

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

The beginning  
Cheese and onion gougère  
Roast chicken  
Lobster roll  
Chicken liver parfait and madeira

## 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