

# Restaurant Hubert



## Pinger Bar

### *Entrées*

#### **Hubert Baguette**

AP Bakery baguette, butter 10

#### **Oysters Natural**

Sydney Rock Oysters, eschalot, black pepper vinaigrette 42/84

#### **Olives**

Marinated Australian olives 9

#### **Kingfish**

Brown butter, bonito soy, white cloud mushroom 35

#### **Brandade d'anguilles Fumée**

Smoked Eel Brandade, grilled sourdough 26

#### **Saucisson Sec**

LP's saucisson sec 27

#### **Duck Parfait**

Liver mousse, maple syrup jelly, Hubert baguette 28

#### **Prime Beef Tartare**

Wagyu topside,  
classic condiments 34

#### **Escargots XO**

Roasted snails, XO butter,  
Hubert baguette 39

#### **Normandy Burger**

Dry aged beef, Gruyère cheese, dill pickle, sauce Hubert 28/34

#### **Steak Frites**

200g grain fed hanger, bone marrow butter, French fries 55

### *Dessert*

#### **Crème Caramel**

Egg custard, bitter caramel 25

#### **Hubert's Gâteau au Chocolat**

Hazelnut crumb, chocolate mousse, almond biscuit 28

#### **Soufflé au Fruit de la Passion**

Passionfruit Soufflé,  
cultured cream 32

#### **Fromage**

Daily selection Single 16 / Four 52

# Restaurant Hubert



## Happy Hour 5-6PM

### *Cocktails & Apéritifs*

Lager \$8

Hubert Vin Blanc \$8

Hubert Vin Rouge \$8

Gin & Tonic \$8

Dubonnet Highball \$8

Chartreuse Apple \$8

Negroni \$13

### *Plats*

#### **Duck Parfait 9**

Liver mousse, maple syrup jelly, croutons

#### **Brandade d'anguilles fumée 10**

Smoked Eel Brandade, grilled sourdough

#### **Saucisson Sec 11**

Lp's saucisson sec

#### **Fleur de Courgette 7**

Fried zucchini flowers, roasted seaweed

#### **Normandy Burger 19**

Dry aged beef, Gruyère cheese, dill pickle, sauce Hubert

**LIVE JAZZ EVERYDAY  
LUNCH & DINNER**

**3 MARTINI LUNCH**

**HAPPY HOUR 5-6pm**

*Open* **MONDAY - SUNDAY**

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*Lunch* **FROM 12:00pm**

*Dinner* **FROM 5:00pm**

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