



THE DUKE OF CLARENCE

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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

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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, Yorkshire pudding and apple sauce	
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 and 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

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	
Wimbledon 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 demerera 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	
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	

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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, Baguette Liqueur, Cream, Lemon Juice, Whites	

BOILER MAKERS

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

Heineken & Basil Hayden Bourbon	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
Goulburn Brewery '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
Stone & Wood Pacific Ale 4.4% 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

Badlands 'Darkness' London Porter 375ml 4.8% ABV, NSW	13
Boatrocker English Red Ale 375ml 4.3% ABV, VIC	14
Kilkenny Irish Red Ale 500ml 4.8% ABV, IRE	14
Capital Brewing Summit Session Ale 375ml 3.5% ABV, ACT	11
Guinness Zero (Non-Alcoholic) 500ml <0.5% ABV, IRE	13
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

Veuve Laperriere Blanc de Blanc NV Brut 15 / 80

Loire Valley, France

100% Chardonnay with a creamy fizz, fresh stone fruit and zesty citrus on the palate. Brioche and yeasty notes give way to a long dry finish.

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.

Moet & Chandon 130

Champagne, France

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

*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.

Logan Weemala Pinot Gris 16 / 26 / 75
Mudgee, New South Wales
Pale gold with aromas of pear, pink grapefruit, honeysuckle and nougat. On the palate
notes of peach, mandarin and zesty lemon with a long dry finish.

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

Stanton & Killeen Chardonnay 16 / 26 / 75
Rutherglen, Victoria
Lemon, orange blossom and white stonefruit on the nose. Gives way to crisp, zesty
acidity, grapefruit and peach. Subtle hazelnut comes from a touch of french oak

*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

	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
Mike Press Shiraz Adelaide Hills, South Australia Cool climate Shiraz with aromas of ripe plums and berries. Palate has hints of chocolate, nutmeg and coffee and a layer of warming spices finishing with a light refreshing acidity	16 / 26 / 75
Ijalba Rioja Tempranillo Rioja, Spain Organic Tempranillo from Vina Ijalba. Vibrant red berries on the nose. Medium bodied palate with notes of cherry, cola, sarsaparilla and dusty tannins	17 / 27 / 80
Alpha Box & Dice 'Tarot' Grenache (<i>chilled</i>)	15 / 25 / 70
Dub Style No18 Re-Mix GSM McLaren Vale, South Australia A delightful blend with pretty notes of rosewater, orange peel and sandalwood; wrapped in tobacco leaf and spices. Aged for 9 months in French Oak Hogsheads.	75
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	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



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