

The beginning

Cheese and onion gougère

Roast chicken

Lobster roll

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

Kingfish

Sea vegetable nage, radish and perilla

'Potato and roe'

Seaweed beurre blanc, herring and trout roe

Rocky Point Cobia

Penfolds Shiraz, maitake, peppercorn sauce

'Lamb carrot'

Braised lamb and sheep's milk yoghurt

'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

Malleeroo Kangaroo tartare

Beetroot, wattleseed and buttermilk

Port Phillip Abalone

Blue oyster mushrooms, broth and Irish moss

Aquna Murray cod

Cucumber, kelp and oysters

Butternut pumpkin tart

Bay of Fires aged cheddar, ginger and toasted pumpkin seeds

Sun Farms chicken

Pipis, caviar and consommé

Rice pudding

Sake and tonka bean

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

Kingfish

Sea vegetable nage, radish and perilla

Malleeroo Kangaroo tartare

Beetroot, wattleseed and buttermilk

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'Beef and oyster'

Blackmore wagyu beef and Sydney Rock oysters

(\$80 supplement)

Aquna Murray cod

Cucumber, kelp and oysters

Sun Farms chicken

Pipis, caviar and consommé

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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