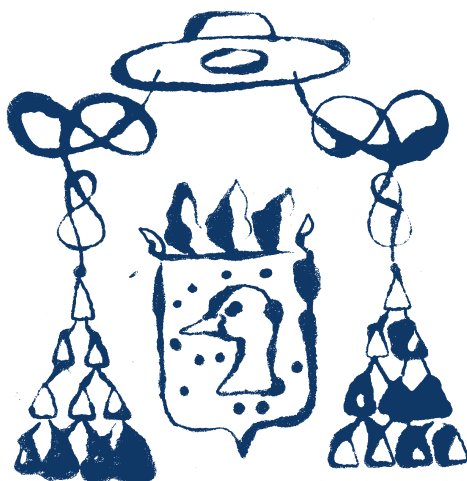


15 BLIGH ST, SYDNEY

RESTAURANT HUBERT



Menu



OPEN MONDAY - SUNDAY

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 and
black pepper vinaigrette 42/84

Roe Boat

Sea urchin, trout roe, avruga tart 19 each

Tartare de Thon

Raw yellowfin tuna, crème fraîche,
dashi jelly 32

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 28

ENTRÉES

Leek Terrine,

Soubise, chilli oil 21

Escargots XO

Roasted snails, XO butter,
Hubert baguette 33

Soufflé au Gruyère

Gruyère soufflé 33

Gnocchi Parisienne

Pan fried choux pastry,
Porcini, asparagus, parmesan 32

Mushroom au Poivre

Confit field mushroom, peppercorn sauce 28

Prime Beef Tartare

Wagyu topside, classic condiments 34

Chou Farci

Green cabbage, duck, pork, foie gras 42



Les Plats Royaux

(PRE ORDER) 48 HOURS NOTICE

Bœuf en Croûte

Beef eye fillet baked in pastry,
mushrooms 290

LE GRIL

Sirloin

300g Angus sirloin steak,
bone marrow butter 65

Chateaubriand

400g Collinson & Co. eye fillet,
Bearnaise sauce 140

Côte de Bœuf

1kg Rangers Valley rib eye,
Bearnaise sauce 218

SPÉCIALITÉS

Blue Eye Cod à la Hubert

Roasted Blue Eye cod fillet,
brown butter, capers, lemon 68

Poisson du Jour

Whole oven roasted fish of the day
Market Price

Homard à l'Armoricaine

Whole Australian rock lobster, Sauce
Armoricaine, cognac, chives
Market Price

Chicken Fricassée

Whole chicken, bread sauce, green garlic 95

GARNITURES ET SALADES

Kimchi Gratin

Spicy cabbage, sweet onion gratin 17

Verdure avec Beurre

Seasonal buttered greens 17

Pommes Anna

Layered potato, miso beurre blanc 19

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 28

Mille-Feuille aux Pêches

Layered pastry, peach, raspberry,
vanilla cream 30

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 \$125 EACH

Hubert Baguette

Organic Bread Co baguette, butter

Brandade d'anguilles Fumée

Smoked Eel Brandade, grilled sourdough

Duck Parfait

Liver mousse, maple syrup jelly

Saucisson Sec

Selection of cured sausages

Escargots XO

Roasted snails, XO butter,
Hubert baguette

Gnocchi Parisienne

Pan fried choux pastry, Porcini,
asparagus, parmesan

Chicken Fricassée

Hubert's whole chicken,
bread sauce, green garlic

Pommes Anna

Layered potato, miso beurre blanc

Salade d'Endives

Endive mesclun, walnut dressing

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

Duck Parfait

Liver mousse, maple syrup jelly

Tartare de Thon

Raw yellowfin tuna, crème fraiche,
dashi jelly

Soufflé au Gruyère

Gruyère soufflé

Prime Beef Tartare

Wagyu topside, classic condiments

Chateaubriand

Collinson & Co. eye fillet,
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

