



THE DUKE OF CLARENCE

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



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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”.

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LUNCH & DINNER

Available Monday to Saturday

SNACKS

Curried Peanuts	5
Scotch Egg with Hot English Mustard Mayo Soft-boiled free range egg, wrapped in a fennel, chilli, pork & veal mince,	20
Fish Finger Sandwiches Crumbed Blue Eye Cod, soft white bread, watercress and boiled egg tartare	18
Deep Fried Whitebait Served with malt vinegar aoli and lemon	18
Ploughmans Pork pie, ham, pickled vegetables, cheddar, crackers, Branston pickle and sourdough	28
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
Dessert of the Day Ask our team for today's offering	14
Cheese Board A selection of cheeses, with fig paste, pickled vegetables, candied figs and crackers	28

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LUNCH & DINNER

Available Monday to Saturday

MAINS

Roast of the Day	34
Roast served with house-made gravy, heirloom carrots, broccolini, peas, beef fat-roasted potatoes and Yorkshire pudding (Vegetarian/Vegan RotD and gluten free options available) (add a pig in blanket - \$4)	
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	
Pulled Lamb Shoulder	28
Served with flatbread, mint yoghurt and gin pickled cucumber	
Linguine Carbonara	26
With gammon, mushrooms and pecorino	
Clarence Burger	28
Served with lettuce, tomato, English bacon, cheddar, and shoestring fries	
Beetroot & Lentil Burger (v)	26
Served with lettuce, tomato, yoghurt and shoestring fries	
Chicken Schnitzel	30
Served with fries, green leaf salad and a choice of diane, mushroom or peppercorn sauce	
Gammon Steak (gf)	34
Brined pork shoulder fillet served with fries, watercress and choice of poached egg or grilled pineapple (add both - \$2)	
Caesar Salad (v)	22
Baby cos, parmasan, croutons, bacon and parmasan dressing (add chicken - \$4)	

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ROAST SUNDAYS

ROASTS

British Bred Roast Beef Sirloin	34
Served with house-made gravy, heirloom carrots, broccolini, peas, beef fat- roasted potatoes and Yorkshire pudding (add a pig in blanket \$4)	
Roast Porchetta with Apple Sauce	34
With house-made gravy, heirloom carrots, broccolini, peas, beef fat- roasted potatoes, stuffing and Yorkshire pudding (add a pig in blanket \$4)	
Roast Lamb	34
With house-made gravy, heirloom carrots, broccolini, peas, beef fat- roasted potatoes, Yorkshire pudding and mint sauce (add a pig in blanket \$4)	
Roasted Pumpkin with Wild Rice (v/ve)**	28
Served with house made vegetable gravy, heirloom 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	4
Pigs in blankets (each)	4
Garlic-breadcrumbed cauliflower & cheese	12
Red wine cabbage & raisins	12
Brussel sprouts & bacon	12
Salt & malt vinegar roasted potatoes	12

SPIRITED DESSERTS

Bread and Butter Pudding	14
Served with calvados and rum raisin ice cream	
Baked Raspberry Cheesecake	14
Served with vanilla double cream	
Cheese Board	28

A selection of cheeses, with fig paste, pickled vegetables,

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SEASONAL COCKTAILS

Monty's Unladen Swallow	23
Pandán-infused El Jimador Tequila, Ratu Dark Rum, Lemon juice Mango juice, brown sugar, pineapple bitters, clarified with coconut cream.	
Sunny Summerset Swizzle	23
Hickson House Summer Cup, Maker's Mark Bourbon, Apple Cider, Mint, lemon juice and house made bottle brush bitters	
Hyde Park Fizz	24
Hickson House Australian Dry Gin, Midori, house Kiwi fruit syrup, lemon juice, cream, whites and soda	
Over-Paid, Over-Sexed and Over Here!	25
Benriach 10, Mr Black Coffee Liqueur, Cherry Herring Liqueur, saline, salted caramel, Aztec chocolate bitters	
Jumpin Jack Flash	25
Woodford Reserve Bourbon, Lillet Blanc, Red Apple Syrup, Supersawa and Cranberry Bitters	
Marigold Highball	25
Hickson House Seven Spice Gin, Granny Smith Chardonnay Syrup, lemon juice, pineapple tepache, and soda	
Duke's Zuper Duper	15
Hickson House Classic Dry served frozen in three flavours: Mango, Chili & Lime - Blueberry & Ginger - Salted Watermelon & Paprika	
Summer Cup	20
Hickson House Summer Cup, Fever Tree Ginger Ale, mixed berries, cucumber, mint	

SIGNATURE COCKTAILS

Wimbledon Common	23
Hickson Rd. London Dry Gin, Yellow Chartreuse, strawberry shrub, vanilla syrup, strawberry puree, lemon juice and whites	
The Duke's Bloody Mary	23
Suntory Haku Vodka, lemon, tomato, Worcestershire sauce, Tabasco, salt, spices, horseradish and white truffle	
Pink G & T	21
Rhubarb-infused Hickson Rd London Dry gin, orange bitters and Artisan Pink Citrus Tonic	
Rogue Spritz	23
Regal Rogue Lively White Vermouth, Hickson Rd Australian Dry Gin, native lime cordial, elderflower liqueur and Prosecco	
Irish Coffee	16
Tullamore D.E.W, filter coffee, rich demerera syrup & cream	

PUNCH BOWLS & DECANTERS

Pink Panther Punch Bowl (serves 4-6)	85
Feels Botanical Rouse, St Germain Elderflower Liqueur, Rhubi Mistelle, fresh lemon, rich simple syrup, and Fever Tree Raspberry Tonic	
Summer Cup Decanter (serves 4-6)	80
Hickson House Summer Cup, Fever Tree dry ginger ale, lemonade, mixed berries, fresh lime, orange, and cucumber.	

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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 'Hang Loose Juice' NEIPA 6% ABV, ACT	8 / 13 / 16
BrewDog Punk XPA 5.2% ABV, QLD	8.5 / 13 / 16
Guinness 4.2% ABV, IRE	9 / 13 / 16
Stowford Press Apple Cider 4.5% ABV, ENG	7.5 / 12 / 14
Merino Brewing Rotating Cask Ales (Hand Pump), NSW	9 / 13.5 / 16
Lord Nelson x DOC "Nelson's Sunset" 5%ABV, NSW	9 / 13 / 16

BOTTLED & CANNED

Tennents Lager 500ml 5% ABV, UK	15
Morland "Old Speckled Hen" English Bitter 500ml 5% ABV, UK	16
Wychwood "Hobgoblin" Ruby Ale 500ml 4.5% ABV, UK	15
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	10
BrewDog Brown Snake Ginger Beer 375ml 4% ABV, QLD	13

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BOILER MAKERS

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

Sydney Beer Co. Lager & Woodford Reserve	21 / 27
Lord Nelson Three Sheets Pale Ale & Balvenie 12 Doublewood	25 / 32
Capital Brewing Hang Loose Juice NEIPA & Bruichladdich "Port Charlotte"	26 / 33
Guinness & Tullamore D.E.W	21 / 27
Brewdog XPA & Glen Grant 10 Year Old	24 / 32
Merino Cream Ale & Glenglassaugh 12 Year Old	26 / 33
Merino ESB & Benriach 10 Year Old	24 / 31
Lord Nelson X DOC "Nelson's Gold" & The Gospel Straight Rye	23 / 30
Stowford Press Cider & Pussers Blue Label Naval Rum	21 / 26

*Whisk(e)ys are 30ml

FLIGHTS

Sample a range of Spirits
from our extensive collection

Hickson House Distilling Co. Gin Flight 28
**Hickson House Classic 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

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WHISKY OF THE MONTH

ARDBEG “WEE BEASTIE” 5YR

Matured in ex-Bourbon and Oloroso Sherry casks, the Ardbeg Wee Beastie is delightfully complex and wonderfully approachable dram. While certainly peated, the typical Ardbeg smoke is tamed to allow fresh sea air, pear and lanolin to fill the nose, while the palate is menthol cigarettes rather than cigars & BBQ, allowing notes of fruit'n'nut chocolate and rye bread, with a salt & pepper finish.

Ardbeg Wee Beastie 5, *Islay* 47.5% ABV 16

Wee Beast of an Old Fashioned 30
Ardbeg Wee Beastie 5, simple syrup, Peychaud's and Apple Bitters stirred down and served over ice

FEBRUARY SPECIALS

Delightful Drops for this Month only

Naughty Mrs Norton 23
El Jimador Reposado Tequila, Mr Black Coffee Liqueur, Creme de Mure, White Creme de Cacao, Chocolate Bitters

Crystal Spagliato (with Prosecco) 23
Dry vermouth, Suze, topped with Prosecco

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SPARKLING & CHAMPAGNE

Monmousseau Sparkling NV Brut 15 / 80

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 15 / 80

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

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WHITE

	Rg/Lg/Btl
Blind Corner Sauvignon Semillon Chenin Blanc Margaret River, Western Australia Vibrant tropical fruit flavours, with a waxy texture and dry, clean finish	15 / 25 / 70
Ghost Rock Pinot Gris Cradle Coast, Tasmania Floral pear and nectarine fruit, with a slightly nutty aroma and rich palate	18 / 31 / 85
Cooter & Cooter Watervale Riesling 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	15 / 25 / 70
Mercer Organic Chardonnay Orange, NSW Gentle oak, with a palate of fresh peach, vanilla panna cotta and a nutty finish	16 / 26 / 75

*150ml per regular glass / 250ml per large glass

ROSÉ

	Rg/Lg/Btl
Handpicked Regional Selection Rosé Yarra Valley, Victoria Surprisingly delicate, combining a splash of berries with the savoury notes of basil, and a hint of lemon to finish.	15 / 25 / 70
Minuty M Rosé Provence, France Pale with intense citrus and white flowers on the nose. Complex with notes of pink grapefruit and white peach	18 / 28 / 85
Monte del Fra “Chiaretto” Bardolino Rosé Veneto, Italy Strong yet gentle on the nose and palate, offering blackberries and raspberries with grassy undertones and wonderfully balanced acidity.	20 / 33 / 95

* 150ml per regular glass / 250ml per large glass

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RED WINE

	Rg/Lg /Btl
Caparzo Toscana Sangiovese Toscana, Italy Intensely fruity with ripe blackberries, wild strawberries and spice. Easy drinking with a warm brambly palate and lingering spice finish	17 / 28 / 80
Chateau Du Cedre 'Marcel' Malbec Cahors, France 100% malbec. Unoaked; with red berries, baking spice and chewy tannin.	15 / 25 / 70
Dub Style No18 Re-Mix Grenache Syrah Mataro 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.	16 / 26 / 75
Epsilon, Shiraz 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	17 / 27 / 80
Inkwell Pressure Drop Cabernet Sauvignon McLaren Vale, South Australia An aromatic, full-bodied wine. Noting flavours of plum, spice and black fruits	100
Fighting Gully Road Pinot Noir Mornington Peninsula, Victoria Bright red fruits and fine grained tannins with a velvety mouthfeel and a hint of oak	100
Piera Terre Magre Pinot Nero Friuli, Italy A sophisticated nose of cherries, blueberries and leather, dry on the palate with additional notes of plum and mushroom.	80

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NON ALCOHOLICS

TONICS

Artisan London Tonic	5
Artisan Skinny Tonic	5
Artisan Pink Citrus Tonic	5
Fever Tree Mediteranean Tonic	5
Fever Tree Raspberry Tonic	5

SOFT DRINKS

Coke	5
Diet Coke	5
Sprite	5
IrnBru	5
Soda Water	5
Fever Tree Ginger Ale	5
Fever Tree Grapefruit Soda	5
Artisan 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



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