

Welcome to Oncore By Clare Smyth

Sydney is a world-class dining destination, and we are thrilled to have my first Australian restaurant in this amazing city overlooking one of the most beautiful views in the world. Having lived and travelled in Australia early on in my career, it feels like a home away from home and the perfect location for Oncore by Clare Smyth.

The end

Warm chocolate and lavender tart
'Noble One and Muscat'



Oncore

Thank you for dining with us,
Clare and the Oncore team

	Classic	Seasonal
The beginning	Kingfish Sea vegetable nage, radish and perilla	Malleeroo Kangaroo tartare Beetroot, wattleseed and buttermilk
	‘Potato and roe’ Seaweed beurre blanc, herring and trout roe	Port Phillip Abalone Blue oyster mushrooms, consommé and Irish moss
	Grilled King George Whiting ‘Green sauce’, lemon ironbark, saltbush and macadamia	Aquna Murray cod Cucumber, kelp and oysters
	‘Lamb carrot’ Braised lamb and sheep’s milk yoghurt	Butternut pumpkin tart Bay of Fires aged cheddar, ginger and toasted pumpkin seeds
	Tathra Place Duck Heritage beetroot, cherry, almonds and pepperberry	‘Surf and Turf’ Blackmore wagyu, Spencer gulf prawn and Sauce Choron
	‘Core apple’	‘The other carrot’ Ginger, walnuts and sweet cicely
	‘Core-teser’ Chocolate, malt and hazelnut	Wild Strawberry Meringue and lemon verbena
	\$340	\$395
	Wine pairing \$225 per person	Wine pairing \$225 per person
	Temperance pairing \$120 per person	Temperance pairing \$120 per person

If you have a food allergy or intolerance,
please inform your waiter when placing your order

All prices are inclusive of G.S.T