



Onicore  
by CLARE SMYTH

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 7 people or more.



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\$150 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

Black truffle gougère  
Chicken liver parfait and madeira

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'Port Phillip abalone'  
blue oyster mushrooms, broth and Irish moss

*'The Gilda'*

*olive oil-washed gin, vermouth blend, Ortiz anchovy Gilda, black garlic pickle*

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'Potato and roe'  
seaweed beurre blanc  
*'Seaweed & whiskey'*  
*butter-washed whiskey, sherry, kelp, sea lettuce, cardamom*

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'Beef and oyster'  
Australian wagyu beef and Sydney rock oysters  
*'Beef & bourbon'*  
*David Blackmore wagyu fat-washed bourbon, vermouth, thyme, black pepper*

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'Core-teser'  
chocolate, malt and hazelnuts  
*'Miles & Milo'*  
*Valrhona chocolate-washed cognac, Pedro Ximénez, Crème de banane*

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'Noble One and Muscat'

## SNACKS

- Smoked macadamia nuts and saltbush \$12  
Black truffle gougère \$10  
Roast chicken \$10  
Jellied eel, toasted seaweed and malt vinegar \$8  
Chicken liver parfait and madeira \$12  
Babajian, Swiss chard, goat's curd, mushroom \$6  
'CFC' Core fried chicken \$8  
*Caviar N25 supplement \$12*  
Oyster chips, seaweed dip \$10  
Malted sourdough and butter \$12  
Caviar N25 sandwich \$20

## SMALL DISHES

- Western Australian marron, royale and caviar \$40  
Port Phillip abalone, blue oyster mushrooms, broth and Irish moss \$30  
'Potato and roe', seaweed beurre blanc, herring and trout roe \$30  
Jerusalem artichoke, Bay of Fires aged cheddar, verjus and malt \$30  
'Beef and oyster', Australian wagyu and Sydney rock oysters \$50  
Linguini, parmesan and black truffle \$65  
'Cheese and onion', aged cheddar and onion broth \$30

## DESSERTS

- Core apple, toffee and Lobo cider brandy \$15  
The other carrot, bee pollen, walnut and sweet cicely \$15  
Irish coffee, milk chocolate, hazelnut and whiskey \$25  
'Core-teser', chocolate, malt and hazelnut \$25

## ONE OR TWO BITES

- Warm chocolate and lavender tart \$5  
'Noble One and Muscat' \$5