



AUTUMN 2021

RESTAURANT HUBERT

15 BLIGH ST, SYDNEY

BANQUET

PETIT BANQUET

Minimum four people \$98 each

Hubert Baguette

Organic Bread Co baguette, butter

Duck Parfait

Liver mousse, maple syrup jelly

Prime Beef Tartare

Wagyu topside, classic condiments

Saint-Jacques Crues

Raw scallop, macadamia, tarragon

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Vol-au-Vent à la Tomate

Tomato, ricotta, spelt pastry

Gnocchi Parisienne

Pan fried choux pastry, celeriac, shiitake cream

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Chicken Fricassée

Hubert's whole chicken, bread sauce, green garlic

Salade de Maman

Butter lettuce, citrus, garlic, soft herbs

Pommes Anna

Layered potato, beurre blanc

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Crème Caramel

Egg custard, bitter caramel

GRAND BANQUET

Minimum four people \$148 each

Hubert Baguette

Organic Bread Co baguette, butter

Oysters Natural

Sydney Rock Oysters, eschalot, black pepper vinaigrette

Pâté en Croûte

Pork terrine baked in pastry, dill pickle

Tartare de Thon

Raw yellowfin tuna, lemon jam, bay oil

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Clams à la Bourride

Clams, garlic butter, aioli toast

Soufflé au Fromage

Bay of Fires cheddar soufflé

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Côte de Boeuf

1Kg Rangers Valley rib eye, Bearnaise sauce

Mushroom au Poivre

Confit field mushroom, peppercorn sauce

Cabbage and Roquefort Gratin

Cabbage and blue cheese gratin

Salade de Maman

Butter lettuce, citrus, garlic, soft herbs

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Tarte au Chocolat

Warm chocolate tart, cultured cream

