

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
Roast chicken
Lobster roll
Chicken liver parfait and madeira

Classic

Kingfish
Sea vegetable nage, radish and perilla

'Potato and roe'
Seaweed beurre blanc, herring and trout roe

Rocky Point Cobia
Penfolds Shiraz, maitake, peppercorn sauce

'Lamb carrot'
Braised lamb and sheep's milk yoghurt

'Beef and oyster'
Blackmore wagyu beef and Sydney Rock oysters

'Core apple'
Pear and lemon balm
Poire Williams sorbet

\$395

Wine pairing
\$225 per person

Temperance pairing
\$120 per person

Seasonal

Malleeroo Kangaroo tartare
Beetroot, wattleseed and buttermilk

Port Phillip Abalone
Blue oyster mushrooms, broth and Irish moss

Aquna Murray cod
Cucumber, kelp and oysters

Butternut pumpkin tart
Bay of Fires aged cheddar, ginger and toasted pumpkin seeds

Sun Farms chicken
Pipis, caviar and consommé

'Rhubarb and custard'
Irish coffee
Milk chocolate, hazelnut and Whiskey

\$350

Wine pairing
\$225 per person

Temperance pairing
\$120 per person