



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.

Oncore

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\$225 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

'English rose'

beetroot, goats milk and cherries

'Purple smoke'

Vida Mezcal, lime, beetroot and pomegranate juice, agave syrup

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'Potato and roe'

seaweed beurre blanc, herring and trout roe

'Seaweed & whiskey'

butter-washed whiskey, sherry, kelp, sea lettuce, cardamom

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'Surf and turf'

Stone axe wagyu, Spencer Gulf prawn and sauce choron

'Shiraz mirage'

clarified Brix spiced rum, orgeat, mint, lime, Craiglee Shiraz 2019

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'Core-teser'

chocolate, malt and hazelnut

'Miles & Milo'

Valrhona chocolate-washed cognac, Pedro Ximénez, Crème de banane



SNACKS

Smoked macadamia nuts and saltbush \$12

Cheese and onion gougère \$10

Smoked duck wing, lemon and spices \$10

Chicken liver parfait and Madeira \$12

Barbajuan, Swiss chard, goats curd, mushroom \$6

'Sydney Rockefeller' \$10

'CFC' Core fried chicken \$8

Caviar N25 supplement \$12

Oyster chips, seaweed dip \$10

Malted sourdough and butter \$12