



THE DUKE OF CLARENCE

A surcharge of 8% applies on Sunday and 15% on Public Holidays



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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

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 offering

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

The Clarence House Gibson	25
Hickson House Australian Dry Gin, Fino Sherry, rosemary distillate, pickled onion distillate, smoked salt solution & onion brine	
Pink G&T	24
Rhubarb-infused Hickson House Classic Dry Gin, Fever Tree Raspberry Tonic & orange bitters	
Sgt Pepper's Martini	25
Hickson House Australian Dry, Lillet Blanc, lemon thyme distillate, black pepper tincture, Supasawa & orange bitters	
West End Girl	25
Hickson House Wild Peach Gin, prosecco, lemon juice, cinnamon syrup, peach puree, Angostura bitters & whites	
Wimbledon Common	25
Hickson House Classic Dry Gin, Yellow Chartreuse, strawberry shrub, vanilla syrup, strawberry puree, lemon juice & whites	
Plot Twist (<i>non alcoholic</i>)	18
Sammy Piquant 'Raconteur' non-alcoholic 'gin', Fever Tree Raspberry Tonic & orange bitters	

HOT DRINKS

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

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SEASONAL COCKTAILS

Battle of Highbury	25
Nutella-washed Makers Mark, Tempus Fugit Banane liqueur, strawberry oleo & walnut bitters	
Highland Brew	27
Glendronach 12, Mr Black Coffee Liqueur & Sailor Jerry (<i>milk punch</i>)	
Lock, Stock & Barreled	26
El Jimado Plata, Amaro Nonino, Yellow Chartreuse, house sweet vermouth, chocolate bitters & whisky barrel bitters	
Spice Trade	26
House pimento dram, Jim Beam Rye, black walnut bitters, chocolate bitters, lemon juice, sugar syrup & whites	
The Silk Road	25
Jasmine rice infused Hickson House Vodka, White Creme de Cacao, sweetened jasmine tea, house lime cordial	
Temperance Sour (<i>non-alcoholic</i>)	25
Sammy Piquant 'Oaxacan' non-alcoholic 'tequila', coffee shrub, lemon juice, sugar syrup & whites	

BOILER MAKERS

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

Wayback Local Lager & Balvenie 14 Caribbean Cask	31 / 37
Lord Nelson Three Sheets Pale Ale & Talisker 10	29 / 36
Guinness & Tullamore D.E.W 12 Year	28 / 34
<i>*Whisk(e)ys are 30ml</i>	

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BEER & CIDER

DRAUGHT

Half/Schooner/Pint

Heineken Lager 5% ABV, NLD	9 /14 /17
Goulburn Brewery 'Wayback' Local Lager 4.5% ABV, NSW	8 /12.5 /15
Lord Nelson Three Sheets Pale Ale 4.9% ABV, NSW	8.5 / 13 / 15.5
Stone & Wood Pacific Ale 4.4% ABV, NSW	9 / 13.5 / 16.5
Guinness 4.2% ABV, IRE	9.5 / 14/ 17
Young Henry's Cloudy Cider 4.6% ABV, NSW	8 / 12 / 15

CASK ALE

Wayback Traditional English Ale (T.E.A.) 4.5% ABV, NSW	10 / 14.5 / 17
Guest Ale (Hand Pump - Please ask for details)	9 / 13/ 16

BOTTLED & CANNED

Badlands 'Darkness' London Porter 375ml 4.8% ABV, NSW	14
Kilkenny Irish Red Ale 500ml 4.8% ABV, IRE	14
Capital Brewing Summit Session Ale 375ml 3.5% ABV, ACT	12
Guinness Zero (<i>Non-Alcoholic</i>) 500ml <0.5% ABV, IRE	13
Hiatus Beers Pacific Ale (<i>Non-Alcoholic</i>) 375ml <0.5% ABV, NSW	11
BrewDog Brown Snake Ginger Beer 375ml 4% ABV, QLD	14

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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.

Lyre's Classico Grande (non alcoholic) 55

Australia

Non-alcoholic sparkling wine. Nose of pear and green apple and peach. Fine chalky acidity and a refined dry finish

Moet & Chandon 140

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 15 / 25 / 70
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 16 / 26 / 75
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 <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
Mike Press Shiraz <i>Adelaide Hills, South Australia</i> 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 <i>Rioja, Spain</i> 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>) <i>Riverland, South Australia</i> Red berries, pepper spice and dried herbs on the nose. Palate leads with a generous mouthfeel of plush, spice-laden fruit, gentle tannins and juicy acidity.	16 / 26 / 75
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

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

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NON ALCOHOLICS

TONICS

Artisan London 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

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



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