



# 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.



\$180 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

**Kingfish**

sea vegetable nage, radish and perilla

**'East & West'**

*Four Pillars Rare gin, Nadeson Collis 'Inception' Sparkling,*

*'Tsuru-Ume' yuzushu, rosemary, lime & yuzu*

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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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**Tathra place duck**

King brown mushroom, smoked duck egg and madeira

**'The Gilda'**

*Olive oil Hartshorn Sheep Whey gin, Four Pillars Olive gin, vermouth*

*blend, Ortiz Gilda Pintxo, shiitake mushroom, black garlic shrub*

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**Strawberries and cream**

rose and lemon verbena

**'Strawberry Punch'**

*Strawberry, La Gritona Reposado, Imbroglio, Rhubi mistelle*

## SNACKS

- Smoked macadamia nuts and saltbush \$12
- Pea and mint gougère \$10
- Lobster roll \$10
- Chicken liver parfait and madeira \$12
- Barbajuan, Swiss chard, goats curd, mushroom \$6
- 'Sydney Rockefeller' \$10
- 'CFC' Core fried chicken \$8
- Sturia caviar supplement* \$12
- Oyster chips, seaweed dip \$10
- Malted sourdough and butter \$12

## SMALL DISHES

- Kingfish, sea vegetable nage, radish and perilla \$40
- Malleeroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40
- 'Potato and roe', seaweed beurre blanc, herring and trout roe \$45
- 'Lamb carrot', braised lamb and sheeps milk yoghurt \$45
- King George whiting, 'green sauce', lemon ironbark, saltbush and macadamia \$50
- Tathra place duck, King brown mushrooms, smoked duck egg and madeira \$60

## DESSERTS

- 'Core apple', toffee and LOBO cider brandy \$20
- 'The other carrot', ginger, walnuts and sweet cicely \$20
- Strawberries and cream, rose and lemon verbena \$30

## ONE OR TWO BITES

- Warm chocolate and orange tart \$5
- 'Noble One and Muscat' \$5

Available only at the bar.

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