

# 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.

***Just Say "I'm Hungry!"***

*And we'll serve up a selection of chef's favourite dishes*

**7-COURSE SHARED BANQUET for \$65pp**

*or*

**PREMIUM 10-COURSE BANQUET for \$85pp**

**ENJOY MATCHING WINES FOR  
AN ADDITIONAL \$33pp**

## Snacks

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EDAMAME GF/V <i>smoked salt or chilli garlic butter</i>	8
OX TONGUE JERKY GF <i>Libertine's Hanoi-style fried Ox Tongue jerky w/fresh lime</i>	10
FLEUR DE SEL (2) V <i>Finely sliced garden radish on French baguette w/ cultured lemon &amp; sea salt butter</i>	6
CRISPY CRUMBED PICKLES V <i>w/ smoked mayonnaise</i>	7
HOT SMOKED VICTORIAN TROUT PATE <i>w/ horseradish, lemon, lime &amp; dill served with Melba toast</i>	12
BUG TOAST (4) <i>Libertine's marinated &amp; fried Moreton Bay Bug with ginger, garlic, sesame oil &amp; coriander</i>	14
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>	14

## Streetfood

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ANGUS BEEF CHEEK DUMPLINGS (2) <i>Pan-fried house-made dumplings w pulled &amp; braised Black Angus beef cheeks. Served in a jus of French onion and Syrah. Extra dumpling 5.5ea</i>	11
ROAST BBQ DUCK & SPICED CHERRY CRÊPE <i>BBQ roasted duck w/ spiced cherry glâçe, cucumber, eschallot, micro herbs &amp; fried spring onion. Served on an Asian grilled pancake</i>	9.5ea
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>	8.5ea
'MAGIC' MUSHROOM DUMPLINGS (2) <i>Steamed house-made dumplings w/ 5-mushroom, water chestnut, hondashi fish stock, garlic &amp; butter. Served chilli soy &amp; fresh shallot Extra dumpling 4.5ea</i>	9
BARRAMUNDI SPRING ROLL <i>Nth QLD Barramundi cooked in coconut broth, fennel, salt &amp; fresh ground black pepper. Served w/ fresh dill and spiced cornichon &amp; chilli aioli</i>	8ea
MEANG KUM PAN-SEARED SCALLOPS (2) GF <i>Pan-seared scallops w/ fresh ginger, garlic, red onion, chilli, lime, roasted shrimp floss. Served on betel leaf with a caramelised lemongrass, palm sugar &amp; shrimp paste sauce. Extra scallop 6ea</i>	12
SOFT SHELL CRAB SANDWICH <i>Lightly battered soft shell crab, spiced coconut mayo, chilli, coriander &amp; Asian slaw Served on toasted brioche.</i>	9ea

## Salads

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FENNEL & WATERMELON SALAD GF/V <i>w/ goat feta cheese. Tossed in a honey &amp; seeded mustard dressing.</i>	15
'D.I.Y.' GREEN PAPAYA SALAD GF <i>w/ candied, roasted prawns, cracked peanuts (both on the side), green beans, cherry tomatoes, fresh chillies, &amp; tamarind som tum dressing</i>	16
ROAST DUCK & ENDIVE SALAD GF <i>BBQ roasted duck w/ endive, baby beetroot, house-pickled pear &amp; walnut. Splashed w/ chilli &amp; pomegranate vinaigrette</i>	19

## Shared Plates

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'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac &amp; chilli glacé, fermented red cabbage, spicy pickled watermelon, fresh mint</i>	39
MUSHROOM & LEEK PITHIVIER GF/V <i>Creamy mushroom ragu, leek, onion, spinach &amp; butter squash w/ comté cheese. Wrapped &amp; baked in puff pastry &amp; served w/ cauliflower purée</i>	24
TRUFFLE MT COTTON FREE-RANGE CHICKEN STIR-FRY GF <i>Wok-fried chicken with brussels sprouts, broccoli, green beans, crushed garlic and soy &amp; oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil.</i>	32
PRESSED RANGER VALLEY WAGYU SHANK GF <i>Wagyu shanks braised in house-made masterstock. Served on yellow Vietnamese curry w/turmeric, sweet pineapple, lychee, fresh herbs and crispy fried shallots.</i>	33
CHAR-GRILLED VICTORIAN LAMB BACKSTRAP GF <i>Grilled &amp; marinated 350 days grass-fed, Victorian Lamb loin backstrap (cooked M-R) w/ fennel, micro herbs, chilli julienne, salad onion &amp; chilli/orange vinaigrette</i>	42
SOUTH AUSTRALIA BLACK MUSSELS <i>Steamed Spring Bay mussels (500g) w/ chilli paste, coconut broth, kachi strips, green peppercorns &amp; fresh basil. Served w/ toasted baguette</i>	26
CRISPY FRIED WHOLE BABY SNAPPER GF <i>Deep-fried whole Baby Snapper marinated w/ crushed lemongrass &amp; fish sauce. Served w/ grilled lime &amp; nuoc cham dressing</i>	MP

## Sides

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LIBERTINE GOOSE FRIED RICE GF <i>Soy-braised goose w/egg, baby corn, carrot, beansprouts &amp; fried shallot</i>	18
CRISPY SMASHED CHAT POTATOES GF/V w/ Sriracha salt & hickory mayonnaise	9
CHILLI AUBERGINE GF/V <i>Lightly fried, battered &amp; seasoned eggplant pieces. Sautéed in sesame oil, Sriracha, hoisin dressing</i>	9.5
SPICED CAULIFLOWER BUDS GF/V <i>w/ coconut, paprika &amp; turmeric. Served w/ smoked chilli aioli</i>	13
BOWL OF STEAMED JASMINE RICE GF/V	4

## Desserts

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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 &amp; 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 &amp; peanut soil, burnt caramel ice cream</i>	13
DESSERT PLATTER	29

## Liquid Desserts

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ESPRESSO MARTINI	
<i>Wyborowa Vodka, Kahlua, coffee</i>	18
FANISPAN	
<i>Baileys, Frangelico, honey, vietnamese coffee, condensed milk</i>	18
GLASSHOPPER	
<i>Chilli vodka, white chocolate liqueur, mint liqueur, cream</i>	18
XO OLD FASHIONED	
<i>Café Patron Tequila, chocolate bitters</i>	18
SWASHBUCKLER	
<i>Sailor Jerry Rum, vietnamese coffee, condensed milk</i>	15
AFFOGATO	7
<i>w/ Frangelico, Kahlua, Amaretto or Baileys</i>	+9

## Dessert Wine

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60ml/375ml

2015 LE TERTRE SAUTERNES // <i>Sauternes, Fr</i>	15 / 64
WOODSTOCK MUSCAT // <i>McLaren Vale, SA</i>	13 / 55
WOODSTOCK "Very Old" Fortified Tawny 20yr // <i>McLaren Vale, SA</i>	16 / 67