



LiberTine

Food Menu

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.



Snacks & Streetfood

EDAMAME GF/V <i>smoked salt or chilli garlic butter</i>			7
OYSTERS			
NATURAL w/ nam jim	3.5ea	18 for 6	
TEMPURA w/ wasabi creme, tobiko & fresh shiso leaves	4.5ea	24 for 6	
PAN SEARED JAPANESE SCALLOPS (2) GF <i>Pan seared Japanese scallops w/ wasabi & vanilla mayo, crispy bacon soil, pickled ginger. Extra scallop 6</i>			12
ROAST BBQ DUCK & SPICED CHERRY CRÊPE <i>BBQ roasted duck w/ spiced cherry glâçe, cucumber, eschallot, micro herbs & fried spring onion. Served on an Asian grilled pancake</i>	8.5ea		
COCONUT CRAB SANDWICH <i>Blue swimmer crab, spiced coconut mayo, chilli, coriander & Asian slaw Served on toasted brioche</i>	7.5ea		
SPICED CAULIFLOWER BUDS GF/V <i>w/ coconut, paprika & turmeric. Served w/ smoked chilli aioli</i>			13
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>			14
'MAGIC MUSHROOM' DUMPLINGS (2) <i>5-mushroom, water chestnut and coriander house-made dumplings w/ chilli soy & 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>	6ea		
GREEN WRAPPED LAMB BUNDLES GF <i>Marinated grass fed lamb minced, wrapped & grilled in betel leaves. Served w/ coriander & mint spiced yogurt</i>	7.5ea		
FREE RANGE BANGALOW PORK SPRING ROLL <i>w/ iceberg lettuce cups & Libertine's signature green chilli sauce, fresh herbs</i>	7ea		
PORK 'SAN CHOI BAO' GF <i>w/ lettuce cups, fresh herbs & chilli (serves 2)</i>			18
VIETNAMESE CHICKEN COLESLAW <i>w/ crispy noodles, nuoc cham, cashews, sprouts & herbs</i>			17

Large Shared Plates

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac & chilli glâçe, fermented red cabbage, spicy pickled watermelon, fresh mint</i>			39
CHAR-GRILLED 7+ SCORE RANGER VALLEY WAGYU GF <i>350 days grain fed, cooked medium-rare w/ herb & baby tomato salsa, sweet & spicy tamarind dressing</i>	250g		37
	500g		65
MORETON BAY BUGS <i>Oven baked w/ sriracha and mustard butter, served with toasted baguette</i>			44
SPICED LAMB RUMP <i>Victorian grass fed lamb rump, oven roasted served on Lebanese eggplant purée & minted oil</i>			36
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 & Thai eggplant</i>			25
TRUFFLE MT COTTON FREE-RANGE CHICKEN STIR-FRY GF <i>Wok-fried chicken with brussel sprouts, broccoli, green beans, crushed garlic and soy & oyster sauce. Topped with Formager D'Affinois brie, drizzled with black truffle oil</i>			32

Sides

GREEN PAPAYA SALAD GF w/ peanut tamarind & som tum sauce			10
CRISPY SMASHED CHAT POTATOES GF w/ Sriracha salt & hickory mayonnaise			9
CHILLI AUBERGINE GF/V <i>Lightly fried, battered & seasoned eggplant pieces. Sautéed in sesame oil, Sriracha, hoisin dressing</i>			9.5
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)

Desserts

YUZU CHEESECAKE <i>Baked yuzu cheesecake served with fresh chantilly cream, meringue and berries</i>	13
BANANA BEIGNETS (4) <i>French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup & chocolate soil (extra beignet 3.5ea)</i>	14
CRÈME BRULÉE du JOUR GF <i>w/ almond tuile</i>	12
CHOCOLATE HAZELNUT FONDANT <i>w/ chocolate & 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>	13
feat. FROMAGER D'AFFINOIS // <i>Nearly whipped spread of tangy, milky goodness</i>	

Liquid Desserts

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
SWASCHBUCKLER <i>Sailor Jerry Rum, vietnamese coffee, condensed milk</i>	15
AFFOGATO <i>w/ Frangelico, Amaretto or Baileys</i>	7 13

Dessert Wine

2006 LE TERTRE SAUTERNES // <i>Sauternes, Fr</i>	15 / 64
STANTON & KILLEEN 12YO MUSCAT // <i>Rutherglen, Vic</i>	11 / 42
	60ml/375ml