

# BANQUET

## Banquet Menu

Minimum four people \$95 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

### Beef Tartare

Wagyu topside, classic condiments

### 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 \$145 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

### Saint Jacques Marinées

Raw scallops, peas, walnuts & tarragon

### 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

### Sabayon Tarte

Macadamia nut cream, coffee ice cream, chocolate & sabayon