

The beginning

Tomato and basil gougère

Lobster roll

Smoked duck wing, lemon and spices

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

Pilliga yabby

wasabi, pea and rose geranium

'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 sheep's milk yoghurt

'Beef and oyster'

Blackmore wagyu beef and Sydney rock oysters

'Core apple'

'Core-teser'

chocolate, malt and hazelnut

\$395

Wine pairing

\$250 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

Murray cod

spanner crab, ras el hanout broth and cucumber

Costantino asparagus

capers, wild garlic and lemon hollandaise

Gundagai 5+ lamb

sheep's curd, baby gem and mint

'Rhubarb and custard'

Yarra Valley strawberry

meringue and lemon verbena

\$350

Wine pairing

\$250 per person

Temperance pairing

\$120 per person

À la carte

'Potato and roe'

seaweed beurre blanc, herring and trout roe

Malleeroo kangaroo tartare

beetroot, wattleseed and buttermilk

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Roasted coral trout

Clarence river prawns, Swiss chard and brown butter

Gundagai 5+ lamb

sheep's curd, baby gem and mint

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Yarra Valley strawberry

meringue and lemon verbena

'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