



THE DUKE OF CLARENCE

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



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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

Walkers Crisps 4

Scotch Egg with Hot English Mustard Mayo 20
Soft-boiled free range egg, wrapped in a fennel, chilli, pork & veal mince,

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

Deep Fried Whitebait 18
Served with malt vinegar aoli and lemon

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

Caesar Salad 22
Baby cos, parmasan, croutons, bacon and parmasan dressing (add chicken - \$4)

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

Dessert of the Day 14
Ask our team for today's offering

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

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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 roast and gluten free options available) (add a pig in blanket - \$4)

Bangers and Mash 30

Pork & cider sausages served with mustard mash, peas, caramelised onions & gravy

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

Beef Brisket & Guinness Pie 30

Puff pastry pie, served with mustard mashed potatoes, peas & gravy

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)

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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

Sauces : Pepper
Mushroom
Diane



STEAK NIGHT MONDAY'S

NSW Pasture fed Rump steak 250g

\$20

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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

Roast Porchetta 34

With house-made gravy, heirloom carrots, broccolini, peas, beef fat- roasted potatoes, stuffing, Yorkshire pudding and apple sauce

Roast Lamb 34

With house-made gravy, heirloom carrots, broccolini, peas, beef fat- roasted potatoes, Yorkshire pudding and mint sauce

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

EXTRAS

Yorkshire pudding 4

Pigs in blankets (each) 4

Garlic-breadcrumbed cauliflower & cheese 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 piccalilli, quince, pickled vegetables & crackers

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SIGNATURE COCKTAILS

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	
Wimbledon Common	23
Hickson House Classic 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	
Seedlip Nonica (non-alcoholic)	16
Seedlip Spice non-alcoholic "gin", Fever Tree Raspberry Tonic & orange bitters	

HOT COCKTAILS

Irish Coffee	16
Tullamore D.E.W, filter coffee, rich demerera syrup & cream	
Mulled Wine	16
Hickson House Winter Cup, red wine & spices	

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SEASONAL COCKTAILS

The Silk Road	23
Rice-washed Vodka, white crème de cacao, sweetened jasmine tea, house lime cordial & soda	
Battle of Highbury	25
Nutella-washed Makers Mark, Tempus Fugit Banane liqueur, strawberry oleo & walnut bitters	
Sunderland Sour	24
Jim Beam Rye whiskey, Mr Pickwick's Tawny, crème de framboise	
Queen Consort	23
Makers Mark, Regal Rogue Bold Red vermouth, Ancho Reyes, crème de peche, Supasawa & agave	
Royal Venetian Yacht Club	24
Bacardi 8 Rum, Amaro Nonino, falernum & lime	
Winter Cup	20
Hickson House Winter Cup, Fever Tree Ginger Ale, orange & star anise	

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
Young Henry's Motorcycle Oil & Bruichladdich 'Port Charlotte'	29 / 35

*Whisk(e)ys are 30ml

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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 'Rock Hopper' IPA 6.1% ABV, ACT	8 / 13 / 16
Young Henrys 'Motorcycle Oil' Porter 5.5% ABV, NSW	8.5 / 13 / 15.5
Guinness 4.2% ABV, IRE	9 / 13 / 16
Badlands 'Kilt' Scottish Ale 5% ABV, NSW	9 / 13 / 16
Merino Brewing ESB (Hand Pump) 4.7% ABV, NSW	9 / 13.5 / 16
Merino Brewing Pale Ale (Hand Pump) 4.9% ABV, NSW	9 / 13.5 / 16
Lord Nelson x DOC Golden Ale (Hand Pump) 5% ABV, NSW	9 / 13 / 16
Coolum Beer Co. Rotating Tap, QLD	8 / 13 / 15

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
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
Stowford Press Apple Cider 500ml 4.5% ABV, ENG	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 Sauvignon Blanc <i>Margaret River, Western Australia</i> 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
Ghost Rock Pinot Gris <i>Cradle Coast, Tasmania</i> Floral pear and nectarine fruit, with a slightly nutty aroma and rich palate	18 / 31 / 85
Cooter & Cooter Watervale Riesling <i>Claire Valley, South Australia</i> 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 <i>Orange, New South Wales</i> Gentle oak, with a palate of fresh peach, vanilla panna cotta and a nutty finish	16 / 26 / 75

ROSÉ

	Rg/Lg/Btl
Handpicked Regional Selection Rosé <i>Yarra Valley, Victoria</i> 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 <i>Provence, France</i> 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 <i>Veneto, Italy</i> Strong yet gentle on the nose and palate, offering blackberries and raspberries with grassy undertones and wonderfully balanced acidity.	95

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

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RED WINE

	Rg/Lg /Btl
Barrelhouse Cellars Pinot Noir <i>Langhorne Creek, South Australia</i> 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 <i>Cahors, France</i> 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 Hogs-heads.	16 / 26 / 75
Epsilon, Shiraz <i>Barossa Valley, South Australia</i> 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
Caparzo Toscana Sangiovese <i>Toscana, Italy</i> Intensely fruity with ripe blackberries, wild strawberries and spice. Easy drinking with a warm brambly palate and lingering spice finish	80
Inkwell Pressure Drop Cabernet Sauvignon <i>McLaren Vale, South Australia</i> An aromatic, full-bodied wine. Noting flavours of plum, spice and black fruits	100
Piera Terre Magre Pinot Nero <i>Friuli, Italy</i> 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
Coke Zero	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 Spice 94	10
Lyre's American Malt	10



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

+61 2 8999 3850

contact@thedukeofclarence.com

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