



THE DUKE OF CLARENCE

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



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until his death in 1837.

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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 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, pumkin, 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 Porchetta 35

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

Apple & Rhubarb Crumble 15

Served with vanilla ice cream

Cheese Board 32

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 (*non alcoholic*) 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 demerara syrup & cream

Mulled Wine 16

Red wine, sweet vermouth, Cointreau, Hennessy VS, sugar & 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
Young Henrys Newtowner & Kilchoman Sanaig	29 / 36
Guinness & Tullamore D.E.W 12 Year	28 / 34
Wayback T.E.A & Jura 10 Year	26 / 35

**Whisk(e)ys are 30ml*

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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	8.5 / 13 / 16
Young Henrys 'Newowner' Pale Ale 4.8% ABV, NSW	8.5 / 13 / 16
Stone & Wood Pacific Ale 4.4% ABV, NSW	9 / 13.5 / 16.5
Guinness 4.2% ABV, IRE	9.5 / 14 / 17
Young Henrys Cloudy Cider 4.6% ABV, NSW	8.5 / 13 / 16

CASK ALE

Wayback Traditional English Ale (T.E.A.) 4.5% ABV, NSW	10 / 14.5 / 17
Guest Ale (Ask Staff for Details) NSW	9 / 13 / 16

BOTTLED & CANNED

Lord Nelson "Three Sheets" Pale Ale 375ml 4.9% 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
Young Henry's Ginger Beer 375ml 4% ABV, NSW	14

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SPARKLING & CHAMPAGNE

Veuve Laperriere Blanc de Blanc NV Brut

17 / 82

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

15 / 70

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

15 / 24 / 70

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 / 27 / 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

17 / 28 / 80

Clare Valley, South Australia

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

Printhie 'Mountain Range' Chardonnay

17 / 28 / 80

Orange, New South Wales

Citrus, stone fruit and a hint of tropical richness. Some bread dough notes from the yeast lees aging and background savoury oak complexity. Nicely balanced with good flavour intensity and excellent persistence

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

ROSÉ

La Tonnelle Rosé

16 / 27 / 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

Rg/Lg /Btl

15 / 24 / 70

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.

Chateau Du Cedre 'Marcel' Malbec

16 / 27 / 75

Cahors, France

100% malbec. Unoaked; with red berries, baking spice and chewey tannin.

Mike Press Shiraz

17 / 28 / 80

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

Ijalba Rioja Tempranillo

17.5 / 29 / 85

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

Alpha Box & Dice 'Tarot' Grenache (*chilled*)

16 / 26 / 75

Riverland, South Australia

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.

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NON ALCOHOLICS

TONICS

Fever Tree Indian 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 Oaxaca	11
Sammy Piquant Raconteur	11



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