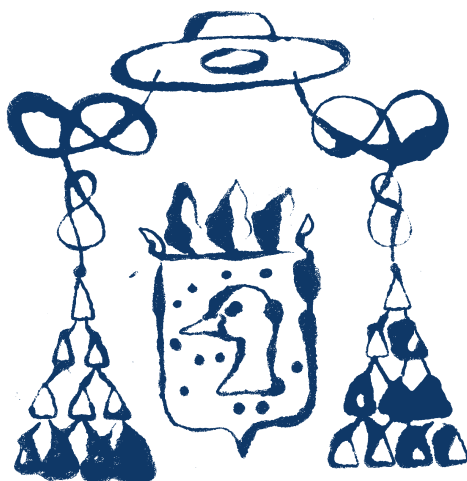


15 BLIGH ST, SYDNEY

RESTAURANT HUBERT



Menu



OPEN MONDAY - SUNDAY

LIVE JAZZ EVERY DAY



RESTAURANT HUBERT

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
Selection of cured sausages 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

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

Selection of cured sausages

Escargots XO

Roasted snails, XO butter,
Hubert baguette

Mushroom au Poivre

Confit field mushroom,
peppercorn sauce

Chicken Fricassée

Hubert's whole chicken,
bread sauce, green garlic

Pommes Anna

Layered potato, miso beurre blanc

Bitter Leaf Salad

Soft herbs

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

Soufflé au Gruyère

Gruyère soufflé

Prime Beef Tartare

Wagyu topside, classic condiments

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

Hubert's Gâteau au Chocolat

Hazelnut crumb, chocolate mousse,
almond biscuit

