

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.



Oncore

Thank you for dining with us,
Clare and the Oncore team

'Core de boeuf'
tomato tartare, consommé and smoked goats curd

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

King George whiting
'green sauce', lemon ironbark, saltbush and macadamia

Asparagus tart
capers, wild garlic and lemon hollandaise

Tathra place duck
heritage beetroot, queen garnet plums and pepperberry

'Cherry Bakewell'
Tasmanian cherries and fresh almonds

Strawberries and cream
rose and lemon verbena

\$360

Wine pairing
\$250 per person

Prestige wine pairing
\$950 per person

Temperance pairing
\$125 per person

The beginning

Cheese and onion gougère
Smoked duck wing, orange and spices
'Sydney Rockefeller'
Chicken liver parfait and Madeira

The end

Warm chocolate and lavender tart
'Noble One and Muscat'