

The beginning

Cheese and onion gougère

Lobster roll

‘Sydney Rockefeller’

Chicken liver parfait and madeira

The end

Warm chocolate and orange tart

‘Noble one and Muscat’



Oncore

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

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

If you have a food allergy or intolerance,  
please inform your waiter when placing your order

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

All prices are inclusive of G.S.T

À la carte

Kingfish

Sea vegetable nage, radish and perilla

‘Potato and roe’

Seaweed beurre blanc, herring and trout roe

Butternut pumpkin tart

Bay of fires aged cheddar, ginger and toasted pumpkin seeds

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Murray cod

Grilled mussels, leeks, fennel and Irish moss

Blackmore short rib

Oxtail, onion and bone marrow

Spring Ridge Venison

Haggis, chestnut and whiskey

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‘Core-teser’

Chocolate, malt and hazelnut

Pear and lemon balm

Poire Williams sorbet

‘The other carrot’

Ginger, walnuts and sweet cicely

\$250