



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.



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\$180 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

Paroo kangaroo tartare

beetroot, wattleseed and buttermilk

*'Purple smoke'*

*Vida Mezcal, lime, beetroot and pomegranate juice, agave syrup*

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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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Port Lincoln squid

cucumber, champagne and caviar

*'Zest & bloom'*

*Haku rice vodka infused with lemongrass, celery bitters, lemon oil*

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Strawberries and cream

rose and lemon verbena

*'Strawberry punch'*

*La Gritona strawberry infused tequila, Rhubi mistelle, strawberry syrup,  
watermelon and pink flamingo tea.*



## SNACKS

- Smoked macadamia nuts and saltbush \$12
- Cheese and onion gougère \$10
- Smoked duck wing, lemon and spices \$10
- Chicken liver parfait and Madeira \$12
- Barbajuan, Swiss chard, goats curd, mushroom \$6
- 'Sydney Rockefeller' \$10
- 'CFC' Core fried chicken \$8
- Caviar N25 supplement \$12*
- Oyster chips, seaweed dip \$10
- Malted sourdough and butter \$12