| Bangers and Mash | 30 |
| Somerset Pork, Apple and Cider sausages served with mashed potatoes, peas, caramelised onion and house-made gravy | |
| Clarence Burger | 28 |
| Served with lettuce, tomato, English bacon, cheddar, and shoestring fries | |
| Mushroom & Chickpea Burger (v) | 25 |
| Served with lettuce, tomato, yoghurt and shoestring fries | |
| Pasture Fed Rump Steak (250g) (gf) | 34 |
| Served with fries, green beans and mushroom or peppercorn sauce | |
| Gammon Steak (gf) | 32 |
| Brined pork shoulder fillet served with fries, watercress with either a poached egg or grilled pineapple (add both - \$2) | |
| Caesar Salad (v) | 22 |
| Baby cos, parmasan, croutons, bacon and parmasan dressing (add chicken - \$4) | |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

ROAST SUNDAYS

ROASTS

| | |
|--|-----------|
| British Bred Roast Beef Sirloin | 33 |
| Served with house-made gravy, Dutch carrots, broccolini, peas, beef fat- roasted potatoes and Yorkshire pudding (add a pig in blanket \$3.50) | |
| Roast Chicken | 33 |
| With house-made gravy, Dutch carrots, broccolini, peas, beef fat- roasted potatoes, stuffing and Yorkshire pudding (add a pig in blanket \$3.50) | |
| Roast Lamb | 33 |
| With house-made gravy, Dutch carrots, broccolini, peas, beef fat- roasted potatoes, Yorkshire pudding and mint sauce (add a pig in blanket \$3.50) | |
| Roasted Pumpkin with Wild Rice (v/ve)** | 28 |
| Served with house made vegetable gravy, Dutch carrots, broccolini, peas, roast potatoes & Yorkshire pudding | |

*Complimentary condiments: extra gravy, Hot English mustard, Dijon mustard, horseradish & mint sauce

**Wild Rice only available with Pumpkin Roast on Sundays

EXTRAS

| | |
|---|------------|
| Yorkshire pudding | 3.5 |
| Pigs in blankets (each) | 3.5 |
| Cauliflower & cheese | 10 |
| Honey roasted parsnips | 10 |
| Salt & malt vinegar roasted potatoes | 12 |

SPIRITED DESSERTS

| | |
|--|-----------|
| Sticky Date Pudding | 14 |
| Served with Monkey Shoulder butterscotch sauce and vanilla ice-cream | |
| Chocolate Brownie | 14 |
| Served with hot fudgeauce and vanillaa ice cream | |
| Cheese Board | 28 |
| A selection of cheeses, with fig paste, pickled vegetables, | |

SEASONAL COCKTAILS

| | |
|---|----|
| The Spice Trade | 23 |
| House Pimento Dram, Jim Beam Rye, lemon juice, black walnut and chocolate bitters, and whites | |
| The Marquis Breakfast | 26 |
| Butter-washed Maker's Mark & Hennessy VS, Mr Pickwicks Tawny, burnt buttermilk syrup and Peychaud's bitters | |
| Hunter's Fizz | 26 |
| Pear-infused Glenfiddich 12, Drambuie, cinnamon syrup, lemon juice, chocolate bitters, whites and soda | |
| Lock, Stock & Barrelled | 25 |
| Herradura Plata, Amaro Nonino, Yellow Chartreuse, house sweet vermouth, chocolate bitters and whisky barrel bitters | |
| Swiveller's Tea | 16 |
| Bati White Rum, apricot liqueur, lemon juice, black tea, whites and lavender foam (Low ABV) | |
| Arboralis Rob Roy | 24 |
| Glen Grant Arboralis Whisky, House Sweet Vermouth, orange and aromatic bitters | |

HOT COCKTAILS

| | |
|---|----|
| Irish Coffee | 14 |
| Tullamore D.E.W, filter coffee, rich demerera syrup & cream | |
| Mulled Wine | 15 |
| Red wine, sweet vermouth, Cointreau, Hennessy VS & mulling spices | |
| Buck & Blaze | 26 |
| Glendronach 12, Applejack, spiced apple syrup, lemon bitters & black walnut bitters | |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

SIGNATURE COCKTAILS

| | |
|--|----|
| Wimbledon Common | 23 |
| Hickson Rd. London Dry Gin, Yellow Chartreuse, strawberry shrub, vanilla syrup, strawberry puree, lemon juice and whites | |
| The Clarence House Gibson | 22 |
| Hickson Rd Seven Spice Gin, fino sherry, rosemary distillate, smoked sea salt, pickled onion distillate & brine | |
| Hickson Rd Native Martini | 22 |
| Hickson Rd Australian Dry Gin, dry vermouth, native thyme oil and peppercorn tincture | |
| The Duke's Bloody Mary | 22 |
| Suntory Haku Vodka, lemon, tomato, Worcestershire sauce, Tabasco, salt, spices, horseradish and white truffle | |
| Pink G & T | 20 |
| Rhubarb-infused Hickson Rd London Dry gin, orange bitters and Artisan Pink Citrus Tonic | |
| Rogue Spritz | 21 |
| Regal Rogue Lively White Vermouth, Hickson Rd Australian Dry Gin, native lime cordial, elderflower liqueur and Prosecco | |
| Seedlip Nonica (Non-alcoholic) | 14 |
| Seedlip Citrus, Artisan Violet Blossom tonic and orange bitters | |

PUNCH BOWLS & DECANTERS

| | |
|--|----|
| Jasmine Green Punch Bowl (serves 6-8) | 80 |
| Bombay Sapphire Gin, jasmine tea, ginger wine, pineapple syrup, fresh lemon, cucumber and soda | |
| Charles Dickens Punch (serves 6-8) | 80 |
| Bacardi 8, Hennessy VS, brown sugar, lemon juice, sherbert and black tea | |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

BEER & CIDER

DRAUGHT

Half/Schooner/Pint

| | |
|---|-----------------|
| Sydney Beer Co Lager 4.5% ABV, SA | 7.5 / 12 / 14 |
| Lord Nelson Three Sheets Pale Ale 4.9% ABV, NSW | 7.5 / 12 / 14.5 |
| Capital Brewing First Tracks Imperial Stout 5.2% ABV, ACT | 8 / 13 / 16 |
| BrewDog Punk XPA 5.2% ABV, QLD | 8.5 / 13 / 16 |
| Guinness 4.2% ABV, IRE | 8 / 12 / 15 |
| Stowford Press Apple Cider 4.5% ABV, ENG | 7.5 / 11.5 / 14 |
| Merino Brewing Rotating Cask Ales (Hand Pump), NSW | 9 / 13.5 / 16 |
| Lord Nelson x DOC "Duke's Brown Ale" 5%ABV, NSW | 8 / 12 / 15 |

BOTTLED & CANNED

| | |
|---|------|
| Tennents Lager 500ml 5% ABV, UK | 14.5 |
| Morland "Old Speckled Hen" English Bitter 500ml 5% ABV, UK | 16 |
| Wychwood "Hobgoblin" Ruby Ale 500ml 4.5% ABV, UK | 14.5 |
| Kilkenny Irish Red Ale 500ml 5% ABV, IRE | 14 |
| Bridge Road Brewers Celtic Red Ale 355ml 5.3% ABV, VIC | 13 |
| Badlands "Darkness" London Porter 355ml 4.8% ABV, NSW | 13 |
| Capital Brewing Summit Session Ale 375ml 3.5% ABV, ACT | 11 |
| Hiatus Beers Pacific Ale (Non-Alcoholic) 375ml <0.5% ABV, NSW | 9 |
| BrewDog Brown Snake Ginger Beer 375ml 4% ABV, QLD | 13 |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

BOILER MAKERS

A pint or half pint of Ale,
perfectly matched with a dram of Whisk(e)y

| | |
|--|---------|
| Sydney Beer Co. Lager & Woodford Reserve | 19 / 24 |
| Lord Nelson Three Sheets Pale Ale & Balvenie 12 Doublewood | 25 / 32 |
| Capital Brewing First Tracks Stout & Bruichladdich "Port Charlotte" | 26 / 33 |
| Guinness & Tullamore D.E.W | 19 / 25 |
| Brewdog XPA & Glen Grant 10 year old | 24 / 32 |

*Whisk(e)ys are 30ml

FLIGHTS

Sample a range of Spirits
from our extensive collection

| | |
|--|----|
| British Isles | 33 |
| Cottswold English Single Malt, Penderryn Peated, Tullamore DEW 12 and Benriach 10 | |
| House of William Grant | 35 |
| Glenfiddich 12, Glenfiddich 14 Year Old, Balvenie 12 Doublewood and Balvenie 14 "The Week of Peat" | |
| The Glen Grant Selection | 35 |
| Glen Grant Arboralis, Glen Grant 10 Year Old and Glen Grant 15 Year Old | |
| Hickson House Distilling Co. | 34 |
| Hickson Road London Dry, Australian Dry, Seven Spice and Summer Cup served with a side bottle of Artisan London Dry Tonic | |

*Pours are 15ml each

*15ml per serve

A surcharge of 8% applies on Sunday and 12% on Public Holidays

WHISKY OF THE MONTH LARK CLASSIC CASK

Starting in Tasmania in 1992, Lark Distillery produced Australia's first Single Malt Spirit for 154 years. The Classic Cask is a beautiful expression of modern Aussie distilling traditions. Aged in 'first fill' Sherry and Port Casks, this whisky has a nose of toffee and citrus, and a palate of plum pudding and just a hint of Tasmanian Peat.

| | |
|--|-----------|
| Lark Classic Cask, Tasmania 43.0% ABV | 30 |
| Sydney to Hobart | 24 |
| Lark Classic Cask, Rhubi Mistelle Aperitif, Saint Felix Amaro, and lemon juice | |
| The Australian Sazerac | 45 |
| Lark Classic Cask, St Agnes Bartenders Cut Brandy, Aromatic Bitters, Earp Absinthe Minded | |

AUGUST SPECIALS

Delightful drops
for this month only

| | |
|---|-----------|
| Admiral's Breakfast | 23 |
| Pussers Naval Blue Label Rum, Stout Syrup, Coffee, and Butter Whipped Cream - Served Hot | |
| Hound Dog - YCK | 20 |
| Bacardi Carta Blanca, Blue Curacao, Plum Jelly, topped with Grapefruit Soda | |

A surcharge of 8% applies on Sunday and 12% on Public Holidays

SPARKLING & CHAMPAGNE

Monmousseau Sparkling NV Brut 14 / 75

Loire Valley, France

Aged for 18 months this méthode traditionnelle sparkling shows excellent finesse and purity of fruit with pear, almond and fig notes

Ba-Ba-Rumba Prosecco 14 / 75

Tumbarumba, NSW

A Pétillant Naturel prosecco-style from the Snowy Mountains, this natural wine is dry with zesty acidity and a long fruit-driven finish

Veuve Cliquot 110

Reims, France

Subtle notes of white peach, anise, biscuit and kumquat. Robust acidity and a streak of minerality. Subtle echo of smoke on the finish

Ruinart R By Ruinart 200

Reims, France

Lightly smoky and yeasty aromas with apple fruit accents follow through on a ripe and fruity palate with a long, crisp yeasty finish

Ruinart Blanc De Blanc 240

Reims, France

Made primarily with premiers crus from the Côte Des Blancs and Montagne De Reims terroirs, this intensely aromatic wine is both precise and clean as the wine delivers a radiant balance between roundness and smoothness

Krug Grand Cuvee 495

Reims, France

Krug is well and truly one of the great wine experiences in the world. With an almost ethereal bead, there is plenty of toast, dried fruit and hazelnut complexity

*125ml per glass

A surcharge of 8% applies on Sunday and 12% on Public Holidays

WHITE

Blind Corner Sauvignon Semillon Chenin Blanc 14 / 65

Margaret River, Western Australia

Vibrant tropical fruit flavours, with a waxy texture and dry, clean finish

Ghost Rock Pinot Gris 16 / 75

Cradle Coast, Tasmania

Floral pear and nectarine fruit, with a slightly nutty aroma and rich palate

Cooter & Cooter Watervale Riesling 14 / 65

Claire Valley, South Australia

Freshly squeezed Tahitian lime, lemon rind and a hint of rose petal perfume, with little textural grip on the palate. Long finish with refreshing tart green apple

Mercer Organic Chardonnay 16 / 75

Orange, NSW

Gentle oak, with a palate of fresh peach, vanilla panna cotta and a nutty finish

*150ml per glass

ROSÉ

Shadowfax Minnow Rosé 14 / 65

Port Phillip, Victoria

Bright, spicy rosé made from southern French varieties with aromas of strawberry

Minuty M Rosé 16 / 75

Provence, France

Pale with intense citrus and white flowers on the nose. Complex with notes of pink grapefruit and white peach

*150ml per glass

A surcharge of 8% applies on Sunday and 12% on Public Holidays

RED WINE

Caparzo Toscana Sangiovese 17 / 80

Toscana, Italy

Intensely fruity with ripe blackberries, wild strawberries and spice.
Easy drinking with a warm brambly palate and lingering spice finish

Chateau Du Cedre 'Marcel' Malbec 15 / 70

Cahors, France

100% malbec. Unoaked; with red berries, baking spice and chewey tannin.

Dub Style No18 Re-Mix Grenache Syrah Mataro 16 / 75

McLaren Vale, South Australia

A delightful blend, with pretty notes of rosewater, orange peel and sandalwood, wrapped in tobacco leaf and spices, and aged for 9 months in French Oak Hogsheads.

Epsilon, Shiraz 15 / 70

Barossa Valley, South Australia

Deep dense purple in colour with layers of rich ripe red and black fruits, chocolate with a touch of earth supported by classy French oak and supple tannins

Inkwell Pressure Drop Cabernet Sauvignon 100

McLaren Vale, South Australia

An aromatic, full-bodied wine. Noting flavours of plum, spice and black fruits

Fighting Gully Road Pinot Noir 100

Mornington Peninsula, Victoria

Bright red fruits and fine grained tannins with a velvety mouthfeel and a hint of oak

Piera Terre Magre Pinot Nero 80

Friuli, Italy

A sophisticated nose of cherries, blueberries and leather, dry on the palate with additional notes of plum and mushroom.

*150ml per glass

A surcharge of 8% applies on Sunday and 12% on Public Holidays

NON ALCOHOLICS

TONICS

| | |
|----------------------|---|
| Artisan Drinks Co | 5 |
| Classic London Tonic | |
| Skinny Tonic | |
| Pink Citrus Tonic | |
| Violet Blossom Tonic | |

SOFT DRINKS

| | |
|-----------------|---|
| Coke | 5 |
| Diet Coke | 5 |
| Sprite | 5 |
| IrnBru | 5 |
| Soda Water | 5 |
| Ginger Ale | 5 |
| Ginger Beer | 5 |
| Apple Juice | 5 |
| Orange Juice | 5 |
| Pineapple Juice | 5 |

NON-ALCOHOLIC SPIRITS

| | |
|-------------------------|----|
| Seedlip Grove 42 Citrus | 10 |
| Lyre's American Malt | 10 |
| Lyre's Italian Orange | 10 |



THE DUKE OF CLARENCE

Laneway, 152 - 156 Clarence Street
Sydney, NSW, 2000

+61 2 8999 3850

contact@thedukeofclarence.com

thedukeofclarence.com

