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'



The beginning

Black truffle gougère
'Sydney Rockefeller'
Smoked duck wing, orange and spices

Chicken liver parfait and madeira

Classic

Kingfish

sea vegetable nage, radish and perilla

'Potato and roe'

seaweed beurre blanc, herring and trout roe

Roasted coral trout

Clarence river prawns, Swiss chard and brown butter

'Lamb carrot'

braised lamb and sheeps milk yoghurt

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

Seasonal

Western Australian marron

sabayon, consommé and Oscietra caviar

Port Phillip abalone

blue oyster mushrooms, broth and Irish moss

John Dory

black truffle, braised leeks and Champagne velouté

Jerusalem artichoke

Bay of Fires aged cheddar, verjus and malt

Tathra place duck

King brown mushrooms, smoked duck egg and madeira

'Cuttaway Creek rhubarb'

pink pepper and ginger beer

Lemonade parfait

honey and yoghurt

\$370

Wine pairing

\$250 per person

Temperance pairing \$150 per person