

## Desserts

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VIETNAMESE COFFEE BAVAROIS <i>w/ bitter coffee jelly, condensed milk &amp; Kaffir lime cream</i>	13
BANANA BEIGNETS (4) <i>French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup &amp; chocolate soil (extra beignet 3ea)</i>	12
CRÈME BRULEE <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>60 gr served w/ dried figs, quince paste, lavosh, grissini sticks</i>  <i>feat. WITCHES CHASE TRIPLE CREAM BRIE // Rich, robust, &amp; creamy</i>	13

## Liquid Desserts

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ESPRESSO MARTINI <i>Wyborowa Vodka, Kahlua, coffee</i>	16
FANISPAN <i>Baileys, Frangelico, honey, vietnamese coffee, condensed milk</i>	17
GRASSHOPPER <i>Chilli vodka, white chocolate liqueur, mint liqueur, cream</i>	17
XO OLD FASHIONED <i>Café Patron Tequila, chocolate bitters</i>	19
VIETNAMESE PIRATE <i>Sailor Jerry Rum, vietnamese coffee, condensed milk</i>	15
AFFOGATO <i>w/ Frangelico, Amaretto or Baileys</i>	7 13

## Dessert Wine

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2010 ROB DOLAN 'LATE HARVEST' SEMILLON // <i>Yarra Valley, Vic</i>	13 / 58
2006 LE TERTRE SAUTERNES // <i>Sauternes, Fr</i>	15 / 64
STANTON & KILLEEN 12YO MUSCAT // <i>Rutherglen, Vic</i>	11 / 42
STANTON & KILLEEN 12YO TOPAQUE // <i>Rutherglen, Vic</i>	11 / 42

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
OYSTERS		
NATURAL w/ <i>nam jim</i>	4e	22 for 6
TEMPURA w/ <i>wasabi creme, green tobiko &amp; fresh shiso leaves</i>	5e	28 for 6
PAN SEARED JAPANESE SCALLOPS (2) GF <i>Pan seared Japanese scallops w/ wasabi &amp; vanilla mayo, crispy bacon soil, pickled ginger. Extra scallop 5.5</i>		11
BANG BANG BBQ DUCK A L'ORANGE & CHERRY CREPE <i>BBQ roasted duck w/ spicy orange glaçe, cucumber, spring onion, fresh herbs, fried shallot. Served on an Asian grilled pancake</i>		6.5e
COCONUT CRAB MINI SANDWICH <i>Blue swimmer crab, spiced coconut mayo, chilli, coriander, Asian slaw Served on toasted brioche</i>		6.5e
SPICED CAULIFLOWER BUDS GF/V <i>w/ coconut, paprika &amp; turmeric. Served w/ smoked chilli aioli</i>		12.5
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>		13
'MAGIC MUSHROOM' DUMPLINGS (2) <i>5-mushroom, water chestnut and coriander house-made dumplings w/ chilli soy &amp; fresh shallots Extra Dumpling 4.5</i>		9
SHICHIMI SALMON TARTARE <i>Atlantic salmon tartare w/ chopped Asian pickled radish, baby capers, micro red shiso leaves, salmon roe. Served on crispy prawn cracker</i>		4.5e
GREEN WRAPPED LAMB BUNDLES GF <i>Marinated grass fed lamb minced, wrapped &amp; grilled in betel leaves. Served w/ coriander &amp; mint spiced yogurt</i>		5e
FREE RANGE BANGALOW PORK SPRING ROLL <i>w/ iceberg lettuce cups &amp; Libertine's signature green chilli sauce, fresh herbs</i>		6.5e
PORK 'SAN CHOI BAO' GF <i>w/ lettuce cups, fresh herbs &amp; chilli (serves 2)</i>		17
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 glaçe, 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 500g	35 65
MORETON BAY BUGS <i>Oven baked w/ sriracha and mustard butter, served with toasted baguette</i>		43
SPICED LAMB RUMP <i>Victorian grass fed lamb rump, oven roasted served on Lebanese eggplant purée &amp; minted oil</i>		34
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
CHICKEN ROULADE <i>Pan seared, grain-fed Mt Cotton Chicken breast stuffed with goats feta, dried figs &amp; orange zest, drizzled with butter, lime &amp; orange sauce</i>		29

## Sides

GREEN PAPAYA SALAD GF w/ <i>peanut tamarind &amp; som tum sauce</i>	9.5
CRISPY SMASHED CHAT POTATOES GF w/ <i>Sriracha salt &amp; hickory mayonnaise</i>	8.5
WOK-SEARED SEASONAL ASIAN GREENS w/ <i>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  
**GO PREMIUM for \$79pp 10-COURSE BANQUET**

or

**7-COURSE SHARED BANQUET for \$59pp**  
*One in all in!*

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

**MATCHING WINES**  
**FOR AN ADDITIONAL \$30pp**  
(see your wait staff for this week's wine on offer)