



# 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.



\$160 – 4 course mini tasting menu

\$80 – Mini cocktail pairing

**Malleroo kangaroo tartare**

beetroot, wattleseed and buttermilk

*'Purple smoke'*

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

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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 mushrooms, smoked duck egg and madeira

*'Sazerac'*

*whiskey, bourbon and absinthe*

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**Irish coffee**

milk chocolate, hazelnut and whiskey

*'Miles and Milo'*

*chocolate Hennessy infused cognac, crème de banane, PX 2002*

## SNACKS

- Smoked macadamia nuts and saltbush \$12
- Cheese and onion gougère \$10
- Smoked duck wing, orange and spices \$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

- Malleroo kangaroo tartare, beetroot, wattleseed and buttermilk \$40
- 'Potato and roe', seaweed beurre blanc, herring and trout roe \$45
- Grey mackerel, 'Gentleman's Relish', sherry and capers \$50
- 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
- 'Cuttaway Creek rhubarb', pink pepper and ginger beer \$20
- Irish coffee, milk chocolate, hazelnut and whiskey \$30

## ONE OR TWO BITES

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