

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 orange tart

'Noble one and Muscat'



Oncore

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

The beginning
Cheese and onion gougère
Lobster roll
'Sydney Rockefeller'
Chicken liver parfait and madeira

Classics

Kingfish
Sea vegetable nage, radish and perilla

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

Murray cod
Grilled mussels, leeks, fennel and Irish moss

'Lamb carrot'
Braised lamb and sheep's milk yoghurt

Spring Ridge Venison
Haggis, chestnut and whiskey

'Core apple'
Pear and lemon balm
Poire Williams sorbet

\$340

Wine pairing
\$215 per person

Seasons

Western Australia Pearl Meat
Long paddock whey, nasturtium, finger lime

Grima farm's royal crown turnip
Meredith's goat cheese, nutmeg and sandalwood nut

Grilled King George whiting
'Green sauce' lemon ironbark, saltbush and macadamia

Butternut pumpkin tart
Bay of fires aged cheddar, ginger and toasted pumpkin seeds

Blackmore short rib
Oxtail, onion and bone marrow

'Rhubarb and custard'
'Core-teser'
Chocolate, malt and hazelnut

\$390

Wine pairing
\$215 per person