



Open MONDAY - SUNDAY

Lunch FROM 12:00pm — *Dinner* FROM 5:00pm

LIVE JAZZ EVERYDAY LUNCH & DINNER

Featuring a curated line up of Sydney's finest
jazz musicians by Calvin Welch.

3 MARTINI LUNCH

\$11 lunchtime martinis everyday.

HAPPY HOUR 5-6pm

What's on at Restaurant Hubert

—

MOVIES & MAGNUMS

A silver screen experience with decadent dining,
and tall pours of wine throughout.

Tickets **RESTAURANTHUBERT.COM**

15 Digh St SYDNEY 2000 PASTIS@RESTAURANTHUBERT.COM 02 9232 0881



Restaurant Hubert

Fruit de Mer

Caviar Service 30g/125g
Kaviari caviar, sourdough crumpets,
cultured cream 250/550

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

Roe Boat
Sea urchin, trout roe,
avruga tart 21 each

Kingfish
Brown butter, bonito soy,
white cloud mushroom 38

Crabe et Espelette
Spanner crab, espelette,
mayonnaise, brioche 42



Charcuterie

Hubert Baguette
AP Bakery sourdough baguette,
butter 12

Saucisson Sec
LP's saucisson sec 27

Duck Parfait
Liver mousse, maple syrup jelly,
Hubert baguette 28

Saucisse de Canard
Duck neck sausage, Dijon wasabi,
prune and nori 32

Entrees

Escargots XO
Roasted snails, XO butter,
Hubert baguette 39

Soufflé au Gruyère
Gruyère soufflé 35

Mushroom au Poivre
Confit field mushroom,
peppercorn sauce 29

Prime Beef Tartare
Wagyu topside, classic condiments 36

**Saint Jacques et Tartine
de Crevettes**
Scallop and prawn toast, rouille,
fine herbs 37



Les Plats Royaux

(PRE ORDER) 48 HOURS NOTICE

Pied de Cochon
Stuffed pig's trotter, chicken mousse,
sweetbreads, ginger, potato puree,
veal jus 180 (serves 2 to 4)

Boeuf en Croûte
Beef eye fillet baked in pastry,
mushrooms 290 (serves 4 to 6)

Fillet Steak au Poivre
Stockyard wagyu fillet steak,
sauce au poivre 225 (serves 2)



Grill et Spécialités

Murray Cod
Sauce vin jaune, sorrel 75

Poisson du Jour
Whole oven roasted fish of the day
Market Price

Homard à l'Ail vert
Whole Australian rock lobster,
green garlic butter, chive
Market Price

Chicken Fricassée
Whole chicken, bread sauce,
green garlic 99

Boeuf Bourguignon
Kiwami 9+ Wagyu, confit mushrooms,
pomme purée, lardons 75

Sirloin
300g Stockyard sirloin steak,
bone marrow butter 72

Bavette
400g Kiwami 9+ Wagyu,
Béarnaise sauce 138

Côte de Boeuf
1kg Kidman wagyu rib eye,
Béarnaise sauce 240

+ *Foie Gras addition 40*



10% gratuity applies to all groups of 6 and above. Card transactions may incur a surcharge. 10% surcharge applies on Sundays, 15% on public holidays. Restaurant Hubert takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free.

Garnitures et Salades

Kimchi Gratin
Spicy cabbage, sweet onion gratin 18

Verdure avec Beurre
Seasonal buttered greens 17

Pommes Anna
Layered potato, miso beurre blanc 19

Pommes Frites
French fries, furikake 17

Bitter Leaf Salad
Soft herbs 17



Desserts

Crème Caramel
Egg custard, bitter caramel 26

Hojicha Paris Brest
Hojicha creme diplomat, hazelnut praline,
Hojicha ice-cream 32

Hubert's Gâteau au Chocolat
Hazelnut crumb, chocolate mousse,
almond biscuit 28

Tarte Tatin aux Pommes
Apple and Miso tarte tatin,
Calvados ice cream 32

Soufflé au Fruit de la Passion
Passionfruit soufflé, cultured cream 33

Fromage
Daily selection
Single 16 / Four 52