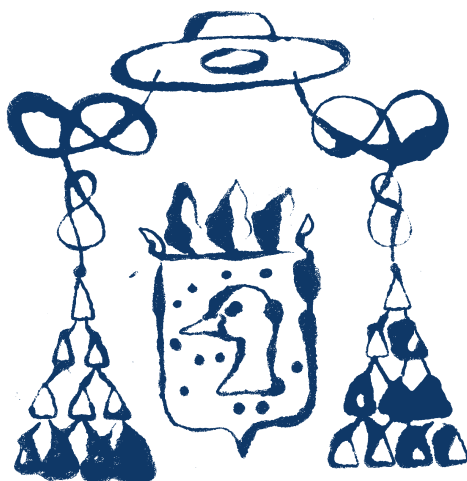


15 BLIGH ST, SYDNEY

# RESTAURANT HUBERT



## *Menu*



OPEN MONDAY - SUNDAY

LIVE JAZZ EVERY DAY



# RESTAURANT HUBERT

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## RAW BAR

**Caviar Service 30g/100g**  
Sterling caviar, savoury doughnuts,  
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

**Kingfish**  
Brown butter, bonito soy,  
white cloud mushroom 32

**Crabe et Espelette**  
Spanner crab, espelette,  
mayonnaise, brioche 40

## CHARCUTERIE

**Hubert Baguette**  
AP Bakery sourdough baguette,  
butter 10

**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

## ENTRÉES

**Escargots XO**  
Roasted snails, XO butter,  
Hubert baguette 36

**Soufflé au Gruyère**  
Gruyère soufflé 33

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

**Prime Beef Tartare**  
Wagyu topside, classic condiments 34

**Saint Jacques et Tartine de Crevettes**  
Scallop and prawn toast, rouille,  
fine herbs 36



## *Les Plats Royaux*

(PRE ORDER) 48 HOURS NOTICE  
Serve 4 to 6

**Boeuf en Croûte**  
Beef eye fillet baked in pastry,  
mushrooms 290

**Pied de Cochon**  
Stuffed pig's trotter, chicken mousse,  
sweetbreads, ginger, potato puree,  
veal jus 150

LE GRILL

**Sirloin**

300g Stockyard sirloin steak,  
bone marrow butter 65

**Bœuf Bourguignon**

Kiwami 9+ wagyu, confit mushrooms,  
kipfler potatoes, carrots, lardons 75

**Agneau à la Provençale**

Margra lamb barnsley chop,  
vegetables provençal, anchovy 75

**Côte de Boeuf**

1kg Westholme wagyu rib eye on the  
bone, Bearnaise sauce 218

*Foie Gras addition 40*

SPÉCIALITÉS

**Murray Cod**

Sauce vin jaune, sorrel 68

**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 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, furikake 16

**Bitter Leaf Salad**

Soft herbs 16

DESSERTS

**Crème Caramel**

Egg custard,  
bitter caramel 24

**Tarte Tatin aux Pommes**

Apple and Miso tarte tatin,  
Calvados ice cream 28

**Fruits en Surprise**

Selection of fruit, sorbet, ice cream 32

**Soufflé au Fruit de la Passion**

Passionfruit soufflé, cultured cream 32

**Hubert's Gâteau au Chocolat**

Hazelnut crumb, chocolate mousse,  
almond biscuit 28

**Fromage**

Daily selection  
Single 16 / Four 52

## BANQUET

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### *Petit Banquet*

MINIMUM FOUR PEOPLE \$125 EACH

#### Hubert Baguette

AP Bakery sourdough baguette, butter

#### Brandade d'anguilles Fumée

Smoked Eel Brandade, grilled sourdough

#### Duck Parfait

Liver mousse, maple syrup jelly

#### Saucisson Sec

Lp's saucisson sec

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#### Escargots XO

Roasted snails, XO butter,  
Hubert baguette

#### Mushroom au Poivre

Confit field mushroom,  
peppercorn sauce

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#### Chicken Fricassée

Hubert's whole chicken,  
bread sauce, green garlic

#### Pommes Anna

Layered potato, miso beurre blanc

#### Bitter Leaf Salad

Soft herbs

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#### Crème Caramel

Egg custard, bitter caramel

### *Grand Banquet*

MINIMUM FOUR PEOPLE \$165 EACH

#### Hubert Baguette

AP Bakery sourdough baguette, butter

#### Oysters Natural

Sydney Rock Oysters, eschalot,  
black pepper vinaigrette

#### Duck Parfait

Liver mousse, maple syrup jelly

#### Kingfish

Brown butter, bonito soy,  
white cloud mushroom

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#### Soufflé au Gruyère

Gruyère soufflé

#### Prime Beef Tartare

Wagyu topside, classic condiments

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#### Boeuf Bourguignon

Kiwami 9+ wagyu, confit mushrooms,  
kipfler potatoes, carrots, lardons

#### Mushroom au Poivre

Confit field mushroom, peppercorn sauce

#### Kimchi Gratin

Spicy cabbage, sweet onion gratin

#### Bitter Leaf Salad

Soft herbs

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#### Hubert's Gâteau au Chocolat

Hazelnut crumb, chocolate mousse,  
almond biscuit

