

BANQUET

Banquet Menu

Minimum four people \$95 each

Hubert Baguette

Organic Bread Co baguette & butter

Culatello

Air-dried, cured Italian ham

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

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

Truite de Mer Fumée

Smoked ocean trout, fromage blanc & tapioca

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

Tarte à la Banane

Banana cream, coffee crumble & caramelised whey