

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	<b>Kingfish</b> sea vegetable nage, radish and perilla	<b>Malleeroo kangaroo tartare</b> beetroot, wattleseed and mountain pepper
	<b>‘Potato and roe’</b> seaweed beurre blanc, herring and trout roe	<b>Leek and potato terrine</b> Copper Tree buttermilk and Sturia caviar
	<b>King George whiting</b> ‘green sauce’, lemon ironbark, saltbush and macadamia	<b>Grey mackerel</b> ‘Gentleman’s Relish’, sherry and capers
	<b>‘Lamb carrot’</b> braised lamb and sheeps milk yoghurt	<b>Butternut pumpkin tart</b> Bay of Fires aged cheddar, ginger and toasted pumpkin seeds
	<b>Blackmore Striploin</b> oxtail, onion and bone marrow	<b>Tathra place duck</b> King brown mushrooms, smoked duck egg and madeira
	<b>‘Core apple’</b>	<b>‘Cuttaway Creek rhubarb’</b> pink pepper and ginger beer
	<b>‘Pear and lemon balm’</b> Poire Williams sorbet	<b>Irish coffee</b> milk chocolate, hazelnut and whiskey
	\$395	\$370
	Wine pairing \$250 per person	Wine pairing \$250 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