

BANQUET

Banquet Menu Minimum four people \$88 each

Hubert Baguette

Organic Bread Co baguette & butter

Bresaola

Air-dried, cured Wagyu beef

Duck Parfait

Liver mousse, maple syrup jelly

Le Grande Aioli

Seasonal vegetables, Clarence River prawns
& garlic aioli

Escargot XO

Roasted snails with Hubert XO sauce

Prime Beef Tartare

Wagyu topside, classic condiments, French fries

Chicken Fricassée

Whole chicken with bread sauce & green garlic

Salade

Red velvet lettuce, caper vinaigrette, soft herbs

Pommes Anna

Layered potato, beurre blanc

Crème Caramel

Egg custard, bitter caramel



Banquet Menu Minimum four people \$135 each

Hubert Baguette

Organic Bread Co baguette & butter

Oysters Mignonette — 3 each

Sydney rock oysters, eschalot
& black pepper vinaigrette

Duck Parfait

Liver mousse, maple syrup jelly

Poisson et Huître

Raw kingfish with oyster cream

Escargot XO

Roasted snails with Hubert XO sauce

Gnocchi Parisienne

Pan fried choux pastry, parmesan cream,
chervil & chive

Mushroom au Poivre

Confit field mushroom & peppercorn sauce

Côte de Boeuf

1kg Grilled Rangers Valley rib eye,
garlic, sauce choron

Salade

Red velvet lettuce, caper vinaigrette, soft herbs

Kimchi Gratin

Spicy cabbage & sweet onion gratin

Pommes Anna

Layered potato, beurre blanc

Coconut en Surprise

Coconut ash bavarois, young coconut sorbet
& liquorice