



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.

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

GRAND CELEBRATIONS, MILESTONE BIRTHDAYS AND ALL SOIRÉES IN BETWEEN

We'd love to host your next event.

EVENTS@RESTAURANTHUBERT.COM

15 Bligh St SYDNEY 2000 PASTIS@RESTAURANTHUBERT.COM 02 8302 2322



Restaurant Hubert

Fruit de Mer

Caviar Service 30g/125g

Kaviari caviar, steamed bread, 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

Saint Jacques Crudo, Vinaigrette anchois et poireaux

Scallop crudo, anchovy and leek vinaigrette, toasted rice 16 each

Kingfish

Brown butter, bonito soy, white cloud mushroom 38

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

Pâté en Croûte Royale

Chicken and pork terrine, foie gras, Muscat de Beaumes-de-Venise jelly 36

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)

Fillet Steak au Poivre

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

Crab de Mangrove

Handpicked mud crab with fragrant jasmine rice pilaf & crab dashi 260 (serves 2)

Boeuf en Croûte

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



Grill et Spécialités

Murray Cod

Sauce vin jaune, sorrel 75

Poisson du Jour

Whole fish of the day

Market Price

Homard à l'Ail Vert

Whole Australian rock lobster, garlic butter sauce, green garlic shoots

Market Price

Chicken Fricassée

Whole chicken, bread sauce, green garlic 108

Boeuf Bourguignon

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

Côtelettes d'Agneau

Kinross station lamb cutlets, tamarind, wakame sauce verte 150

Bavette

250g Kiwami 9+ Wagyu 89

Sirloin

500g Prospect by Stockyard bone in sirloin 138

Côte de Boeuf

1kg Kidman wagyu rib eye, Béarnaise sauce 240

Canard à l'Orange

Whole roasted duck, pork and duck sausage, bigarade sauce 210

Limited Availabilty



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

Verdures à l'Ail et aux Amandes

Warm seasonal greens, confit garlic oil, toasted almonds, lemon 17

Pommes Anna

Layered potato, miso beurre blanc 19

Pommes Frites

French fries, furikake 17

Bitter Leaf Salad

Soft herbs 17

Desserts

Hojicha Paris Brest

Hojicha creme diplomat, hazelnut praline, Hojicha ice cream 28

Tartelette au Chocolat

Chocolate mousse tart, banana jam, black sesame, creme fraiche ice cream 28

Crêpes Suzette

Burnt orange, jersey milk ice cream 28

Crème de Riz et Granité

Toasted jasmine rice coconut cream, mango granita, coconut jelly 28

Fromage

Daily selection

Single 16 / Four 52