

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'

A decorative wavy line in a light orange color spans the width of the page. It features several loops and small arrows pointing in various directions, adding a dynamic and artistic touch to the layout.

Oncore

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

Classic		Seasonal
The beginning	<b>‘Core de boeuf’</b> tomato tartare, consommé and smoked goats curd	<b>Malleeroo kangaroo tartare</b> beetroot, wattleseed and buttermilk
	<b>‘Potato and roe’</b> seaweed beurre blanc, herring and trout roe	<b>Fraser Island spanner crab</b> tomato, macadamia and basil
	<b>King George whiting</b> ‘green sauce’, lemon ironbark, saltbush and macadamia	<b>Murray cod</b> Sydney rock oyster, Queen may potato and caviar
	<b>South Australian squid</b> cucumber, champagne and caviar	<b>‘Pea and ham tart’</b> Kurobuta ham hock, peas and confit egg yolk
	<b>Tathra place duck</b> heritage beetroot, queen garnet plums and pepperberry	<b>‘Surf and turf’</b> David Blackmore wagyu, Spencer Gulf prawn and sauce choron
	<b>‘Core apple’</b>	<b>‘Pimm’s cup’</b> cucumber and strawberry
Cheese and onion gougère	Pear and lemon balm Poire Williams sorbet	<b>‘Core-teser’</b> chocolate, malt and hazelnut
‘Sydney Rockefeller’		
Smoked duck wing, orange and spices		
Chicken liver parfait and madeira		
	\$360	\$395
	Wine pairing \$250 per person	Wine pairing \$250 per person
	Temperance pairing \$125 per person	Temperance pairing \$125 per person

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