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 beginning

Pea and mint gougère

'Sydney Rockefeller'

Lobster roll

Chicken liver parfait and madeira

'Core de boeuf'

tomato tartare, consommé and smoked goats curd

'Potato and roe'

seaweed beurre blanc, herring and trout roe

Murray cod

Sydney rock oyster, Queen May potato and caviar

Costantino asparagus

capers, wild garlic and lemon hollandaise

Blackmore short rib

oxtail, onion and bone marrow

'Core apple'

'Core-teser' chocolate, malt and hazelnut

\$395

Wine pairing \$250 per person

Temperance pairing \$150 per person

The end

Warm chocolate and orange tart 'Noble One and Muscat'