

WINTER 2021

RESTAURANT HUBERT

15 BLIGH ST, SYDNEY



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RAW BAR

Caviar Service 30g/125g

Sterling caviar, buckwheat blini, cultured cream 190/490

Oysters Natural

Sydney Rock Oysters, eschalot, black pepper vinaigrette 36/72

Roe Boat

Sea urchin, trout roe, avruga tart 15 each

Tartare de Thon

Yellowfin tuna tartare, lemon jam, bay oil 24

Poisson Cru

Raw kingfish, citrus dressing, dill 26

Crabe et Espelette

Spanner crab, espelette, mayonnaise, brioche 34

Today's Chilled Crustacean

Selection of sauces

Market Price

CHARCUTERIE

Hubert Baguette

Organic Bread Co baguette, butter 8

Saucisson Sec

Selection of cured sausages 24

Duck Parfait

Liver mousse, maple syrup jelly, Hubert baguette 24

Pâté en Croûte

Pork terrine baked in pastry, dill pickles 27

ENTRÉES

Tarte Tatin Salée

Celeriac, onion, house made pastry 24

Escargots XO

Roasted snails, XO butter, Hubert baguette 29

Clams à la Bourride

Clams, garlic butter, aioli toast 32

Soufflé à la Truffe

Gruyère soufflé, fresh local truffle 30

Gnocchi Parisienne

Pan fried choux pastry, parsnip, shiitake cream 25

Mushroom au Poivre

Confit field mushroom, peppercorn sauce 26

Prime Beef Tartare

Wagyu topside, classic condiments 28

Boudin Noir

Pig's blood sausage, quince terrine 25

LES PLATS ROYAUX

(Pre order) 48 hours notice

Lobster, Beurre Montpellier

Whole Australian Rock Lobster, caper and herb butter, house made tagliatelle
Market Price

Boeuf en Croûte

Beef eye fillet baked in pastry, mushrooms 290

LE GRILLE

Bavette

300g Rangers Valley flank steak,
bone marrow butter 52

Chateaubriand

500g Collinson & Co. eye fillet,
Bearnaise sauce 120

Côte de Boeuf

1Kg Rangers Valley rib eye,
Bearnaise sauce 180

Steak du Jour

Today's T-Bone special
Market Price

Foie Gras addition 30

GARNITURES ET SALADES

Kimchi Gratin

Spicy cabbage, sweet onion gratin 16

Verdure avec Beurre

Seasonal buttered greens 14

Pommes Anna

Layered potato, beurre blanc 16

DESSERTS

Crème Caramel

Egg custard, bitter caramel 22

Fruits en Surprise

Selection of fruit, sorbets, ice cream 32

Tarte au Chocolat

Warm chocolate tart, cultured cream 26

Mille-Feuille

Layered pastry, chocolate mousse, pear 26

Gâteau Chiffon

Banana sponge cake, bourbon cream,
pecan praline 24

SPÉCIALITÉES

Murray Cod à la Hubert

Roasted Murray Cod fillets, brown butter,
capers, lemon 52

Poisson du Jour

Whole grilled fish of the day
Market Price

Chicken Fricassée

Hubert's whole chicken, bread sauce,
green garlic 89

Duck à l'Orange

Pan fried Wollemi duck breast,
orange sauce 65



Pommes Frites

French fries 16

Salade d'Endives

Endive mesclun, walnut dressing 16

Haricots Blancs

White beans, pancetta, rosemary 14

Clafoutis à la Rhubarbe

Rhubarb and ginger clafoutis,
gingerbread ice cream 28

Fromage

Selection of cheese 14/40

Holy Goat, La Luna, Victoria

Long Paddock, Silver Wattle, Victoria

Murray Bridge, Aged Cheddar, South Australia

Fourme D'Ambert, Bleu D'Auvergne, France

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

Poisson Cru

Raw kingfish, citrus dressing, dill

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Tarte Tatin Salée

Celeriac, onion, house made pastry

Gnocchi Parisienne

Pan fried choux pastry, parsnip, shiitake cream

—

Chicken Fricassée

Hubert's whole chicken, bread sauce, green garlic

Salade d'Endives

Endive mesclun, walnut dressing

Pommes Anna

Layered potato, beurre blanc

—

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

Yellowfin tuna tartare, lemon jam, bay oil

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Clams à la Bourride

Clams, garlic butter, aioli toast

Soufflé à la Truffe

Gruyère soufflé, fresh local truffle

—

Côte de Boeuf

1Kg Rangers Valley rib eye, Bearnaise sauce

Mushroom au Poivre

Confit field mushroom, peppercorn sauce

Kimchi Gratin

Spicy cabbage, sweet onion gratin

Salade d'Endives

Endive mesclun, walnut dressing

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Tarte au Chocolat

Warm chocolate tart, cultured cream



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