

THE CLAREMONT

EST. 1902

PLEASE ORDER AT THE BAR

SHARE

Garlic Bread. <small>GF/O</small>	5
Marinated Olives. Orange. Rosemary. Chilli. <small>GF/V/VE</small>	7
Smoked Eggplant Dip. Pickled & Raw Vegetables. Black Sesame. <small>GF/V/VE/DF</small>	12
Fried Chicken Drumsticks. Chilli Oil. Salted Cucumber (3). <small>GF</small>	15
Steak Tartare (raw). Comté. Soured Cream. Dijon. Toast. <small>GF/O</small>	12
Fremantle Octopus. Pickled Mussels. Plum Vinegar. Potato. Aioli. <small>GF</small>	19
Wood Grilled King Prawns. Espelette Pepper. Garlic Butter (3). <small>GF</small>	20
Charcuterie Plate: <small>GF/O</small>	30
Cured Meats. Cheese. Olives. Marinated Mussels. Pickles. Eggplant Dip. Bread. <small>GF/O</small>	

SANDWICHES

Cheeseburger. Ketchup. Special Sauce. Pickles. Lettuce. Tomato. Onion. Fries. <small>GF/O</small>	18
Steak Sandwich. BBQ Sauce. Scamorza. Horseradish Aioli. Watercress. Fries. <small>GF/O</small>	22
Sticky Pork Rib Sandwich. Cabbage Remoulade. Onion. Pickles. Fries. <small>GF/O</small>	22

LARGE

Chicken Schnitzel. Mash. Drippings Gravy.	25
Market Battered Fish. Fries. Tartare. Pickles. <small>GRILL OPTION GF</small>	25
Stirling Ranges Sirloin 200G. Bordelaise Sauce. Fries. <small>GF</small>	22
Eggplant Parmigiana. Stracciatella. Basil. <small>V/VE/O</small>	18
Caesar Salad. Pancetta. Parmesan. Egg. <small>GF/V/O</small>	16
+ Chicken Tender	5
Coal Roasted Beetroots. Endive. Labneh. Walnuts. Puffed Grains. <small>GF/V/VE/O/N</small>	16

SIDE

Fries & Aioli. <small>GF/V</small>	9
Leaf Salad. <small>V/VE/GF</small>	5
Roast Potatoes. Garlic. Thyme. <small>GF/V</small>	5
Bread & Butter. <small>GF/O</small>	3

DESSERT

Chocolate Mousse. Cacao Nib Nougatine. Strawberry Sorbet. <small>GF/V</small>	12
Chi Cho Gelato & Sorbet. <small>GF/V/VE/O</small>	7



KITCHEN OPEN EVERYDAY FROM 11AM - 9PM. FOR FUNCTIONS AND ENQUIRIES PLEASE EMAIL FUNCTIONS@THECLAREMONT.COM.AU
All menu selections are subject to seasonality and may change without notice. We are dedicated to accommodating all dietary requirements and allergies. (GF/O) gluten free/option available. (V) vegetarian. (VE) vegan. (N) contains nuts. (DF) dairy free.



PLEASE ORDER AT THE BAR

ON TAP

guest taps – ask our staff for this month's guest pours

		SML / LG
Indian Ocean Street Beer	3.8%	6 / 9
Swan Draught	4.4%	7 / 10
Heineken	5%	8 / 12
Little Creatures Furphy	4.4%	7 / 11
James Squire 150 Lashes	4.2%	8 / 12
Indian Ocean Sundowner Cider	4.6%	7 / 10

BOTTLES & CANS

Balter XPA	5%	12
Feral Hop Hog	5.8%	11
Guinness Dry Stout	4.2%	11
Stone & Wood Pacific Ale	4.4%	11
Corona	4.6%	10
Beer Farm IPL (500ml)	5.2%	16
Boston Afterglose Gose	5.4%	12
Hop Nation Mango Gose	4%	14
Colonial Small Ale	3.5%	10
Boags Premium Light	2.5%	8
Bulmers Pear Cider	4.7%	9
Young Henrys Cloudy Cider	4.6%	11
Boston Tingle Top Ginger Beer	3%	13

SPARKLING

	GLS / BTL
Surfside Sparkling, Brut NV, AU	7 / 29
San Martino, Prosecco NV, DOCG Treviso, ITA	10 / 42
Veuve Clicquot Brut, Champagne, FR	22 / 110

WHITE

	GLS / BTL
Clare Wine Co, Riesling, Clare Valley, SA	11 / 50
Surfside, Semillon Sauvignon Blanc, AU	7 / 29
Swings & Roundabouts, Sauvignon Blanc Semillon, Margaret River, WA	9 / 40
Bodegas Shaya 'Arindo', Verdejo, Rueda, ESP	10 / 48
Cape Grace, Chenin Blanc, Margaret River, WA	10 / 48
Rockcliffe 'Third Reef' Chardonnay, Great Southern, WA	11 / 50
Cape Mentelle Brooks Chardonnay, Margaret River, WA	14 / 65

ROSÉ

	GLS / BTL
Surfside, Rosé, AU	7 / 29
Triennes, Rosé, Cotes De Provence, FR	11 / 50
Excuse My French, Rosé, Languedoc, FR	10 / 48

RED

	GLS / BTL
The Sum, Pinot Noir, Denmark, WA	9 / 45
Surfside, Merlot, AU	7 / 29
Chaffey Bros 'La Resistance' Grenache/Shiraz/Mourvedre, Barossa, SA	11 / 50
Viticoltori Senesi Aretini Chianti Reserve DOCG, Tuscany, ITA	10 / 48
Surfside, Shiraz, AU	7 / 29
Mr Riggs 'The Gaffer' Shiraz, McLaren Vale, SA	11 / 50
Fincas Las Moras, Malbec, San Juan, AR	10 / 48

COCKTAILS

classic cocktails available

Who Took All The Cake? Dark Rum. Vanilla. Orange. Lime. Almond	18	The Garden Collective Ice Wine. Strawberry. Becherovka. Pear. Spritz	17
Honey Joy Tequila. Cereal. Apple. Honey. Salt. Black Pepper	18	Lets Be Friends Gin. Lemon Myrtle. Seville Oranges. Aperol. Bergamot. Grapefruit Bitters	18
Brazilian Cobbler White Rum. Pineapple Peppers. Kaffir Lime. Bitters	16	Hannibal's Plan Scotch. Rum. Spice. Lemon. Burnt Orange. Vanilla. Pineapple	20
Winter Leaf Spritz Gin. Lemon Verbena. Pineapple Sage. Herb. Salt	16		