

## Desserts

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VIETNAMESE COFFEE BAVAROIS <i>w/ bitter coffee jelly, condensed milk &amp; Kaffir lime cream</i>	13
BANANA BEIGNETS <i>French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup &amp; chocolate soil (4) (extra beignet 3ea)</i>	12
CRÈME BRULÉE <i>w/ almond tuile GF</i>	10
CHOCOLATE HAZELNUT FONDANT <i>w/ chocolate &amp; peanut soil, burnt caramel ice cream</i>	13
DESSERT PLATTER	29
CHEESE PLATTER <i>WITCHES CHASE TRIPLE CREAM BRIE // A touch of blue vein 60 gr served w/ dried figs, quince paste, lavosh, grissini sticks</i>	13

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## Liquid Desserts

ESPRESSO MARTINI <i>Wyborowa Vodka, Kahlua, coffee</i>	16
FANISPAN <i>Baileys, Frangelico, honey, vietnamese coffee, condensed milk</i>	16
GRASSHOPPER <i>Chili vodka, white chocolate liqueur, mint liqueur, cream</i>	16
XO OLD FASHIONED <i>Café Patron Tequila, chocolate bitters</i>	18
VIETNAMESE PIRATE <i>Sailor Jerry Rum, vietnamese coffee, condensed milk</i>	14
AFFOGATO <i>Add liqueur // Frangelico, Amaretto, Baileys</i>	7 9

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## Dessert Wine

2010 ROB DOLAN 'LATE HARVEST' SEMILLON // Yarra Valley, Vic	12 / 55
2006 LE TERTRE SAUTERNES // Sauternes, Fr	14 / 60
STANTON & KILLEEN 12YO MUSCAT // Rutherglen, Vic	10 / 40
STANTON & KILLEEN 12YO TOPAQUE // Rutherglen, Vic	10 / 40

60ml/375ml

# LiberTine

## Food Menu

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OUR MENU IS A UNIQUE & MODERN COMBINATION OF FRENCH AND VIETNAMESE CUISINE.

WE ENCOURAGE A SHARED STYLE OF DINING TO REFLECT THE WAY IN WHICH FOOD IS ENJOYED IN ASIAN CULTURES.

FOOD IS SERVED HAWKER-STYLE, ARRIVING TO YOUR TABLE AS SOON AS IT IS PREPARED.

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## Snacks & Streetfood

EDAMAME <i>smoked salt or chilli garlic butter GF/V</i>	6.5
OVEN-ROASTED QLD SCALLOPS (2) GF <i>Half shell local QLD scallop w/ asparagus spears, herb butter &amp; yuzu dressing (Extra scallop 5ea)</i>	10
BANG BANG BBQ DUCK A L'ORANGE & CHERRY CREPE <i>BBQ roasted duck w/spicy orange glacé, cucumber, spring onion, fresh herbs, fried shallot. Served on an Asian grilled pancake</i>	5.5ea
SPICED CAULIFLOWER BUDS GF/V <i>w/ coconut, paprika &amp; turmeric. Lightly dusted in besan flour. Served w/ smoked chilli aioli</i>	12.5
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>	12
'MAGIC MUSHROOM' DUMPLINGS (2) <i>5-mushroom, water chestnut and coriander dumplings w/ chilli soy &amp; fresh shallots (Extra dumpling 4ea)</i>	8
PORK & PRAWN POTSTICKERS (2) <i>Pan-fried w/ chilli soy &amp; fresh shallots (Extra potsticker 4.50ea)</i>	9
FREE RANGE BANGALOW PORK SPRING ROLL <i>w/ iceberg lettuce cups &amp; Libertine's signature green chilli sauce, fresh herbs</i>	7.5ea
ANGUS BEEF & PEPPER MASH CROQUETTES (2) <i>w/chipotle mayonnaise, lotus root &amp; fried shallots (Extra croquette 4ea)</i>	8
'NOT QUITE' CHAO TOM LAMB (2) GF <i>Grilled &amp; marinated lamb on sugar cane skewers. Served w /fresh herbs, minted yoghurt sauce (Extra pop 7.5ea)</i>	15
PORK 'SAN CHOI BAO' GF <i>w/ lettuce cups, fresh herbs &amp; chilli</i>	17
SAFFRON, SALT & PEPPER BABY SQUID <i>w/ grilled lime, fresh herbs &amp; black garlic aioli</i>	12
VIETNAMESE CHICKEN COLESLAW <i>w/ crispy noodles, nuoc cham, cashews, sprouts &amp; herbs</i>	18

## Large Shared Plates

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac &amp; chilli glacé, fermented red cabbage, spicy pickled watermelon, fresh mint</i>	37
CHAR-GRILLED RANGER VALLEY WAGYU RUMP GF <i>(7+ Score, 350 days grain fed) cooked medium-rare w/ herb &amp; baby tomato salsa, sweet &amp; spicy tamarind dressing</i>	250g 35 500g 65
'VFC' VIETNAMESE-FRIED SPATCHCOCK GF <i>w/ house-made hot pepper paste</i>	28.5
WHOLE CRISPY BARRAMUNDI GF <i>w/ fried basil &amp; kaffir lime leaves, chilli tamarind sauce ginger-pickled pineapple &amp; fresh herb salad</i>	39
HANOI 'JUNGLE CURRY' STIR FRY GF/V <i>w/ chilli curry paste, green beans, crispy fried tofu, gai lan, baby corn, bamboo, fresh ka-chai roots, baby pepper corn &amp; Thai eggplant</i>	24
LEMONGRASS CRISPY-SKIN HALF-DUCK <i>Twice-cooked half duck w/ asian slaw &amp; lavender, honey &amp; soy dipping sauce</i>	42

## Sides

CRISPY SMASHED CHAT POTATOES GF <i>w/ Sriracha salt &amp; hickory mayonnaise</i>	8.5
GREEN PAPAYA SALAD GF <i>w/ peanut tamarind &amp; som tum sauce</i>	9.5
WOK-SEARED SEASONAL ASIAN GREENS <i>w/ oyster mushrooms &amp; chilli</i>	12
BOWL OF STEAMED JASMINE RICE GF/V	4

### Just say **"I'M HUNGRY!"**

We'll serve up a selection of chef's favourite dishes

**7-COURSE SHARED BANQUET for just \$59pp**

*One in all in!*

### **NEW "I'M HUNGRY AND I'M THIRSTY"**

**'I'M HUNGRY' BANQUET + MATCHING WINES**

(see your wait staff for the selection of the week)

**for just \$89pp**