The Duke Of Clarence

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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 19
Soft-boiled free range egg, wrapped in a Pork and Black pudding mince

Salt & Malt Vinegar Roast Potatoes 12
Beef fat roasted potatoes, seasoned with salt & malt vinegar
served with Guinness gravy

Fish Finger Sandwiches 19
Crumbed Australian Ling Fish, soft white bread, watercress
and house made tartare sauce

Fries *(v, gf)* 12
Fries served with a smoked rosemary salt & tomato sauce

Prawn Cocktail Roll *(available Mon-Fri 12pm-3pm)* 24
Poached Imported Prawns in Mary Rose sauce and Baby Gem
served with a side of Ready Salted Crisps

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

Ploughmans 32
Pork pie, spiced poached ham, aged cheddar, crackers, Branston pickle,
apple, toasted sourdough, and cultured butter

Seafood board 34
Smoked salmon, crumbed fish fingers, mini prawn cocktail,
salt & pepper squid served with tartare sauce, toasted sourdough,
Mary Rose Sauce and lemon (fish sourced from multiple origins)

Cheese Board *(v,gfo)* 32
A selection of three cheeses, with pickled vegetables, quince and crackers

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MAINS

Fish & Chips 31
Wayback lager battered Australian ling fillets served with house made tartare sauce, malt vinegar, mushy peas and skin-on chips

Chicken Schnitzel 31
Served with Duke's Spice, fries, green leaf salad and a choice of peppercorn, mushroom, Guiness gravy or curry sauce
(Wednesday Schnitzel Night special - $20)

Roast of the Day *(vo/gfo)* 35
Roast served with house-made gravy, maple roasted carrots, broccolini, peas, roasted potatoes and Yorkshire pudding (vegetarian/vegan option available)
(add a pig in blanket - $4)

Spring Vegetable and Goats Cheese Pasta *(v, vgo)* 28
Capunti pasta served with peas, sugar snaps, zucchini, asparagus, mint, lemon and goats cheese

Niscoise Salad *(vo, gf)* 29
Saffron potato, semi-dried cherry tomato, egg, black olive and green bean salad. Served with grilled imported tuna OR grilled halloumi

DESSERTS

Dessert of the Day 12
Ask our team for today's offering

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LUNCH & DINNER

Available Monday to Saturday

FROM THE GRILL

Gammon Steak *(df)* **34**
Brined pork shoulder fillet served with fries, watercress and choice of fried egg OR grilled pineapple
(add both - $2)

Charred Duroc Pork Cutlet, Scone NSW *(gf, df)* **34**
With apple slaw, spring vegetable salad and orange reduction

Angus Mb2+ Beef Rump, NSW Riverina *250g* **36**
Served with fries, green leaf salad and your choice of sauce

Pasture Fed Scotch Fillet, NSW *300g* **42**
Served with fries, green leaf salad and your choice of sauce
Sauces: Peppercorn, Mushroom, Bearnaise or Guiness Gravy

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

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WEEKLY SPECIALS

STEAK MONDAY'S

NSW Pasture fed Rump steak 250g $25

Served with fries, green leaf salad and your choice of sauce
Sauces: Peppercorn, Mushroom, Bearnaise or Guiness Gravy
Add a fried egg - $2



CURRY TUESDAY'S

British Inspired Curry of the week $20

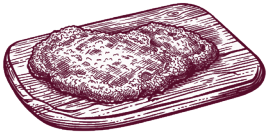
Served with Basmati rice, Pappadoms, Cucumber raita and mango chutney (gf)
Chickpea and sweet potato option available (vg ,gf)
Add something sweet: Coconut, cardamon and mango panacotta (v, vgo) $8



SCHNITZEL WEDNESDAY'S

Chicken Schnitzel with Duke's Spice $20

Served with fries, salad and your choice of sauce
Sauces: Mushroom, Peppercorn, Guiness gravy or Curry



V=vegetarian, VG = vegan, VGO = vegan option, GF = gluten free

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ROAST SUNDAYS

ROASTS

British Bred Roast Beef Sirloin 35
Served with Guinness gravy, maple roasted carrots, broccolini, peas, roast potatoes and Yorkshire pudding

Roast Lamb 35
Served with Guinness gravy, maple roasted carrots, broccolini, peas, roast potatoes, Yorkshire pudding and mint sauce'

Roast Porchetta 35
Served with Guinness gravy, citrus stuffing, maple roasted carrots, broccolini, peas, roast potatoes, Yorkshire pudding and apple sauce

Roasted Pumpkin Tarte-Fine *(v,vgo)* 30
Served with caramelised onion & goats cheese tart
Served with house made vegetable gravy, roasted carrots, broccolini, peas, roast potatoes and Yorkshire pudding

**Complimentary condiments: extra gravy, Hot English mustard, Dijon mustard, Seeded mustard, horseradish & mint sauce*

EXTRAS

Yorkshire pudding	4
Pigs in blankets *(each)*	4
Garlic-breadcrumbed cauliflower & cheese	12
Brussel sprouts & bacon	12
Salt & malt vinegar potatoes roasted in beef fat	12

DESSERTS

Sticky Date Pudding 12
Served with butterscotch sauce and vanilla ice cream

Negroni-Glazed peach Eton Mess 12
Bbq peach wthth chantily cream, raspberry puree and meringue

Cheese Board 32
A selection of cheeses, with 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

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

Country Julep 25
Makers Mark, Branca Menta, lacto fermented apple and mint cordial

Peachy Keen & Davidson Green 25
Hickson House Wild Peach Gin infused with davidson plum, prosecco, lemon juice & vanilla syrup

Strawberry Fields 27
Milk washed Makers Mark, strawberry & vanilla cordial, Crème de framboise & lemon juice

HOT DRINKS

Irish Coffee 16
Tullamore D.E.W, filter coffee, rich demerera syrup & cream

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SEASONAL COCKTAILS

Battle of Highbury 25
Nutella-washed Makers Mark, Tempus Fugit Banane liqueur, strawberry oleo & walnut bitters

Royal-Tea 26
Hickson House Classic Dry Gin, St-Germain, yoghurt whey, honey cordial & english breakfast tea

Mango Season 27
Redmill Coconut, Green Chartreuse, lime juice, pandan & vanilla syrup & mango pure

The Spanish Armada 25
Ginger infused Herradura Plata, Crème de cassis, pepper tincture & Peychaud's Bitters

Banana Splitz 26
Banan infused Barcadi, Coconut Barcadi, Tempus Fugit Banane, banana cordial, Blanc de Blanc & soda water

One For The Road 26
Redmill Dark, Mr Black, red wine reduction & strawberry cream

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	25 / 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 'Newtowner' Pale Ale 4.8% ABV, NSW	8.5 / 13 / 16
Stone & Wood Easy Pale Ale 3.5% 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
Seasonal Cask Ale - IPA 5.4% ABV, NSW	10 / 14.5 / 17

BOTTLED & CANNED

Lord Nelson "Three Sheets" Pale Ale 375ml 4.9% ABV, NSW	14
Kilkenny Irish Red Ale 500ml 4.8% ABV, IRE	14
Guinness Zero *(Non-Alcoholic)* 500ml <0.5% ABV, IRE	13
Hiatus Beers Pacific Ale *(Non-Alcoholic)* 375ml <0.5% ABV,	11
Young Henry's Ginger Beer 375ml 4% ABV, NSW	14
Young Henry's Pacific Ale Booze-less 375ml <0.5% ABV, NSW	10

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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

	Rg/Lg/Btl
Barrelhouse Cellars Semi Sauvignon Blanc 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.	15 / 24 / 70
Logan Weemala Pinot Gris 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.	16 /27 / 75
DJW Wilson Riesling Clare Valley, South Australia Freshly squeezed lime, and juicy fruit with a pure and powerful palate of sherbet and citrus	17 / 28 / 80
Printhie Chardonnay Orange, Victoria Citrus, stone fruit and a hint of tropical richness. Some bread dough notes form the yeast lees aging and background savoury oak complexity. Nicely balanced with good flavour intensity and excellent persistance	17 / 28 / 80

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

ROSÉ

La Tonnelle Rosé Provence, France Pale pink with aromas of wild berries, violets & gooseberry.	16 / 27 / 75

**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.	15 / 24 / 70
Chateau Du Cedre 'Marcel' Malbec Cahors, France 100% malbec. Unoaked; with red berries, baking spice and chewey tannin.	16 / 27 / 75
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	17 / 28 / 80
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	17.5 / 29 / 85
Alpha Box & Dice 'Tarot' Grenache *(chilled)* 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.	16 / 26 / 75

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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

MOCKTAILS

Temperance Sour *(non-alcoholic)* **25**
Sammy Piquant 'Oaxacan' non-alcoholic 'tequila', coffee shrub, lemon juice, sugar syrup & whites

Plot Twist *(non alcoholic)* **18**
Sammy Piquant 'Raconteur' non-alcoholic 'gin', Fever Tree Raspberry Tonic & orange bitters



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