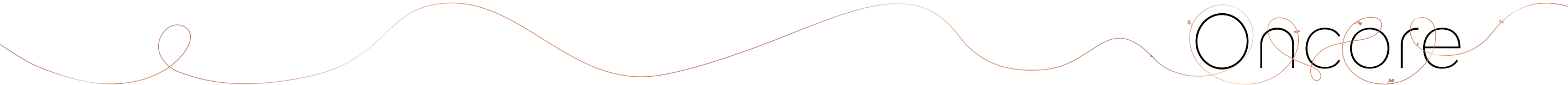


Welcome to Oncore By Clare Smyth

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.



Oncore

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

|                                   |                                                                           |                                |
|-----------------------------------|---------------------------------------------------------------------------|--------------------------------|
|                                   | <p>‘Core de boeuf’<br/>tomato tartare, consommé and smoked goats curd</p> |                                |
|                                   | <p>‘Potato and roe’<br/>seaweed beurre blanc, herring and trout roe</p>   |                                |
|                                   | <p>Murray cod<br/>Sydney rock oyster, Queen May potato and caviar</p>     |                                |
| The beginning                     | <p>Costantino asparagus<br/>capers, wild garlic and lemon hollandaise</p> | The end                        |
| Pea and mint gougère              | <p>Gundagai lamb<br/>Windsor roman beans, pea and mint sauce</p>          | Warm chocolate and orange tart |
| ‘Sydney Rockefeller’              |                                                                           | ‘Noble One and Muscat’         |
| Lobster roll                      | <p>‘Core apple’</p>                                                       |                                |
| Chicken liver parfait and madeira | <p>Strawberries and cream<br/>rose and lemon verbena</p>                  |                                |
|                                   | \$395                                                                     |                                |
|                                   | <p>Wine pairing<br/>\$250 per person</p>                                  |                                |
|                                   | <p>Temperance pairing<br/>\$150 per person</p>                            |                                |