



THE DUKE OF CLARENCE

A surcharge of 8% applies on Sunday and 15% 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

Scotch Egg with Hot English Mustard Mayo 21
Soft-boiled free range egg, wrapped in a Pork and Black pudding mince,

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

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

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 19
Crumbed Blue Eye Cod, soft white bread, watercress and boiled egg tartare

Roast Sandwich of the Day (available Mon-Fri 12pm-3pm) 22
Served with a side of Dukes gravy and Ready Salted Crisps

Clarence Burger 29
Served with lettuce, tomato, English bacon, cheddar, and shoestring fries

Grilled Porto Chicken Burger 28
Served with lettuce, tomato, Cheese, Chipotle Mayo and shoestring fries

Beetroot & Lentil Burger (v) 27
Served with lettuce, tomato, yoghurt and shoestring fries

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LUNCH & DINNER

Available Monday to Saturday

MAINS

Fish & Chips 31

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

Caesar Salad 23

Baby cos, parmasan, croutons, bacon and Caesar dressing
(add chicken - \$6)

Curry of the Day 31

Ask the team for today's selection

Creamy Bacon & Mushroom Spaghetti 28

Creamy garlic & white wine spaghetti with smoked bacon & button mushrooms

Chicken Schnitzel 31

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 35

Roast served with house-made gravy, heirloom carrots, broccolini, peas, roasted potatoes and Yorkshire pudding
(add a pig in blanket - \$4)

DESSERTS

Dessert of the Day 15

Ask our team for today's offering

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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

British Bred Roast Beef Sirloin 35
Served with house-made gravy, heirloom carrots, broccolini, peas, roast potatoes and Yorkshire pudding

Roast Porchetta 35
Served with house-made gravy, heirloom carrots, broccolini, peas, roast potatoes and Yorkshire pudding

Roast Lamb 35
With house-made gravy, heirloom carrots, broccolini, peas, roast potatoes, Yorkshire pudding and mint sauce

Spice Eggplant steak with Black Rice & Quinoa (v/ve) 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 13
Brussel sprouts & bacon 13
Salt & malt vinegar roasted potatoes 12

SPIRITED DESSERTS

Dessert of the Day 15
Ask our team for today's offering

Cheese Board 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	
Wimbleton Common	24
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 demerara syrup & cream	

CUPS & SPRITZ'S

Rogue Spritz	24
Regal Rogue Lively White Vermouth, Hickson House Australian Dry Gin, native lime cordial, elderflower liqueur and Prosecco	
Summer Cup	20
Hickson House Summer Cup, Fever Tree Ginger Ale, Strawberry, Cucumber and Mint	
Billini-issimo	22
Hickson House Peach Gin, Amaro Nonino, Brut Syrup, Mango Tincture, Lemon Juice, Prosecco, Soda	
Ruby Spritz	23
Hickson House Vodka, Ruby Summer Fruit Cordial, Prosecco, Soda	
Sammy's Nonica (non-alcoholic)	16
Sammy Piquant non-alcoholic "gin", Fever Tree Raspberry Tonic & orange bitters	

SEASONAL COCKTAILS

Sgt Pepper's Martini	24
Hickson House Australian Dry, Vermouth, Lemon Thyme Distillate, Black Pepper Tincture, Orange Bitters	
Curtain Call	23
Peach Infused Jim Beam Rye, Creme de Peche, Montenegro, Creaming Soda, Prosecco	
Jam Sesh	25
Strawberry Jam Rum Blend, Creme de Cacao, Lemon Juice, Coconut Cream	
The Harbour Breeze	24
Hickson House Oyster shell Gin, St. Germain Elderflower Liqueur, Green Apple liqueur, Green Apple & raw sugar syrup, Lemon juice, Soda	
The Cuke of Clarence	25
Tzatziki washed El Jimador Blanco Tequila, Cucumber and Chilli Cordial, Chilli Bitters, Lime Juice	
How'd You Like Them Peaches	24
Hickson House Classic Dry Gin, Fino Sherry, Creme de Peche, Earl Grey, Peach Puree, Lemon Juice	
The Continental	25
Croissant Infused Rum, Bagguette Liqueur, Cream, Lemon Juice, Whites	

BOILER MAKERS

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

Stella Artois & Basil Hayden	22 / 28
Lord Nelson Three Sheets Pale Ale & Balvenie 12 Doublewood	25 / 32
Guinness & Tullamore D.E.W 12 Year	25 / 32
Merino Brewing ESB & Glenmorangie 12	28 / 34

*Whisk(e)ys are 30ml

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BEER & CIDER

DRAUGHT

Half/Schooner/Pint

Heineken Lager 5% ABV, NLD	9 / 13 / 16
Wayback Local Lager 4.5% ABV, NSW	8 / 12 / 14.5
Lord Nelson Three Sheets Pale Ale 4.9% ABV, NSW	8.5 / 12.5 / 15
Wayback Classic IPA 4.5% ABV, NSW	9 / 13 / 16
Guinness 4.2% ABV, IRE	9.5 / 14 / 17
Young Henry's Cloudy Cider 4.6% ABV, NSW	8 / 12 / 14.5
Merino Brewing ESB (Hand Pump) 4.7% ABV, NSW	9.5 / 14 / 17
Merino Brewing Seasonal Ale (Hand Pump), NSW	9.5 / 14 / 17
Guest Ale (Hand Pump Please ask for details),	9 / 13 / 16

BOTTLED & CANNED

Boatrocker English Red Ale 375ml 4.3% ABV, VIC	14
Kilkenny Irish Red Ale 500ml 4.8% ABV, IRE	14
Guinness Zero 500ml <0.5% ABV, IRE	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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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.

Moët & Chandon

130

Champagne, France

Subtle notes of Green Apple & Citrus Fruits, the freshness of Mineral nuances and hints of Brioche & fresh nuts.

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.

*125ml per glass

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WHITE

Barrelhouse Cellars Semi Sauvignon Blanc

Rg/Lg/Btl

14 / 23 / 65

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.

Tomfoolery Fox Whistle Pinot Gris

16 / 26 / 75

Eden Valley, South Australia

Soft and juicy with Nashi pear, lime juice and blanched almonds

DJW Wilson Riesling

15 / 25 / 70

Clare Valley, South Australia

Freshly squeezed lime, and juicy fruit with a pure and powerful palate of sherbet and citrus

Mercer Organic Chardonnay

16 / 26 / 75

Orange, New South Wales

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

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

ROSÉ

La Tonnelle Rosé

16 / 26 / 75

Provence, France

Pale pink with aromas of wild berries, violets & gooseberry.

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

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RED WINE

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.

Rg/Lg /Btl

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

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

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NON ALCOHOLICS

TONICS

Artisan London Tonic	6
Artisan Skinny Tonic	6
Fever Tree Mediteranean Tonic	6
Fever Tree Raspberry Tonic	6

SOFT DRINKS

Coke	6
Coke Zero	6
Sprite	6
Soda Water	5
Fever Tree Ginger Ale	6
Fever Tree Grapefruit Soda	6
Fever Tree Ginger Beer	6
Apple Juice	6
Orange Juice	6
Pineapple Juice	6

NON-ALCOHOLIC SPIRITS

Sammy Piquant Raconteur	11
Lyre's American Malt	11
Sammy Piquant Oaxaca	11
Sammy Piquant Jetsetter	11