

# BANQUET

## **Banquet Menu** Minimum four people \$95 each

### **Hubert Baguette**

Organic Bread Co baguette & butter

### **Culatello**

Air-dried, cured Italian ham

### **Duck Parfait**

Liver mousse, maple syrup jelly

### **Crudités**

Raw seasonal vegetables, fromage blanc & seaweed

### **Escargot XO**

Roasted snails with Hubert XO sauce

### **Prime Beef Tartare**

Wagyu topside, classic condiments

### **Chicken Fricassée**

Whole chicken with bread sauce & green garlic

### **Salade**

Red velvet lettuce, caper vinaigrette, soft herbs

### **Pommes Anna**

Layered potato, beurre blanc

### **Crème Caramel**

Egg custard, bitter caramel



## **Banquet Menu** Minimum four people \$145 each

### **Hubert Baguette**

Organic Bread Co baguette & butter

### **Oysters Mignonette — 3 each**

Sydney rock oysters, eschalot & black pepper vinaigrette

### **Duck Parfait**

Liver mousse, maple syrup jelly

### **Cocktail de Crevette**

Clarence river prawns, iceberg & cocktail sauce

### **Escargot XO**

Roasted snails with Hubert XO sauce

### **Gnocchi Parisienne**

Pan fried choux pastry, parmesan cream, chervil & chive

### **Mushroom au Poivre**

Confit field mushroom & peppercorn sauce

### **Côte de Boeuf**

1kg Grilled Rangers Valley rib eye, garlic, sauce choron

### **Salade**

Red velvet lettuce, caper vinaigrette, soft herbs

### **Kimchi Gratin**

Spicy cabbage & sweet onion gratin

### **Pommes Anna**

Layered potato, beurre blanc

### **Tarte au Chocolat**

Warm chocolate tart, cultured cream