

# BANQUET

## PETIT BANQUET

Minimum four people \$105 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 \$152 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

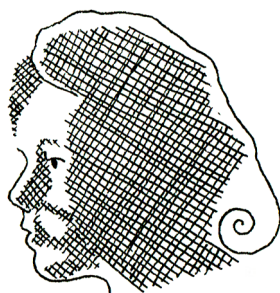
### **Salade de Maman**

Butter lettuce, citrus, garlic, soft herbs

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### **Tarte au Chocolat**

Warm chocolate tart, cultured cream



10% gratuity applies to all groups of 8 and above.