

HUBERT



HUBERT



Hubert is a restaurant in downtown Sydney. We like to serve French food and pour delicious wine. Some nights you can hear live jazz. Every night you can enjoy a martini.

The restaurant is a lifelong dream of owners Jason, Stefan and Anton. We believe a great restaurant should enable conversation, laughter and good times. It should create memories you wouldn't trade for all the tea in Chinatown.

Service and ambience are as important to us as the quality of the food and wine. We want Hubert to be a place where you can say goodbye to the cares of the day (after descending an elegant swirl of stairs) and spend a few hours in the company of wise sommeliers and old world charm.

We wanted to create a place where waiters carry porcelain heaving with whole-roasted birds and rich gravy glistens in the candlelight. Where baskets are filled with warm baguettes and the menu travels from caviar to creme caramel.

A place where it's never the wrong hour for oysters and champagne.

Hubert seats around 200 people within its wood-panelled walls and private rooms are available for a more intimate experience. We hope you can experience Hubert for yourself and come to love it as much as we do.

Hubert is open for dinner from 5pm through to late-night supper six nights a week. A lunch menu is available on Thursday and Friday from noon to 3pm.



FOOD

Dan Pepperell is our Chef de Cuisine and we couldn't be more proud to have him on board. Dan revives the golden classics of French cooking, following the path laid by Escoffier and still maintaining a modern sensibility and light hand on the sauces.

Chubby snails lie waiting to spring out of XO-smothered shells, soft egg yolk trembles in bonito gelée and John Dory dressed with samphire glistens in lemon beurre blanc. Boy, do we love Dan's food.

Our menu lets you choose your own French adventure, whether that means channelling your inner Mr Creosote (Charcuterie. Tartare. Chicken fricassée!) or just dropping by for a cheeky steak frites and gamay at the bar.



Dan Pepperell

Dan (aka Danny Peps, aka absolute legend) has worked the pans in some of the world's best restaurants such as Attica, Tetsuya's, Marque and Momofuku Ssam Bar, New York. Before he joined us at Hubert, Dan was heading the kitchen at 10 William St, grapple-tackling Japanese into an Italian playing field with delicious results.

In his spare time, Dan enjoys feeding new flavours of ice-cream to his daughter.

WINE

“The drinks list is a mix of the best winemakers in the universe and rare bottles sourced from old world cellars. Travel from the the chalk basin of Champagne to the roasted slopes of Northern Rhone via the lips (and nose) of Gerard Depardieu”

- Andy Tyson, Head Sommelier

Our extensive wine list is divided into a mixture of contemporary, eccentric and classic styles with particular focus on Languedoc, the Loire and the Rhone. Burgundy's greatest hits make appearance, of course, and we also have a generous showing of Australia's finest wines.

And do you like whisky, cognac, sherry or vermouth? If “yes” to any of the above, then roll right up. We take great pride in offering a world-class spirit and aperitif selection and our bar team takes just as much pride mixing them into cocktails for all occasions.

Get the party started with a Pastis Fizz. End the evening right with mezcal and Chartreuse.



Andy Tyson

While we were sipping our first vodka orange, Andy was swirling Gevrey and articulating the difference between the left and right bank Bordeaux.

Andy was privileged to grow up in a family entrenched in the wine business and came to Hubert via Monopole in Potts Point. He loves chenin blanc and riesling and Nicolas Joly.

BEATRIX DINING ROOM

The beating heart of Hubert, Beatrix is a dining room to get your joie de vivre juices pumping. You're in the centre of the action here, with bow-tied waiters criss-crossing the floor with Côte de Boeuf and a rolling hubbub of jolly punters that sounds off against scarlet drapes. It's not hard to imagine you're in a mid-century European gentlemen's club or perhaps New York's Cafe Society in the 1930s. This is a room that begs for another post-dinner bottle.

Beatrix Dining Room is perfect for those wanting to dine as a group but still soak in maximum amount of ambience.



AVAILABLE

Lunch Thursday and Friday
(Monday to Friday in November & December)

Dinner Monday to Saturday

CAPACITY

8 – 20 guests

PRICE GUIDE

Petit Banquet \$95

Grand Banquet \$145

ADDITIONAL

Pre-dinner drinks and Canapés on the
Bridge Bon-Appetit available on request.

PRIVATE DINING ROOMS

Hubert offers two intimate private dining rooms perfect for business lunches, birthday dinners, family get-togethers, old mate catch-ups, world domination planning sessions and just about any occasion that warrants sitting down and sharing a cracking meal.

Our staff are on hand to ensure the glassware is never empty while respecting your party's privacy at every step.

PORT CAVE

Hubert's Jason Scott loves port. In fact, Jason loves necking fortified after a heavy meal so much that he went and created a room just so customers could share in the same life-affirming experience.

You don't need to like port to enjoy the Port Cave though, where soft lighting and exposed beams create a warm and old-worldy environment. It's the kind of place Pyrenees mountain men might play cards and get drunk on Banyuls.

Note that if you do like a fortified, we've lined the cave walls with some genuine treasures for your port-geek pleasure.



AVAILABLE

Lunch Thursday & Friday (February - October)

Lunch Monday to Friday (November - December)

Dinner Monday to Saturday

CAPACITY

8 – 10 guests

PRICE GUIDE

Petit Banquet \$95

Grand Banquet \$145

ADDITIONAL

Matching wines by sommelier Andy Tyson

PRIVATE DINING ROOMS

BOTERO BOARDROOM

*"Botero's art is nothing short of magical,
painting well-fed men and woman in an obese fashion".*

- Anton Forte

Fernando Botero is one of our favourite artists and the Boardroom is a tribute to the Columbian master. We've adorned the timber walls with his figurative paintings that celebrate food and eating and that extra helping of cremé caramel.



AVAILABLE

Lunch Thursday & Friday (February - October)

Lunch Monday - Friday (November - December)

Dinner Monday - Saturday

CAPACITY

8 – 10 guests

PRICE GUIDE

Petit Banquet \$95

Grand Banquet \$145

ADDITIONAL ON REQUEST

Matching wines by sommelier Andy Tyson

THEATRE ROYALE

If Theatre Royale's walls could talk, they would spin yarns of French cinema, British ambassadors and the odd broken lazy susan.

It opened as Adyar Concert Hall in 1924 and later transformed into the foreign-film-focused Savoy Theatre. The Royal Commonwealth Society used the space to host official events for visiting dignitaries in the 1950s.

Hidden away for 30 years and sometimes disguised as a Chinese restaurant's storeroom, Hubert has brought the theatre back to life. Sharing a wall with the Beatrix Dining Room, our beautifully refurbished Theatre Royale is available to host events, shows and private dinners.

The theatre is wired with audio-visual equipment for presentations and corporate needs, and we can arrange live entertainment on request.



AVAILABLE

Lunch Thursday & Friday (February - October)

Lunch Monday - Friday (November - December)

Dinner Monday - Saturday

Please contact us at events@restauranthubert.com for more information on availability and pricing.

CAPACITY

Sit down 10 – 50 guests

Stand up 30 – 60 guests

Screening/Q & A up to 80 theatre seats

Stand up

Canapé menu available

Sit down

Lunch Menu \$105

Grand Banquet \$145

Banquet Extravaganza \$145

Please note: the Grand Banquet is only available for tables of 15 or less guests.

ADDITIONAL ON REQUEST

Pre-dinner Drinks and Canapés on the Bridge Bon-Appétit.

Live band on the Theatre Royale Stage.

Matching wines by sommelier Andy Tyson.

BRIDGE BON-APPÉTIT

On a catwalk floating above the Beatrix Dining Room, Bridge Bon–Appétit provides a brilliant viewpoint to enjoy the live jazz and crooning on Mr Creosote’s stage. Best experienced with a house cocktail in one hand and a hors d’oeuvre in the other.

Bridge Bon–Appétit allows for privacy without removing you from Hubert’s fabric and is the ideal space for cocktail parties, networking events and post-conference drinks. We love it up here.



AVAILABLE

Lunch & Dinner Monday to Saturday

Please contact us at events@restauranthubert.com for more information on availability and pricing.

CAPACITY

Lunch or Dinner stand up only, 35 guests max.

Please contact our events team at events@restauranthubert.com for more information.



WHOLE VENUE HIRE

Damn straight you can hire the whole venue if you want. Hubert's collection of spaces can combine to make an impression guests will never forget. You'll also be able to enjoy Old Fashioneds in the Pincer Bar and dance on our stages like there's no one watching. Ideal for weddings, corporate parties, anything.



AVAILABLE UPON REQUEST

Lunch Monday to Sunday

Dinner Monday to Sunday

CAPACITY

Lunch or Dinner

Sit down 120 guests

Stand up 280 guests

MENU

Bespoke menu designed by Dan Pepperell.

NB. Hubert's Sunday license is until 10pm

Please contact our events team at
events@restauranthubert.com
for more information.



LUNCH THEATRE

Hubert Baguette

Organic Bread Co baguette & butter

Culatello

Air-dried, cured Italian Ham

Duck Parfait

Liver mousse, maple syrup jelly

Petit Aioli

Seasonal vegetables, Clarence River Prawns & garlic aioli



Épaule d'Agneau

Braised lamb shoulder with sautéed vegetables & pan juices

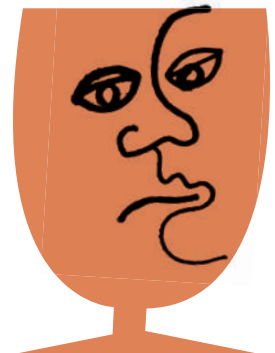
Kimchi Gratin

Spicy cabbage & sweet onion



Crème Caramel

Egg custard, bitter caramel



PETIT BANQUET



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, watercress & anchovy

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



GRAND BANQUET

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

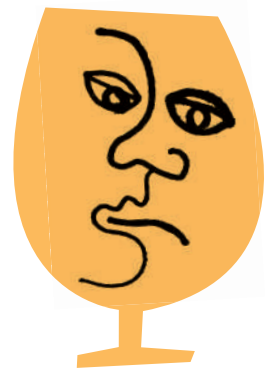
Spicy cabbage & sweet onion gratin

Pommes Anna

Layered potato, beurre blanc

Tarte à la Banane

Banana cream, coffee crumble & caramelised whey



BANQUET EXTRAVAGANZA

Hubert Baguette

Organic Bread Co baguette & butter

Duck Liver Parfait

Duck liver mousse with maple syrup jelly

Le Petit Aioli

Seasonal vegetables, Clarence River prawns & garlic aioli

Culatello

Air-dried, cured Italian Ham

Poisson Grenobloise

Fish of the day, brown butter, capers, lemon, parsley

Salade

Red velvet lettuce, caper vinaigrette, soft herbs

Épaule d'Agneau

Braised lamb shoulder with sautéed vegetables & pan juices

Kimchi Gratin

Spicy cabbage & sweet onion

Baba au Rhum

Rum babas with chantilly cream



SHARE PLATES

Hubert Baguette

Organic Bread Co baguette & butter 7

Oyster Mignonette

Sydney Rock Oysters, eschalot & black pepper vinaigrette 60

Le Petit Aioli

Seasonal vegetables, espelette pepper & garlic aioli 34

Culatello

Air-dried, cured Italian Ham 26

Fromages

Selection of cheeses 40

Frites

French fries 8

CANAPÉS

PETITS CANAPÉS

Oyster Mignonette

Sydney rock oysters, eschalot & black pepper vinaigrette 5

Fleur de Courgette

Tempura zucchini flowers 4

Terrine du Jour

Duck & Pork terrine with cornichons 5

Le Petit Aioli

Seasonal vegetables, espelette pepper & garlic aioli 5

Mushroom au Poivre

Confit field mushroom & peppercorn sauce 6

Malakoff

Fried Gruyère, Dijon mustard, dill pickle 6

Salt Cod Beignets

Salt cod, choux pastry, tarragon, chives, lemon 6

Prime Beef Tartare

Wagyu topside tartare, watercress & anchovy 6

PREMIUM CANAPÉS

Petite Barque

Sea urchin, trout roe & avruga tart 12

Foie Gras sur la Croûte

Foie gras with marinated prune 12

Crab Tartine

Spanner crab, soft herbs & mayonnaise open sandwich 12

GRANDS CANAPÉS

Gnocchi Parisienne

Pan fried choux pastry with parmesan cream, chervil & chive 10

Boudin Noir

Blood cake, smoked pig's head & potato purée 10

Petit Normandy Burger

Dry aged beef, Gruyère cheese, dill pickle, sauce Hubert 10

Poulet Frit

Fried chicken with espelette pepper 8

DESSERT CANAPÉ

Macaron

Almond & vanilla macaron 5

Mousse au Chocolat

Chocolate mousse & hazelnut cream 10

Champagne Gelée

Champagne jelly, raspberry & vanilla anglaise 12

WINE

SPARKLING

NV Domaine Pichot Brut, Loire Valley, France 88

NV Stefano Lubiana Brut, Tasmania, Australia 99

NV Taittinger "Cuvée Prestige" Brut, Champagne, France 165

NV Agrapart 'Terroirs' Blanc de Blancs Brut, Champagne, France 196

2011 Gembrook Hill Brut, Yarra Valley, Australia 135

LIGHT WHITES

2016 Wittmann "Estate" Riesling, Rheinhessen, Germany 88

2016 Pierre Luneau "Terre de Pierre" Muscadet, Loire Valley, France 88

2017 Thomas 'Braemore' Semillon, Hunter Valley, Australia 72

2016 Unico Zelo 'Harvest' Sauvignon Blanc, Adelaide Hills, Australia 58

2016 Gembrook Hill Sauvignon Blanc, Yarra Valley, Australia 88

2017 Vacheron Sancerre, Loire Valley, France 120

MEDIUM-BODIED WHITES

2016 Pichot 'Clos Cartaud' Chenin Blanc, Vouvray, France 88

2016 Provenance Pinot Gris, Henty, Australia 80

2016 Ben Haines Chardonnay, Beechworth, Australia 72

FULL BODIED WHITES

2016 Bass Philip Chardonnay, Geelong, Australia 88

2016 Naturalist "Artus" Chardonnay, Margaret River, Australia 120

WINE

ROSÉ

2017 Coup de Génie 'Côtes de Provence' Mourvèdre, Provence, France 78

2016 Scorpo Rosé, Mornington Peninsula, Australia 88

LIGHT REDS

2017 Home Pinot Noir, Yarra Valley, Australia 66

2017 Michel Sarazin Bourgogne Pinot Noir, Burgundy, France 98

2014 Curly Flat Pinot Noir, Macedon Ranges, Australia 150

MEDIUM-BODIED REDS

2016 Charvin Côtes du Rhône Grenache, Southern Rhone, France 88

2014 Crawford River Cabernet Merlot, Henty, Australia 78

2011 Pegau Chateauneuf du Pape Grenache, Southern Rhone, France 192

FULL-BODIED REDS

2013 Ngeringa 'Hubert' Shiraz, McLarenVale, Australia 72

2016 Oliver's Taranga Shiraz, Barossa, Australia 88

2015 Attwods "Old Hog" Shiraz Australia 125

Additional premium wines available if requested.

DRINKS

Beers

Peroni Red \$9

Trumer Pilsner \$10

Sierra Nevada Pale Ale \$10

Cooper's Light \$6

Cocktails \$22

Bellini

Martini

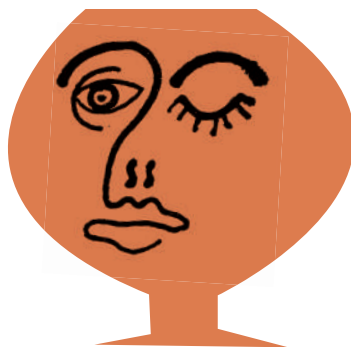
Margarita

Manhattan

Negroni

Whiskey Sour

Soft drinks \$6



HUBERT TERMS & CONDITIONS

Booking/confirmation

Hubert Terms & Conditions form must be completed, signed and returned to us with the specified deposit to ensure your booking is confirmed. Provisional reservations will only be held for 7 days.

Beverage selection

Wine availability and vintage subject to change without prior notice.

Deposit

Should you wish to process your deposit via Electronic Funds Transfer (EFT) remittance must be sent through to the Events Manager with signed Event Agreement, remittance must specify the reservation name. A 50% deposit (of minimum spend requirement) must be given at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled.

Timings

All reservations in Beatrix Dining Room are allocated a 2.5 hour seating.

Damages

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces which are part of the restaurant.

Insurance/public liability

Restaurant Hubert accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue during or after a function.

Furniture removal

Should the removal of Hubert furniture be required for a function, a fee will be incurred by the client to cover the costs of removal and storage of such furniture.

Final numbers

Guaranteed numbers are required 3 working days prior to the event. Costs will apply to guaranteed minimum numbers, or the final head count, whichever is greater. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend. All accounts need to be settled at the conclusion of the event. Personal/Company cheque will not be accepted.

Minimum spend

Hubert reserves the right to enforce the specified "minimum spend" by way of "room hire" should an event fall short of the agreed amount. For exclusive venue hires our payment policy requires that the remaining 50% minimum spend be paid 7 working days (Monday to Friday) prior to your function. The outstanding balance is to be settled on the day of your function.

Minimum numbers

Room hire charges apply should your final guest numbers not reach our minimum guest requirements.

Price variations

Prices quoted here may change at Hubert's discretion.

Final payment

All outstanding accounts to be paid on the day of the event.

Cancellation

All cancellations are to be made in writing.

In the event of a cancellation, postponement or transfer of the event date the following cancellation policy applies:

For Whole Venue hire: within 90 days notice from function date, 100% of the deposit will be retained.

For any event under 20 guests: within 7 days of function date, 100% of the deposit will be retained.

For any event over 20 guests: within 14 days of function date, 100% of the deposit will be retained.

For reservations of 8 or more guests in the Beatrix Main Dining Room, Hubert's standard cancellation policy applies. If cancellation within 24 hours occurs or the booking is a no show, we will charge a \$50 per person cancellation fee.

For reservations of 15 or more guests in the Beatrix Main Dining Room, Hubert's standard cancellation policy applies.

If cancellation within 48 hours occurs or the booking is a no show, we will charge a \$50 per person cancellation fee.

For our Port Cave and Botero Private Dining rooms a 48 hour cancellation policy applies. If cancellation within 48 hours occurs or the booking is a no show, we will charge a \$50 per person cancellation fee.

Service fee

For all groups of 8 or more a 10% service charge is applied to the final bill. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend.

All prices quoted are inclusive of GST.

LOCATION & HOURS

15 Bligh St, Sydney 2000

**Hubert is open for lunch
Thursday to Friday from Midday-3pm.**

**Hubert Happy Hour
Monday to Saturday from 4pm - 6pm.**

**Hubert is open for dinner
Monday to Saturday from 5pm-1am.**

Hubert is closed on Sundays.

CONTACT

events@restauranthubert.com

02 9221 3555