

RESTAURANT HUBERT

15 BLIGH ST, SYDNEY

ENTRÉES

Hubert Baguette

Hubert sourdough baguette, Pepe Saya butter

Instructions

Preheat your oven to 200C. Remove the butter from the fridge at least 10 minutes prior to eating. Place the baguette on an oven tray and bake for 8 minutes. Slice or tear your warm baguette as desired and spread with a generous amount of butter.

Ingredients

Water, flour, butter.



Vegetarian, Contains Gluten, Contains Dairy,
May Contain Traces of Nuts

Twice Baked Gruyère Soufflé

Instructions

15 minutes prior to cooking, remove the soufflé from the fridge and preheat your oven to 200C. Place the soufflé, white side up, in a small ovenproof dish that you wish to serve it to the table in after cooking (a small, deep baking tray will be just fine, if you have nothing else). Pour the cream on top of the soufflé and then sprinkle the cheese on top of the cream. Bake the soufflé in the oven for 22 minutes. The soufflé will get some colour on the outside and the sauce should be bubbling. Remove from the oven and serve. Bon appetit!

Ingredients

Gruyère cheese, eggs, flour, butter, cream.



Vegetarian, Contains Gluten, Contains Dairy,
May Contain Traces of Nuts

Escargot XO, Hubert Baguette

Roasted snails, XO butter, Hubert baguette.

Instructions

Preheat your oven to 200 Degrees. Remove the lid of the aluminium foil container. Place the baguette on a separate baking tray. Place both the snails and the baguette in the oven for 7 minutes. Sprinkle the chopped parsley on top of the snails and cut the bread into small slices.

Ingredients

Snails, Butter, scallops, prawn, chilli, ginger, garlic, sugar, black beans.



Contains Seafood, Contains Dairy, Pescatarian

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Gnocchi Parisienne

Pan fried choux pastry gnocchi with shiitake mushrooms and parmesan sauce.

Instructions

Gently heat the parmesan sauce in a small saucepan on low to medium heat, add 2 tablespoons of cold water to emulsify, being careful not to boil. Let this simmer on low while you cook the gnocchi in the steps below.

Preheat a frying pan on high with some canola oil (or vegetable oil). Once hot, place the gnocchi in the pan, stirring regularly for 4 min until they are golden in colour and have formed a delicate crust. Add mushroom & parsnip to the gnocchi and sauté for a further 2 minutes. Add parsley to the gnocchi, gently mix through before removing from the stove and tipping into a medium sized bowl. Season with salt to taste. Spoon half the parmesan sauce onto your serving plate, gently place the gnocchi, parsnip and mushroom on top of the sauce. The remaining sauce can be added to taste.

Ingredients

Flour, eggs, parsley, parsnip, shitake, parmesan cheese, milk, parsley.



Vegetarian, Gluten Free, Contains Egg, Contains Gluten, Contains Dairy

Caviar Service with Buckwheat Blini, and Condiments

30gm Sterling Caviar, Buckwheat blinis, creme fraiche, chives.

Instructions

Open your tin of caviar. Place a dollop of creme fraiche on a blini and lightly sprinkle with chives. Add caviar to taste, et voila! Repeat the steps above until finished.

Ingredients

Caviar, eggs, buckwheat flour, plain flour, creme fraiche, chives.



Vegetarian, Contains Gluten, Contains Dairy, May Contain Traces of Nuts

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Prime Beef Tartare

Wagyu topside with classic tartare condiments.

Instructions

Place the beef in a small mixing bowl. Add the dressing and chives to the bowl. Gently fold the dressing through so that all of the beef is coated. Try the tartare and add salt and pepper to taste. Serve on a small plate with some bread. Bon appetit.

Ingredients

Beef, mustard, ketchup, capers, shio kombu, chives, olive oil, tabasco.



Contains Gluten, Contains Soy, Lactose Free, Dairy Free

Pâté en Croûte

Pork terrine baked in pastry served with dill pickles.

Instructions

Remove the terrine from its wrapping and allow it to temper for 5 minutes prior to serving. Arrange the terrine and pickles on a small plate. Bon appetit.

Ingredients

Pork livers, back fat, pork belly mince, onion, red wine, coriander seed, eggs, milk, flour, soy, gelatine, butter.



Contains Gluten, Contains Egg, Contains Dairy, Contains Soy

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MAINS

Bavette

300g Rangers Valley flank steak, veal jus,
bone marrow butter

Instructions

30 minutes prior to cooking, remove the steak and bone marrow butter from the fridge and preheat your oven to 200C. Heat a large cast Iron pan on the stove until almost smoking and add half a tablespoon of olive oil (use a regular large frying pan if you don't have a cast iron pan).

Season the steak with sea salt on both sides. Sear in the pan on both sides for 2 minutes each until it forms a caramelised crust. Place pan into the oven (or transfer to baking tray) for another 2 minutes for medium rare, (4-5 minutes for medium or 8-10 minutes for well done). Once done, remove from the oven and rest on a rack or cold tray for 3-4 minutes. Warm up the veal jus in a small pot. Slice the steak against the grain on a cutting board then transfer to a serving plate. Pour the warm jus over the steak and then place the bone marrow butter on top.

Ingredients

Beef, butter, bone marrow, beef stock, garlic, salt.

Murray Cod à la Hubert

Baked Murray Cod fillet with brown butter,
capers and lemon.

Instructions

30 minutes prior to cooking, remove the fish from the fridge and preheat your oven to 200C. Oil the flesh side of the fish with 1 generous tablespoon of olive oil and season with salt. Place fish on a non-stick tray, skin side up and bake for 12 minutes at 200C. Place the brown butter in a small saucepan and warm it on low to medium heat, add the capers for 1 minute and then take the saucepan off the stove. The capers will crackle a little bit and crisp up.



Contains Dairy



Gluten Free, Contains Seafood, Contains Dairy, Pescatarian

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Murray Cod à la Hubert cont.

Once the fish is cooked, peel the skin off and discard. Sprinkle a little salt on the fish and then place on the serving plate. Add the parsley to the sauce and spoon it over the fish including all the lemon and capers. Bon appétit!

Ingredients

Murray cod, Brown butter, capers, lemon, parsley.

Restaurant Hubert's Normandy Burger

Black Angus beef patty with melted Gruyere and Hubert's burger sauce, served on a milk bun.

Instructions

30 minutes prior to cooking, remove the beef pattie from the fridge and preheat your oven to 200C. Heat a medium sized frypan on high, until very hot, then season the burger pattie with salt and cook on each side for 2 minutes. Remove from the heat and rest on a baking tray at room temperature for 1 minute. Place both slices of cheese on top of the beef pattie and place the whole baking tray in the oven for 2 minutes for medium, or 4-5 minutes for well done.

While the pattie is in the oven, place the burger bun on a separate tray in the oven for 3 minutes (Don't separate the halves, place the bun on the tray whole or else it will dry out). Remove the bun from the oven and spread ketchup & mustard on the inside of the bottom half, and burger sauce on the inside of the top half. Place the white onion slice on the top half of the bun.

Take the beef pattie out of the oven, place it on the bottom half of the bun, then arrange the sliced pickles on top of the beef pattie. Take the top half of the bun with onion included and flip to complete your Normandy burger.

Ingredients

Milk bun & butter, Black Angus beef pattie, gruyere, special burger sauce, dijon mustard, tomato ketchup, white onion, pickles.



Contains Egg, Contains Gluten, Contains Dairy, Contains Sesame

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Chicken Fricassée

Hubert's famous roasted 1/2 chicken, bread sauce, chicken jus.

Instructions

30 minutes prior to starting, remove the chicken from the fridge and preheat your oven to 200C. Place the chicken on a non-stick oven tray and heat in the oven for 30 minutes or until the skin is lightly browned and crispy. With 10 minutes remaining on the chicken timer, pour the bread sauce into a medium sized saucepan and warm gently on low to medium heat. Stir occasionally and do not heat it up too much, or it may split.

Pour the chicken jus into a separate small saucepan and warm it gently on low to medium heat. Add the tarragon to it just before serving. When the chicken looks ready (lightly browned with crisp skin) take it out of the oven and use a sharp knife to carve it into servings. Spread the bread sauce on the bottom of your serving plate. Place the carved chicken on it and then spoon over the finished chicken jus. Bon appétit!

Ingredients

Corn fed chicken, breadcrumbs, chicken stock, cream, onion, butter, chicken fat, white pepper, tarragon.



Contains Gluten, Contains Dairy, Contains Soy

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SIDES

Mushroom au Poivre

Confit field mushroom with peppercorn sauce.

Instructions

Preheat your oven to 200C. Place the mushroom on an oven tray and into the oven for 8 minutes. Pour the peppercorn sauce in a small saucepan, gently warm up the sauce on low heat for approximately 3 minutes or until heated through. Place the mushroom on a medium sized plate, and pour the warm peppercorn sauce over the mushroom.

Ingredients

Field mushroom, garlic, thyme, porcini powder, olive oil, canola oil, peppercorn, cream, dijon mustard.



Vegetarian, Gluten Free, Contains Dairy, Contains Soy

Kimchi Gratin

Spicy cabbage and caramelized onion gratin.

Instructions

Preheat your oven to 200C. Remove the lid from the box. Sprinkle all of the panko crumbs evenly over the top of the kimchi gratin. Place in the oven for 10 mins or until the panko crumbs turn golden and the edges are bubbling.

Ingredients

Spicy cabbage, caramelised onion, cream, gruyere cheese, panko.



Vegetarian, Contains Gluten, Contains Dairy

Green Beans and Cavolo Nero

Green beans and cavolo nero, sauteed with parsley butter.

Instructions

Preheat a medium sized frying pan on the stove on high heat (dry pan, no oil). Place the cavolo nero in the pan and heat it for 4 minutes, tossing the ingredients occasionally for even cooking. After 4 minutes, add the green beans to the pan for a further 2 minutes. Add the parsley butter to the pan, allowing it to melt and coat all of the greens evenly. Season to taste and arrange on a serving plate.

Ingredients

Green beans cavolo nero, butter, parsley, tarragon, kombu, salt.



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SIDES

Foie Gras

Pan fried foie gras.

Instructions

15 minutes prior to cooking, remove the foie gras from the fridge. Pan fry the foie gras in a dry, non-stick pan for 2 minutes on each side on medium heat. Transfer the foie gras to a small plate and season with salt and a crack of black pepper.

Ingredients

Goose liver.

