

DELICATESSEN

LUNCH FROM 11

* CAN BE MADE GLUTEN FREE

PHILLY STEAK served with fries • Sirloin steak, Swiss cheese, caramelised onion, pickle, mustard on a baked panini	17.9
ROASTED CHICKEN PANINI • Guacamole, corn slaw, spicy salami mayo	14.5
FALAFEL PANINI • House falafel, hummus, kale salad, spiced yoghurt sauce	14.5
BROOKLYN BAGEL • Citrus cured salmon, chives, mustard cream cheese, dill, pumpkin bagel	15.5
WAGYU BURGER served with fries • Wagyu beef patty, cheese, gherkin, lettuce, tomato, mustard, ketchup, mayo, milk bun	17.9
CLASSIC REUBEN • Rye bread, shaved silverside, fermented cabbage, Swiss cheese, Russian dressing	15.5
SCHNITZEL • Crumbed chicken breast, red cabbage slaw, nduja mayo	17.9
ROASTED CAULIFLOWER [GF] • Almond tahini cream, cranberries, dill, almond flakes	16.5
ROASTED CHICKEN [GF] • Charred corn, kale, broccoli, tarragon dressing & yoghurt	18.9
FALAFEL PLATE [GF] • House falafel, hummus, kale salad, spiced yoghurt sauce	18.9
KOMBUCHA CURED KINGFISH * • Beetroot, fennel, sesame seed, chilli, kombucha dressing	22
GRILLED CHERMOULA SPICED SALMON * • Saffron pearl couscous, dill, cucumber, pickled onion, chermoula aioli	22
SIRLOIN STEAK [GF] served with hand cut chips • 160g sirloin steak, chimichurri	22.9
PASTA OF THE DAY	MP
WARM OCTOPUS CHORIZO SALAD [GF] • Grilled octopus, chorizo, chat potatoes, red onion, olives, rocket, pepper dressing	22.9
MIXED SEASONING LEAVES [GF] • Parmesan, buckwheat, lemon dressing	10
FRIES [GF]	6



Please note: as all our dishes are prepared in the same kitchen, we are unable to guarantee that any item is completely free from traces of gluten or other allergens. A 1% credit card surcharge applies to dine in orders.

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BEER & WINE

PERONI	8
BROOKLYN LAGER	9.5
PADDO PALE ALE	9.5
SYDNEY APPLE CIDER	9.5
JAMES BOAG'S LIGHT	8.5
HOUSE WHITE	6.5
BABY DOLL SAUVIGNON BLANC, NEW ZEALAND	8.5 40
PRINTHIE PINOT GRIS, NSW	8.5 43
DEBUSSY REVERIE VINTAGE ROSÉ, FRANCE	8.5 38
HOUSE RED	6.5
JACK & JILL PINOT NOIR, VIC	8.5 42
ROUND TWO SHIRAZ, SA	8.5 40

KOMBU KOMBUCHA ON TAP	6	PRESSED JUICE	7
HIBISCUS LEMON ICED TEA	6	Apple, cucumber, celery, aloe vera	
TURMERIC & GINGER TONIC	6	STILL, SPARKLING WATER	3.3
FRESH OJ	5.5	SOFT DRINKS	4
LEMON LIME & BITTERS	6	GINGER BEER	6

COFFEE

DINE IN	6oz / 8oz	12oz
	4	4.5

COLD BREW	5	EXTRAS	0.5
ICED LATTE OR BLACK	5	Almond lab, happy soy, oat milk, decaf, syrups, chocolate, x shot, naked chai	
STICKY CHAI TEA	5		

MAYDE TEA • Home of Byron Bay • DINE IN 5**ENGLISH BREAKFAST**

Black tea blend, robust and rich

GREEN SENCHA JASMINE ROSE

Green sencha, jasmine flowers, rose petals

CLEANSE

Tulsi, nettle leaf, dandelion, leaf, red clover, corn flowers

RESTORE

Echinacea, marshmallow leaves, lemon myrtle, rosehip, hibiscus

DIGEST

Peppermint, licorice, fennel, calendula