



# 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”.

# MENU CONTENTS

|                                                  |           |
|--------------------------------------------------|-----------|
| <b>Lunch &amp; Dinner - Snacks &amp; Burgers</b> | <b>4</b>  |
| <b>Lunch &amp; Dinner - Mains</b>                | <b>5</b>  |
| <b>Steak Specials</b>                            | <b>6</b>  |
| <b>Roast Sundays</b>                             | <b>7</b>  |
| <b>Signature Cocktails</b>                       | <b>8</b>  |
| <b>Seasonal Cocktails</b>                        | <b>9</b>  |
| <b>Boilermakers</b>                              | <b>9</b>  |
| <b>Beer &amp; Cider</b>                          | <b>10</b> |
| <b>Sparkling &amp; Champagne</b>                 | <b>11</b> |
| <b>White Wine</b>                                | <b>12</b> |
| <b>Rosé</b>                                      | <b>12</b> |
| <b>Red Wine</b>                                  | <b>13</b> |
| <b>Non Alcoholics</b>                            | <b>14</b> |

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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** 32

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

**Salt & Malt Vinegar Roast Potatoes** 12

Beef fat roasted potatoes, seasoned with salt and malt vinegar and served with Guinness gravy

**Fish Finger Sandwiches** 19

Crumbed Ling Fish, soft white bread, watercress and boiled egg tartare

**Roast Sandwich of the Day** (*available Mon-Fri 12pm-3pm*) 22

Served with a side of Guinness gravy and Ready Salted Crisps

**Fries** (*v, gf*) 12

Fries served with a side of tomato sauce

**Garden Salad** (*ve, gf*) 12

Mixed leaf salad, cherry tomatoes, cucumber and mustard vinaigrette

## DESSERTS

**Dessert of the Day** 15

Ask our team for today's offering

**Cheese Board** (*v*) 32

A selection of cheeses, with pickled vegetables, quince and crackers

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# LUNCH & DINNER

Available Monday to Saturday

## MAINS

### **Fish & Chips** 31

Wayback lager battered ling fillets batterd & fried with house-made tartar sauce and malt vinegar with skin-on chips and minted mushy peas

### **Clarence Burger** 29

Served with lettuce, tomato, English bacon, cheddar, burger sauce and shoestring fries

### **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 (vo/gfo)** 35

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

### **Bangers & Mash** 32

Cumberland sausages served with creamy mashed potatoes, peas, caramelised onions and Guinness gravy

### **Beef & Guinness Pie** 32

Beef slow cooked in Guinness with mushrooms and carrots, served with creamy mashed potatoes, peas and Guinness gravy

### **Pumpkin Ravioli (v)** 29

Butternut pumpkin, goats cheese and sage ravioli with burnt butter, pumpkin, parmasan and toasted pinenuts

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# STEAK SPECIALS

NSW Pasture fed Rump steak 250g \$36

NSW Pasture fed Scotch fillet 300g \$42

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

\$25

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# ROAST SUNDAYS

## ROASTS

### **British Bred Roast Beef Sirloin** 35

Served with Guinness gravy, carrots, broccolini, peas, roast potatoes and Yorkshire pudding

### **Roast Lamb** 35

With Guinness gravy, carrots, broccolini, peas, roast potatoes, Yorkshire pudding and mint sauce'

### **Roast Turkey** 35

Served with Guinness gravy, citrus stuffing, carrots, broccolini, peas, roast potatoes, Yorkshire pudding and cranberry sauce

### **Spiced Eggplant 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

### **Sticky Date Pudding** 15

Served with butterscotch sauce and vanilla ice cream

### **X-Mas Pudding** 15

Served with brandy custard

### **Cheese Board** 32

A selection of cheeses, with piccalilli, quince, pickled vegetables & crackers

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# SIGNATURE COCKTAILS

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

# HOT DRINKS

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

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# SEASONAL COCKTAILS

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>Battle of Highbury</b>                                                                                         | 25 |
| Nutella-washed Makers Mark, Tempus Fugit Banane liqueur, strawberry oleo & walnut bitters                         |    |
| <b>Highland Brew</b>                                                                                              | 27 |
| Glendronach 12, Mr Black Coffee Liqueur & Sailor Jerry ( <i>milk punch</i> )                                      |    |
| <b>Lock, Stock &amp; Barreled</b>                                                                                 | 26 |
| El Jimado Plata, Amaro Nonino, Yellow Chartreuse, house sweet vermouth, chocolate bitters & whisky barrel bitters |    |
| <b>Spice Trade</b>                                                                                                | 26 |
| House pimento dram, Jim Beam Rye, black walnut bitters, chocolate bitters, lemon juice, sugar syrup & whites      |    |
| <b>The Silk Road</b>                                                                                              | 25 |
| Jasmine rice infused Hickson House Vodka, White Creme de Cacao, sweeteed jasmine tea, house lime cordial          |    |
| <b>Temperance Sour (<i>non-alcoholic</i>)</b>                                                                     | 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 |
| Philter Black IPA 375ml 6.55% ABV, NSW                                 | 15 |
| 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   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Barrelhouse Cellars Pinot Noir</b><br><i>Langhorne Creek, South Australia</i><br>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 |
| <b>Chateau Du Cedre 'Marcel' Malbec</b><br><i>Cahors, France</i><br>100% malbec. Unoaked; with red berries, baking spice and chewey tannin.                                                                                                                                                                 | 15 / 25 / 70 |
| <b>Mike Press Shiraz</b><br><i>Adelaide Hills, South Australia</i><br>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 |
| <b>Ijalba Rioja Tempranillo</b><br><i>Rioja, Spain</i><br>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 |
| <b>Alpha Box &amp; Dice 'Tarot' Grenache</b> ( <i>chilled</i> )<br><i>Riverland, South Australia</i><br>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 |
| <b>Caparzo Toscana Sangiovese</b><br><i>Toscana, Italy</i><br>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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