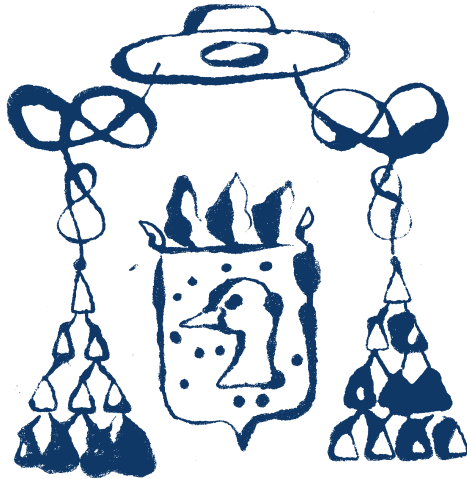


15 BLIGH ST, SYDNEY

# RESTAURANT HUBERT



## *Menu*



**AUTUMN 2022**

OPEN MONDAY - SATURDAY

LIVE JAZZ EVERY DAY



# RESTAURANT HUBERT

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## 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 26

**Mushroom au Poivre**  
Confit field mushroom, peppercorn sauce 28

**Prime Beef Tartare**  
Wagyu topside, classic condiments 30

**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 58

**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 23

**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

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### *Petit Banquet*

MINIMUM FOUR PEOPLE \$115 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

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#### Escargots XO

Roasted snails, XO butter, Hubert baguette

#### Gnocchi Parisienne

Pan fried choux pastry, zucchini,  
peas, parmesan

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#### Chicken Fricassée

Hubert's whole chicken, bread sauce,  
green garlic

#### Salade d'Endives

Endive mesclun, walnut dressing

#### Pommes Anna

Layered potato, miso beurre blanc

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#### Crème Caramel

Egg custard, bitter caramel

### *Grand Banquet*

MINIMUM FOUR PEOPLE \$160 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

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#### Clams à la Bourride

Clams, garlic butter, aioli toast

#### Soufflé au Gruyère

Gruyère soufflé

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#### 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

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#### Hubert's Gâteau au Chocolat

Hazelnut crumb, chocolate mousse,  
almond biscuit

