

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
	<p data-bbox="1244 330 1583 379"><b>Pilliga yabby</b> wasabi, pea and rose geranium</p>	<p data-bbox="2121 330 2545 379"><b>Malleeroo kangaroo tartare</b> beetroot, wattleseed and buttermilk</p>
<p data-bbox="311 446 565 495"><b>The beginning</b></p>	<p data-bbox="1074 446 1611 495"><b>'Potato and roe'</b> seaweed beurre blanc, herring and trout roe</p>	<p data-bbox="2064 446 2601 495"><b>Port Phillip abalone</b> blue oyster mushrooms, broth and Irish moss</p>
<p data-bbox="254 561 622 611">Tomato and basil gougère</p> <p data-bbox="339 627 537 677">Lobster roll</p>	<p data-bbox="1216 561 1611 611"><b>Roasted coral trout</b> Clarence river prawns, Swiss chard and brown butter</p>	<p data-bbox="2036 561 2630 611"><b>Murray cod</b> spanner crab, ras el hanout broth and cucumber</p>
<p data-bbox="169 677 650 726">Smoked duck wing, lemon and spices</p>	<p data-bbox="1102 677 1583 726"><b>'Lamb carrot'</b> braised lamb and sheep's milk yoghurt</p>	<p data-bbox="2092 677 2573 726"><b>Costantino asparagus</b> capers, wild garlic and lemon hollandaise</p>
<p data-bbox="197 792 622 842">Chicken liver parfait and madeira</p>	<p data-bbox="1244 792 1583 842"><b>'Beef and oyster'</b> Blackmore wagyu beef and Sydney rock oysters</p>	<p data-bbox="2121 792 2545 842"><b>Gundagai 5+ lamb</b> sheep's curd, baby gem and mint</p>
	<p data-bbox="1272 908 1555 958"><b>'Core apple'</b></p> <p data-bbox="1159 974 1668 1024"><b>'Core-teser'</b> chocolate, malt and hazelnut</p>	<p data-bbox="2177 908 2488 958"><b>'Rhubarb and custard'</b></p> <p data-bbox="2149 974 2516 1024"><b>Yarra Valley strawberry</b> meringue and lemon verbena</p>
	<p data-bbox="1300 1024 1527 1073"><b>\$395</b></p>	<p data-bbox="2290 1024 2516 1073"><b>\$350</b></p>
	<p data-bbox="1244 1139 1583 1189">Wine pairing \$250 per person</p>	<p data-bbox="2205 1139 2545 1189">Wine pairing \$250 per person</p>
	<p data-bbox="1216 1255 1611 1305">Temperance pairing \$120 per person</p>	<p data-bbox="2205 1255 2601 1305">Temperance pairing \$120 per person</p>

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

All prices are inclusive of G.S.T