

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

The beginning

Cheese and onion gougère

'Sydney Rockefeller'

Smoked duck wing, orange and spices

Chicken liver parfait and madeira

Classic

'Core de boeuf'

tomato tartare, consommé and smoked goats curd

'Potato and roe'

seaweed beurre blanc, herring and trout roe

King George whiting

'green sauce', lemon ironbark, saltbush and macadamia

South Australian squid

cucumber, champagne and caviar

Tathra place duck

heritage beetroot, queen garnet plums and pepperberry

'Core apple'

Pear and lemon balm

Poire Williams sorbet

\$360

Wine pairing

\$250 per person

Temperance pairing

\$125 per person

Seasonal

Malleeroo kangaroo tartare

beetroot, wattleseed and buttermilk

Fraser Island spanner crab

tomato, macadamia and basil

Murray cod

Sydney rock oyster, Queen may potato and caviar

'Pea and ham tart'

Kurobuta ham hock, peas and confit egg yolk

'Surf and turf'

David Blackmore wagyu, Spencer Gulf prawn and sauce choron

'Pimm's cup'

cucumber and strawberry

'Core-teser'

chocolate, malt and hazelnut

\$395

Wine pairing

\$250 per person

Temperance pairing

\$125 per person