



# HUBERT



**Hubert Baguette** Organic Bread Co baguette & butter 6

**Caviar Service** Sterling caviar 30g, buckwheat blini & cultured cream 160

**Oysters Mignonette** Sydney rock oysters, eschalot & black pepper vinaigrette 30/60

**Oeufs en Gelée** Soft egg yolk, bonito jelly, trout roe, avruga 15

**Beetroot et Tête de Moine** Baby beets, blackberry & Banyuls vinaigrette 24

**Duck Parfait** Liver mousse, maple syrup jelly & Hubert baguette 22

**Bresaola** Air-dried, cured Wagyu beef 26

**Tartare de Thon** Raw yellowfin tuna, buckwheat & preserved citrus 25

**Le Petit Aioli** Seasonal vegetables, Clarence River prawns & garlic aioli 32

**Malakoff** Fried Gruyère, Dijon mustard, dill pickle 16

**Escargot XO** Roasted snails with Hubert XO sauce & Hubert baguette 26

**Gnocchi Parisienne** Pan fried choux pastry with parmesan cream, chervil & chive 22

**Boudin Noir** Blood cake, smoked pigs head & potato purée 24

**Prime Beef Tartare** Wagyu topside, classic condiments, French fries 26

**Mushroom au Poivre** Confit field mushroom & peppercorn sauce 23

**Murray Cod Grenobloise** Roasted Murray Cod, brown butter, capers & lemon 49

**Bavette Steak** 300g Grilled Rangers Valley flank, Cafe de Paris butter 48

**Chicken Fricassée** Whole chicken with bread sauce & green garlic 88

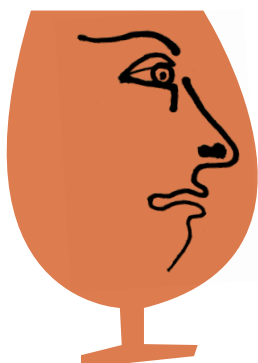
**Côte de Boeuf** 1kg Grilled Rangers Valley rib eye, garlic, sauce choron 165

**Pommes Anna** Layered potato, beurre blanc 12

**Kimchi Gratin** Spicy cabbage & sweet onion gratin 12

**Snow Pea Sprouts** Sauté snow pea sprouts with lemon dressing 12

**Salade** Red velvet lettuce, caper vinaigrette, soft herbs 12



Please note credit card surcharges apply.

Hubert takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free.