

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.



Oncore

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

Paroo kangaroo tartare
beetroot, wattleseed and buttermilk

Fraser Island spanner crab
tomato, macadamia and basil

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

Port Lincoln squid
celtuce, champagne and caviar

'Surf and turf'
Stone axe wagyu, Spencer Gulf prawn and sauce choron

'Cherry Bakewell'
Tasmanian cherries and fresh almonds

'Golden-teser'
chocolate, malt and hazelnut

Wine pairing
\$250 per person

Prestige wine pairing
\$950 per person

Temperance pairing
\$125 per person

The beginning

Black truffle gougère

'Sydney Rockefeller'

Chicken liver parfait and Madeira

Lobster roll

The end

Warm chocolate and lavender tart

'Noble One and Muscat'