



# 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

Scotch Egg with Hot English Mustard Mayo 20  
Soft-boiled free range egg, wrapped in a Pork and Black pudding mince,

Mussels in a Cider Cream Sauce 20  
Garlic, Shallots, Parsley, served with toasted sourdough

Ploughmans 28  
Pork pie, ham, pickled vegetables, cheddar, crackers, Branston pickle, Apple and sourdough

Roasted Pumpkin & Cauliflower Salad 22  
Baby cos, Raddish, Cucumber, Tomato & Chickpea  
(add chicken - \$6)

Salt & Malt Vinegar Roast Potatoes 12  
Beef fat roasted potatoes, seasoned with salt and malt vinegar and served with beef gravy

Fries (gf) 12  
Fries served with a side of tomato sauce

## SANDWICHES & BURGERS

Fish Finger Sandwiches 18  
Crumbed Blue Eye Cod, soft white bread, watercress and boiled egg tartare

Clarence Burger 28  
Served with lettuce, tomato, English bacon, cheddar, and shoestring fries

Grilled Porto Chicken Burger 27  
Served with lettuce, tomato, Cheese, Chipotle Mayo and shoestring fries

Beetroot & Lentil Burger (v) 26  
Served with lettuce, tomato, yoghurt and shoestring fries

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# LUNCH & DINNER

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## MAINS

Fish & Chips 30  
Cider battered ling fillets (battered & fried with gribiche sauce and malt vinegar with skin-on chips and minted mushy peas)

Curry of the Day 30  
Ask the team for today's selection

Chilli Garlic Prawn Spaghetti 28  
with cherry tomatoes in a white wine sauce

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 fried egg or grilled pineapple  
(add both - \$2)

Roast of the Day 34  
Roast served with house-made gravy, heirloom carrots, broccolini, peas, roasted potatoes and Yorkshire pudding  
(Vegetarian/Vegan roast and gluten free options available)  
(add a pig in blanket - \$4)

## DESSERTS

Strawberries & Cream Shortcake 14  
served with sliced strawberries, & Chantilly Cream

Cheese Board 28  
A selection of cheeses, with piccalilli, pickled vegetables, quince and crackers

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# STEAK SPECIALS

NSW Pasture fed Rump steak 250g	\$36
NSW Pasture fed Scotch fillet 300g	\$42
NSW MBS2+ Sirloin 250g	\$48

ALL SERVED WITH  
FRIES AND LEAF SALAD  
ADD A FRIED EGG - \$2

Sauces : Pepper  
Mushroom  
Diane



# STEAK NIGHT MONDAY'S

NSW Pasture fed Rump steak 250g

\$20

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# ROAST SUNDAYS

## ROASTS

<b>British Bred Roast Beef Sirloin</b>	34
Served with house-made gravy, heirloom carrots, broccolini, peas, roast potatoes and Yorkshire pudding	
<b>Roast Porchetta</b>	34
With house-made gravy, heirloom carrots, broccolini, peas, roast potatoes, stuffing, Yorkshire pudding and apple sauce	
<b>Roast Lamb</b>	34
With house-made gravy, heirloom carrots, broccolini, peas, roast potatoes, Yorkshire pudding and mint sauce	
<b>Spice Eggplant steak with Black Rice &amp; Quinoa (v/ve)</b>	30
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

## EXTRAS

Yorkshire pudding	4
Pigs in blankets (each)	4
Garlic-breadcrumbs cauliflower & cheese	12
Brussel sprouts & bacon	12
Salt & malt vinegar roasted potatoes	12

## SPIRITED DESSERTS

<b>Strawberries &amp; Cream Shortcake</b>	14
served with sliced strawberries, & Chantilly Cream	
<b>Baked Raspberry Cheesecake</b>	14
Served with vanilla double cream	
<b>Cheese Board</b>	28
A selection of cheeses, with piccalilli, quince, pickled vegetables & crackers	

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## SIGNATURE COCKTAILS

Battle of Highbury	25
Nutella-washed Makers Mark, Tempus Fugit Banane liqueur, strawberry oleo & walnut bitters	
Wimbledon Common	23
Hickson House Classic Dry Gin, Yellow Chartreuse, strawberry shrub, vanilla syrup, strawberry puree, lemon juice and whites	
Irish Coffee	16
Tullamore D.E.W, filter coffee, rich demerera syrup & cream	
Seedlip Nonica (non-alcoholic)	16
Seedlip Spice non-alcoholic “gin”, Fever Tree Raspberry Tonic & orange bitters	

## CUPS & SPRITZS

Pink G & T	21
Rhubarb-infused Hickson House Classic Dry gin, orange bitters and Artisan Pink Citrus Tonic	
Rogue Spritz	23
Regal Rogue Lively White Vermouth, Hickson House Australian Dry Gin, native lime cordial, elderflower liqueur and Prosecco	
Aussie Spring Punch	22
Hickson House Gin Cup, Creme de Framboise, Vanilla syrup, Lemon juice, Prosecco, Soda	
Summer Cup	20
Hickson House Summer Cup, Fever Tree Ginger Ale, Strawberry, Cucumber & Mint	

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# SEASONAL COCKTAILS

Seaside Martini	24
Hickson House Oyster shell Gin, Furikake infused Regal Rogue Vermouth, Mirin, Olive brine Grapefruit bitters	
Summer Blaze	26
Makers Mark Bourbon, Passoa, Ilegal Mezcal, cumquat & Vanilla syrup, Lemon juice, Saline, Peychaud's	
Elizabeth's Secret	25
Bacardi Carta Blanca, Planteray O.F.T.D, Mr Pickwicks Tawny Port, Aperol, Grapefruit Oleo, Lime juice	
The Harbour Breeze	22
Hickson House Oyster shell Gin, St. Germain Elderflower Liqueur, Green Apple liqueur, Green Apple & raw sugar syrup, Lemon juice, Soda	
Duke of Milan	23
House Vodka, Ancho Reyes, Spiced Tomato Soda	
Wobbly Pom	25
Bacardi Carta Blanca, Montelobos Mezcal, Rooibose Tea Syrup, Pomegranate syrup, Lime juice, Saline	

## BOILER MAKERS

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

Sydney Beer Co. Lager & Basil Hayden	20 / 27
Lord Nelson Three Sheets Pale Ale & Balvenie 12 Doublewood	25 / 32
Capital Brewing 'Rockhopper' IPA & Starward Solera	30 / 36
Guinness & Tullamore D.E.W 12 Year	25 / 32
Merino Brewing ESB & Highwayman Treacherous Radicals	28 / 34

\*Whisk(e)ys are 30ml

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# BEER & CIDER

## DRAUGHT

Half/Schooner/Pint

Young Henry's Natural Lager 4.2% ABV, NSW	7.5 / 12 / 14
Lord Nelson Three Sheets Pale Ale 4.9% ABV, NSW	7.5 / 12 / 14.5
Capital Brewing 'Rock Hopper' IPA 6.1% ABV, ACT	8 / 13 / 16
Guinness 4.2% ABV, IRE	9.5 / 14 / 16.5
Badlands 'Kilt' Scottish Ale 5% ABV, NSW	9 / 13 / 16
Young Henry's Cloudy Cider 4.6% ABV, NSW	7.5 / 12 / 14
Merino Brewing ESB (Hand Pump) 4.7% ABV, NSW	9 / 13.5 / 16
Merino Brewing Seasonal Ale (Hand Pump), NSW	9 / 13.5 / 16
Lord Nelson x DOC Ale (Hand Pump), NSW	9 / 13 / 16

## BOTTLED & CANNED

Tennents Lager 500ml 5% ABV, UK	15
Greene King IPA 500ml 3.6% ABV, UK	16
Kilkenny Irish Red Ale 500ml 5% ABV, IRE	14
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
OK! Sparkling Margarita Seltzer 330ml 4.4% ABV, NSW	13

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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

Barrelhouse Cellars Prosecco NV 14 / 65

South East Australia

Light straw coloured with a nose of fresh apple, flint and cloves. Palate is bright and lively with notes of white peach, hone and nectarine. Lightly sweet, with moderate acidity.

Veuve Cliquot 130

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

Arras Brut Elite Sparkling Rosé 130

Tasmania, Australia

Sophisticated dry palate with a red fruit drive reminiscent of cherry and lychee complimented by the secondary maturation characters of sour-dough yeast and brioche.

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

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# WHITE

	Rg/Lg/Btl
Barrelhouse Cellars Semi Sauvignon Blanc Margaret River, Western Australia Bright and clear, with intense aromas of green apple and citrus; and hints of floral jasmine. Crisp palate and a clean refreshing finish.	14 / 23 / 65
Tomfoolery Fox Whistle Pinot Gris Eden Valley, South Australia Soft and juicy with Nashi pear, lime juice and blanched almonds	16 / 26 / 75
DJW Wilson Riesling Clare Valley, South Australia Freshly squeezed lime, and juicy fruit with a pure and powerful palate of sherbet and citrus	15 / 25 / 70
Mercer Organic Chardonnay Orange, New South Wales 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

La Tonnelle Rosé Provence, France Pale pink with aromas of wild berries, violets & gooseberry.	16 / 26 / 75
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# RED WINE

	Rg/Lg /Btl
Barrelhouse Cellars Pinot Noir Langhorne Creek, South Australia Red berries and subtle floral notes blossom on the nose while flavours of red cherry,raspberry and spices like clove and cinnamon are present on the palate. Smooth and silky tannins, medium body, and bright acidity.	14 / 23 / 65
Chateau Du Cedre 'Marcel' Malbec Cahors, France 100% malbec. Unoaked; with red berries, baking spice and chewey 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
Battle of Bosworth, Puritan Shiraz McLaren Vale, South Australia Fresh an juicy with hints of red and black berries	17 / 27 / 80
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	80

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# NON ALCOHOLICS

## TONICS

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

## SOFT DRINKS

Coke	5
Coke Zero	5
Sprite	55
Soda Water	5
Fever Tree Ginger Ale	5
Fever Tree Grapefruit Soda	5
Fever Tree Ginger Beer	5
Apple Juice	5
Orange Juice	5
Pineapple Juice	5

## NON-ALCOHOLIC SPIRITS

Seedlip Spice 94	10
Lyre's American Malt	10
Sammy Piquant Oaxaca	10
Sammy Piquant Jetsetter	10



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