



If you have a food allergy or intolerance, please inform your waiter when placing your order.
Available only at the bar.

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.



MasterChef inspired menu at Oncore by Clare Smyth Bar

\$150 – 3 course tasting menu

\$80 – Optional cocktail pairing

'Potato and roe'

Seaweed beurre blanc, herring and trout roe

'Seaweed & Whiskey'

Butter-washed whiskey, sherry, kelp, sea lettuce, cardamon, whites

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'Beef and oyster'

Blackmore wagyu beef and Sydney Rock oysters

'Beef & Bourbon'

*David Blackmore Wagyu fat-washed bourbon, vermouth, thyme,
black pepper, truffle*

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'Core-teser'

Chocolate, malt and hazelnuts

'Miles & Milo'

*Valrhona chocolate washed cognac, Pedro Ximénez, Crème de banane,
cinnamon, clove*

