

# 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

### **Tartare de Thon**

Raw yellowfin tuna, buckwheat & preserved citrus

### **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