

The beginning

Cheese and onion gougère

Smoked duck wing, orange and spices

'Sydney Rockefeller'

Chicken liver parfait and madeira

The end

Warm chocolate and lavender tart

'Noble One and Muscat'



Oncore

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

Classic

Kingfish

Sea vegetable nage, radish and perilla

‘Potato and roe’

Seaweed beurre blanc, herring and trout roe

Grilled King George Whiting

‘Green sauce’, lemon ironbark, saltbush and macadamia

‘Lamb carrot’

Braised lamb and sheep’s milk yoghurt

Tathra Place Duck

Heritage beetroot, cherry, almonds and pepperberry

‘Core apple’

‘Core-teser’

Chocolate, malt and hazelnut

\$340

Wine pairing

\$225 per person

Temperance pairing

\$120 per person

Seasonal

Malleeroo Kangaroo tartare

Beetroot, wattleseed and buttermilk

Port Phillip Abalone

Blue oyster mushrooms, consommé and Irish moss

Aquna Murray cod

Cucumber, kelp and oysters

Butternut pumpkin tart

Bay of Fires aged cheddar, ginger and toasted pumpkin seeds

‘Surf and Turf’

Blackmore wagyu, Spencer gulf prawn and Sauce Choron

‘The other carrot’

Ginger, walnuts and sweet cicely

Wild Strawberry

Meringue and lemon verbena

\$395

Wine pairing

\$225 per person

Temperance pairing

\$120 per person

À la carte

‘Potato and roe’

Seaweed beurre blanc, herring and trout roe

Kingfish

Sea vegetable nage, radish and perilla

Malleeroo Kangaroo tartare

Beetroot, wattleseed and buttermilk

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Tathra Place Duck

Heritage beetroot, cherry, almonds and pepperberry

Grilled King George whiting

‘Green sauce’, lemon ironbark, saltbush and macadamia

‘Surf and Turf’

Blackmore wagyu, Spencer gulf prawn and Sauce Choron
(\$80 supplement)

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Wild Strawberry

Meringue and lemon verbena

‘The other carrot’

Ginger, walnuts and sweet cicely

‘Core-teser’

Chocolate, malt and hazelnut

\$250

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

All prices are inclusive of G.S.T

We respectfully request that the entire table dines from either
of the tasting menu or ALC