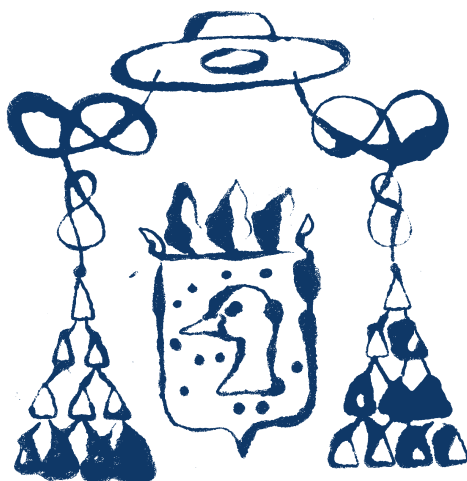


15 BLIGH ST, SYDNEY

# RESTAURANT HUBERT



## *Menu*



OPEN MONDAY - SUNDAY

LIVE JAZZ EVERY DAY



# RESTAURANT HUBERT

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## RAW BAR

### Caviar Service 30g/125g

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

## 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

### Quail and foie gras Pithivier

Madeira jus 68

## CHARCUTERIE

### Hubert Baguette

Organic Bread Co baguette, butter 10

### Saucisson Sec

Selection of cured sausages 27

### Duck Parfait

Liver mousse, maple syrup jelly,  
Hubert baguette 28

### Saucisse au cou de Canard

Duck neck sausage, dijon wasabi,  
prune and nori 32



## Les Plats Royaux

(PRE ORDER) 48 HOURS NOTICE

### Bœuf en Croûte

Beef eye fillet baked in pastry,  
mushrooms 290

### Pied de cochon

Stuffed pig's trotter, ginger,  
shiitake, potato puree 150

LE GRIL

**Sirloin**

300g Angus sirloin steak,  
bone marrow butter 65

**Bœuf Bourguignon**

Confit mushrooms, carrots, lardons 75

**Côte de Bœuf**

1kg Rangers Valley rib eye,  
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 a 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 16

**Bitter Leaf Salad**

Soft herbs 16

DESSERTS

**Crème Caramel**

Egg custard,  
bitter caramel 24

**Fruits en Surprise**

Selection of fruit, sorbet, ice cream 32

**Hubert's Gâteau au Chocolat**

Hazelnut crumb, chocolate mousse,  
almond biscuit 28

**Mille-Feuille**

Layered pastry, seasonal fruit,  
vanilla cream 30

**Soufflé au Fruit de la Passion**

Passionfruit soufflé, cultured cream 32

**Fromage**

Daily selection  
Single 16 / Four 52

## BANQUET

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### *Petit Banquet*

MINIMUM FOUR PEOPLE \$125 EACH

#### Hubert Baguette

Organic Bread Co baguette, butter

#### Brandade d'anguilles Fumée

Smoked Eel Brandade, grilled sourdough

#### Duck Parfait

Liver mousse, maple syrup jelly

#### Saucisson Sec

Selection of cured sausages

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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

Organic Bread Co 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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#### Bœuf Bourguignon

Confit mushrooms, 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

