

BANQUET

Banquet Menu Minimum four people \$98 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

Butter lettuce, mustard vinaigrette, soft herbs

Pommes Anna

Layered potato, beurre blanc

Crème Caramel

Egg custard, bitter caramel



Banquet Menu Minimum four people \$148 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

Poisson Cru du Jour

Raw fish of the day

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

Butter lettuce, mustard vinaigrette, soft herbs

Kimchi Gratin

Spicy cabbage & sweet onion gratin

Pommes Anna

Layered potato, beurre blanc

Tarte au Chocolat

Warm chocolate tart, cultured cream