

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

## Classic

### Kingfish

sea vegetable nage, radish and perilla

### 'Potato and roe'

seaweed beurre blanc, herring and trout roe

### King George whiting

'green sauce', lemon ironbark, saltbush and macadamia

### 'Lamb carrot'

braised lamb and sheeps milk yoghurt

### Spring Ridge venison

haggis, macadamia and whiskey

### 'Core apple'

### 'Pear and lemon balm'

Poire Williams sorbet

\$395

### Wine pairing

\$250 per person

## Seasonal

### Malleeroo kangaroo tartare

beetroot, wattleseed and mountain pepper

### Leek and potato terrine

Copper Tree buttermilk and Sturia caviar

### Grey mackerel

'Gentleman's Relish', sherry and capers

### Butternut pumpkin tart

Bay of Fires aged cheddar, ginger and toasted pumpkin seeds

### Tathra place duck

King brown mushrooms, smoked duck egg and madeira

### 'Cuttaway Creek rhubarb'

pink pepper and ginger beer

### Irish coffee

milk chocolate, hazelnut and whiskey

\$370

### Wine pairing

\$250 per person

## The beginning

Cheese and onion gougère

'Sydney Rockefeller'

Smoked duck wing, orange and spices

Chicken liver parfait and madeira