

The beginning

Black truffle gougère

Roast chicken

Jellied eel, toasted seaweed and malt vinegar

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

Western Australian marron
royale and consommé

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

Roasted coral trout
Clarence river prawns, Swiss chard, brown butter

'Cheese and onion'
alliums, aged cheddar and onion broth

'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

Port Phillip abalone
blue oyster mushrooms, broth and Irish moss

Port Lincoln squid
Queen May potato, sourdough and clam chowder

Murray cod
smoked mussels, red apple, cabbage and cider

Jerusalem artichoke
Bay of Fires aged cheddar, verjus and malt

Spring Ridge venison
haggis, macadamia and whiskey

'Rhubarb and custard'

Irish coffee
milk chocolate, hazelnut and whiskey

\$350

Wine pairing
\$225 per person

Temperance pairing
\$120 per person

À la carte

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

Western Australian marron
royale and consommé

Jerusalem artichoke
Bay of Fires aged cheddar, verjus and malt

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'Beef and oyster'
Blackmore wagyu beef and Sydney rock oysters
(\$80 supplement)

Roasted coral trout
Clarence river prawns, Swiss chard, brown butter

Spring Ridge venison
haggis, macadamia and whiskey

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Irish coffee
milk chocolate, hazelnut and whiskey

'The other carrot'
ginger, walnuts and sweet cicely

Pear and lemon balm
Poire Williams sorbet

\$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