



# Onicore

by Clare Smyth

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 7 people or more.



# Oncore

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\$180 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

## Kingfish

sea vegetable nage, radish and perilla

### *'East & West'*

*Four Pillars Rare gin, Nadeson Collis 'Inception' Sparkling,  
'Tsuru-Ume' yuzushu, rosemary, lime & yuzu*

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## 'Potato and roe'

seaweed beurre blanc, herring and trout roe

### *'Seaweed & whiskey'*

*butter-washed whiskey, sherry, kelp, sea lettuce, cardamom*

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## Tathra place duck

King brown mushroom, smoked duck egg and madeira

### *'The Gilda'*

*Olive oil Hartshorn Sheep Whey gin, Four Pillars Olive gin, vermouth  
blend, Ortiz Gilda Pintxo, shiitake mushroom, black garlic shrub*

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## 'Core-teser'

chocolate, malt and hazelnut

### *'Miles & Milo'*

*Hennessy V.S. cognac, 2002 Toro Albala PX, Tempus Fugit  
Crème de banane, Valrhona chocolate, cinnamon, clove, aztec bitter*

Available only at the bar.

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

## SNACKS

Smoked macadamia nuts and saltbush \$12

Pea and mint gougère \$10

Lobster roll \$10

Chicken liver parfait and madeira \$12

Barbajuan, Swiss chard, goats curd, mushroom \$6

'Sydney Rockefeller' \$10

'CFC' Core fried chicken \$8

*Sturia caviar supplement* \$12

Oyster chips, seaweed dip \$10

Malted sourdough and butter \$12

## SMALL DISHES

Kingfish, sea vegetable nage, radish and perilla \$40

Malleeroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40

'Potato and roe', seaweed beurre blanc, herring and trout roe \$45

'Lamb carrot', braised lamb and sheeps milk yoghurt \$45

King George whiting, 'green sauce', lemon ironbark, saltbush and macadamia \$50

Tathra place duck, King brown mushrooms, smoked duck egg and madeira \$60

## DESSERTS

'Core apple', toffee and LOBO cider brandy \$20

'The other carrot', ginger, walnuts and sweet cicely \$20

'Core-teser', chocolate, malt and hazelnut \$30

## ONE OR TWO BITES

Warm chocolate and orange tart \$5

'Noble One and Muscat' \$5

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