



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”.

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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
Cornish Pasty with Piccalilli Slow cooked beef with vegetables and black pepper in short crust pastry	22
Ploughmans Pork pie, ham, pickled vegetables, cheddar, crackers, Branston pickle and sourdough	28
Chicken Wings Chicken wings cured in curry salt and deep fried	20
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
Eton Mess Served with Summer Cup Syrup and berries	14
Cheese Board	28

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LUNCH & DINNER

Available Monday to Saturday

MAINS

Roast of the Day	34
Roast served with house-made gravy, Dutch carrots, broccolini, 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	
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	
Pasture Fed Rump Steak (250g) (gf)	36
Served with fries, green beans and mushroom or peppercorn sauce	
Gammon Steak (gf)	34
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)	

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ROAST SUNDAYS

ROASTS

British Bred Roast Beef Sirloin 34

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 34

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 34

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

Eton Mess 14

Served with cream, berries and Summer Cup syrup

Chocolate Brownie 14

Served with hot fudge sauce and vanilla ice cream

Cheese Board 28

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	22
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	
Cuban Blues	20
Bacardi Carta Blanca, Blue Curacao, apricot jam, topped with grapefruit soda	
Duke's Zuper Duper	15
Hickson House Classic Dry served frozen in three flavours: Mango, Chili & Lime - Blueberry & Ginger - Salted Watermelon & Paprika	
Irish Coffee	15
Tullamore D.E.W, filter coffee, rich demerera syrup & cream	
Summer Cup	15
Hickon House Summer Cup, Fever Tree Ginger Ale, mixed berries, orange, lime, cucumber, mint	

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SIGNATURE COCKTAILS

Wimbledon Common Hickson Rd. London Dry Gin, Yellow Chartreuse, strawberry shrub, vanilla syrup, strawberry puree, lemon juice and whites	23
The Clarence House Gibson Hickson Rd Seven Spice Gin, fino sherry, rosemary distillate, smoked sea salt, pickled onion distillate & brine	22
Hickson Rd Native Martini Hickson Rd Australian Dry Gin, dry vermouth, native thyme oil and pepperberry tincture	22
The Duke's Bloody Mary Suntory Haku Vodka, lemon, tomato, Worcestershire sauce, Tabasco, salt, spices, horseradish and white truffle	22
Pink G & T Rhubarb-infused Hickson Rd London Dry gin, orange bitters and Artisan Pink Citrus Tonic	20
Rogue Spritz Regal Rogue Lively White Vermouth, Hickson Rd Australian Dry Gin, native lime cordial, elderflower liqueur and Prosecco	21
Bligh's Rebellion Ratu Dark Rum, Jack Daniels, Banana Liqueur, lemon juice, pineapple juice House lime cordial, pineapple syrup, cream and bitters	21

PUNCH BOWLS & DECANTERS

Pink Panther Punch Bowl (serves 6-8) Feels Botanical Rouse, St Germain Elderflower Liqueur, Rhubi Mistelle, fresh lemon, rich simple syrup, and Fever Tree Raspberry Tonic	85
Summer Cup Decanter (serves 6-8) Hickson House Summer Cup, dry ginger ale, lemonade, mixed berries, fresh lime, orange, and cucumber.	80

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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	8 / 12 / 15
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 "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

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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	19 / 24
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	19 / 25
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
Stowford Press Cider & Pussers Blue Label Naval Rum	19 / 24

*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	
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

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WHISKY OF THE MONTH ABERFELDY 12YR

Operating since 1898, Dewar's Aberfeldy Distillery has been releasing some of the finest Highland Scotch around. The 12yr Old reflects that century of tradition, with a nose of honey and spice, and a palate of fruit, lots of vanilla and just a hint of smoke.

Aberfeldy 12 Year Old, Highlands 40.0% ABV	15
Aberfeldy Boilermaker A nip of Aberfeldy 12 yr (30ml) and a half or full pint of Lord Nelson x DOC Brown Ale	21/27
Scotched Smash Aberfeldy 12 yr, lemon juice, honey syrup and mint, muddled, served tall	22

OCTOBER SPECIALS

Special cocktails served for this month only

Tartan Tam Glen Grant Arboralis Whisky, Campari, Cynar, and Pedro Ximinez PX Sherry	22
Nelson's Hand Wray & Nephew OP Rum, Appleton Signature Blend, Sweet Vermouth, Campari, Cumquat Honey Syrup, Apricot Bitters	22
Farewell & Adeiu Espolon Tequila Blanco, Ancho Reyes, Campari Cherry Chilli Jam, Lemon Juice, and topped with Orange Soda	22

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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

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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

Handpicked Regional Selection Rosé 14 / 65

Yarra Valley, Victoria

Surprisingly delicate, combining a splash of berries with the savoury notes of basil, and a hint of lemon to finish.

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

Monte del Fra “Chiaretto” Bardolino Rosé 95

Veneto, Italy

Strong yet gentle on the nose and palate, offering blackberries and raspberries with grassy undertones and wonderfully balanced acidity.

*150ml per glass

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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

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NON ALCOHOLICS

TONICS

Artisan London Tonic	5
Artisan Skinny Tonic	5
Artisan Pink Citrus Tonic	5
Artisan Violet Blossom 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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