

SUMMER 2022

# 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**

Raw yellowfin tuna, crème fraîche,  
dashi jelly 28

### **Poisson Cru**

Kingfish tartare, citrus dressing, dill 28

### **Crabe et Espelette**

Spanner crab, espelette, mayonnaise, brioche 36

### **Chilled Crustacean of the day**

Selection of sauces

*Market Price*

## CHARCUTERIE

### **Hubert Baguette**

Organic Bread Co baguette, butter 8

### **Saucisson Sec**

Selection of cured sausages 26

### **Duck Parfait**

Liver mousse, maple syrup jelly,

Hubert baguette 26

### **Pâté en Croûte**

Pork terrine baked in pastry, dill pickles 27

## ENTRÉES

### **Tarte Tatin d'Oignons et de Céleri**

Celeriac, onion tarte tatin 26

### **Escargots XO**

Roasted snails, XO butter, Hubert baguette 29

### **Clams à la Bourride**

Clams, garlic butter, aioli toast 35

### **Soufflé au Gruyère**

Gruyère soufflé 30

### **Gnocchi Parisienne**

Pan fried choux pastry, asparagus,  
peas, parmesan 25

### **Mushroom au Poivre**

Confit field mushroom, peppercorn sauce 28

### **Prime Beef Tartare**

Wagyu topside, classic condiments 29

### **Boudin Noir**

Pig's blood sausage, pomme purée 27

## LES PLATS ROYAUX

(Pre order) 48 hours notice

### **Lobster Royale**

Whole Australian Rock Lobster,

Lobster Bisque,

housemade tagliatelle

*Market Price*

### **Boeuf en Croûte**

Beef eye fillet baked in pastry,

mushrooms 290

## LE GRILLE

### **Bavette**

300g Rangers Valley flank steak,  
Bordelaise butter 55

### **Chateaubriand**

500g Collinson & Co. eye fillet,  
Bearnaise sauce 130

### **Côte de Boeuf**

1Kg Rangers Valley rib eye,  
Bearnaise sauce 190

### **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

### **Hubert's Gâteau au Chocolat**

Hazelnut crumb, Chocolate mousse,  
almond biscuit 26

### **Mille-Feuille**

Layered pastry, strawberries,  
lemongrass cream 26

## SPÉCIALITÉS

### **Murray Cod à la Hubert**

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

### **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 65



### **Pommes Frites**

French fries 16

### **Salade d'Endives**

Endive mesclun, walnut dressing 16

Card transactions may incur a surcharge. 10% surcharge applies on Sundays, 15% on public holidays.

Hubert takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free.

# BANQUET

## 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

### **Poisson Cru**

Raw Kingfish, citrus dressing, dill

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### **Escargots XO**

Roasted snails, XO butter, Hubert baguette

### **Gnocchi Parisienne**

Pan fried choux pastry, asparagus, 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, beurre blanc

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### **Crème Caramel**

Egg custard, bitter caramel



## GRAND BANQUET

Minimum four people \$155 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 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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### **Hubert's Gâteau au Chocolat**

Hazelnut crumb, chocolate mousse, almond biscuit

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