

15 BLIGH ST, SYDNEY

RESTAURANT HUBERT



Menu



OPEN MONDAY - SATURDAY

LIVE JAZZ EVERY DAY



RESTAURANT HUBERT

RAW BAR

Caviar Service 30g/125g
Sterling caviar, buckwheat blini,
cultured cream 210/520

Oysters Natural
Sydney Rock Oysters, eschalot,
black pepper vinaigrette 39/78

Roe Boat
Sea urchin, trout roe, avruga tart 16 each

Tartare de Thon
Raw yellowfin tuna, crème fraîche,
dashi jelly 28

Terrine de Poulpe
Octopus terrine, salted cucumber 26

Crabe et Espelette
Spanner crab, espelette,
mayonnaise, brioche 37

Plateau de Fruits de Mer
Selection of seafood specialties
Market Price

CHARCUTERIE

Hubert Baguette
Organic Bread Co baguette, butter 10

Saucisson Sec
Selection of cured sausages 27

Duck Parfait
Liver mousse, maple syrup jelly,
Hubert baguette 26

Pâté en Croûte
Pork terrine baked in pastry,
dill pickles 28

ENTRÉES

Tarte Tatin d'Oignons et de Courge
Pumpkin, onion tarte tatin 26

Escargots XO
Roasted snails, XO butter,
Hubert baguette 30

Clams à la Bourride
Clams, garlic butter, aioli toast 36

Soufflé au Gruyère
Gruyère soufflé 31

Gnocchi Parisienne
Pan fried choux pastry, zucchini,
peas, parmesan 28

Mushroom au Poivre
Confit field mushroom, peppercorn sauce 28

Prime Beef Tartare
Wagyu topside, classic condiments 32

Chou Farci
Green cabbage, duck, pork, foie gras 38



Les Plats Royaux

(PRE ORDER) 48 HOURS NOTICE

Lobster Royale
Whole Australian Rock Lobster, Lobster
bisque, housemade tagliatelle
Market Price

Bœuf en Croûte
Beef eye fillet baked in pastry,
mushrooms 290

DINNER SERVED 5.00pm - LATE • LUNCH 12.00pm THURSDAY - SATURDAY
HAPPY HOUR 5.00pm - 6.00pm

LE GRIL

Bavette

300g Rangers Valley flank steak,
bone marrow butter 60

Chateaubriand

500g Collinson & Co. eye fillet,
Bearnaise sauce 140

Côte de Bœuf

1kg Rangers Valley rib eye,
Bearnaise sauce 218

T-Bone Maison

1kg Mayura Station T-Bone,
confit garlic 245

Foie Gras addition 40

SPÉCIALITÉS

Murray Cod à la Hubert

Roasted Murray Cod filets, brown butter,
capers, lemon 58

Poisson du Jour

Whole oven roasted 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 66

GARNITURES ET SALADES

Kimchi Gratin

Spicy cabbage, sweet onion gratin 17

Verdure avec Beurre

Seasonal buttered greens 15

Pommes Anna

Layered potato, miso beurre blanc 17

Pommes Frites

French fries 16

Salade d'Endives

Endive mesclun, walnut dressing 16

DESSERTS

Crème Caramel

Egg custard, bitter caramel 24

Fruits en Surprise

Selection of fruit, sorbet, ice cream 32

Hubert's Gâteau au Chocolat

Hazelnut crumb, chocolate mousse,
almond biscuit 26

Mille-Feuille aux Pommes

Layered pastry, apple, tonka beans cream 26

Soufflé au Fruit de la Passion

Passionfruit soufflé, cultured cream 32

Fromage

Selection of cheese 16/52

- La Luna, Holy Goat, Vic
- Banksia, Semi-Hard, Long Paddock, Vic
- Dream, Washed Rind, The Pines, NSW
- Bluestone, Blue, Long Paddock, Vic

BANQUET

Petit Banquet

MINIMUM FOUR PEOPLE \$120 EACH

Hubert Baguette

Organic Bread Co baguette, butter

Duck Parfait

Liver mousse, maple syrup jelly

Prime Beef Tartare

Wagyu topside, classic condiments

Terrine de Poulpe

Octopus terrine, salted cucumber

Escargots XO

Roasted snails, XO butter, Hubert baguette

Gnocchi Parisienne

Pan fried choux pastry, zucchini,
peas, parmesan

Chicken Fricassée

Hubert's whole chicken, bread sauce,
green garlic

Salade d'Endives

Endive mesclun, walnut dressing

Pommes Anna

Layered potato, miso beurre blanc

Crème Caramel

Egg custard, bitter caramel

Grand Banquet

MINIMUM FOUR PEOPLE \$165 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, crème fraîche, dashi jelly

Clams à la Bourride

Clams, garlic butter, aioli toast

Soufflé au Gruyère

Gruyère soufflé

Côte de Bœuf

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

Hubert's Gâteau au Chocolat

Hazelnut crumb, chocolate mousse,
almond biscuit

