

Desserts

YUZU CHEESECAKE

Baked yuzu cheesecake served with fresh chantilly cream, meringue and berries 13

BANANA BEIGNETS (4)

French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup & chocolate soil (extra beignet 3.5ea) 14

CRÈME BRULÉE DU JOUR GF

w/ almond tuile 12

CHOCOLATE HAZELNUT FONDANT

w/ chocolate & peanut soil, burnt caramel ice cream 13

DESSERT PLATTER 29

Liquid Desserts

ESPRESSO MARTINI

Wyborowa Vodka, Kahlua, coffee 18

FANISPAN

Baileys, Frangelico, honey, vietnamese coffee, condensed milk 18

GLASSHOPPER

Chilli vodka, white chocolate liqueur, mint liqueur, cream 18

XO OLD FASHIONED

Café Patron Tequila, chocolate bitters 18

SWASHBUCKLER

Sailor Jerry Rum, vietnamese coffee, condensed milk 15

AFFOGATO

w/ Frangelico, Kahlua, Amaretto or Baileys 7
+9

Dessert Wine

60ml/375ml

2015 LE TERTRE SAUTERNES // Sauternes, Fr

15 / 64

WOODSTOCK MUSCAT // McLaren Vale, SA

13 / 55

WOODSTOCK "Very Old" Fortified Tawny 20yr // McLaren Vale, SA

16 / 67

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

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 & sea salt butter</i>	6
CRISPY CRUMBED PICKLES V <i>w/ smoked mayonnaise</i>	7
HOUSE MADE MIX MUSHROOM PATE <i>Served w/ Melba toast</i>	12
BUG TOAST (4) <i>Libertine's marinated & fried Moreton Bay Bug with ginger, garlic, sesame oil & coriander Extra toast 3.5ea</i>	14
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>	14
Streetfood	
ANGUS BEEF CHEEK DUMPLINGS (2) <i>Pan-fried house-made dumplings w pulled & 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 glacé, cucumber, eschallot, micro herbs & fried spring onion. Served on an Asian grilled pancake</i>	9.5ea
GREEN WRAPPED LAMB BUNDLES GF <i>Marinated grass-fed lamb minced, wrapped & grilled in betel leaves. Served w/ coriander & mint spiced yogurt</i>	8.5ea
BARRAMUNDI SPRING ROLL <i>Nth QLD Barramundi cooked in coconut broth, fennel, cornichon, salt & fresh ground black pepper. Served w/ fresh dill and spiced cornichon & 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 & shrimp paste sauce. Extra scallop 6ea</i>	12
CRAB SANDWICH <i>Blue swimmer crab, spiced coconut mayo, chilli, coriander & Asian slaw Served on toasted brioche.</i>	9ea

Salads

FENNEL, BEETROOT & WATERMELON SALAD GF/V <i>w/ goat feta cheese. Tossed in a honey & 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, & tamarind som tum dressing</i>	16
ROAST DUCK & ENDIVE SALAD GF <i>BBQ roasted duck w/ endive, baby beetroot, house-pickled pear & walnut. Splashed w/ chilli & pomegranate vinaigrette</i>	19

Shared Plates

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac & chilli glacé, fermented red cabbage, spicy pickled watermelon, fresh mint</i>	39
MUSHROOM & LEEK PITHIVIER V <i>Creamy mushroom ragu, leek, onion, spinach & butter squash w/ comté cheese. Wrapped & baked in puff pastry & 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 & oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil.</i>	32
CHAR-GRILLED VICTORIAN LAMB BACKSTRAP GF <i>Grilled & marinated 350 days grass-fed, Victorian Lamb loin backstrap (cooked M-R) w/ fennel, micro herbs, chilli julienne, salad onion & chilli/orange vinaigrette</i>	42
SOUTH AUSTRALIA BLACK MUSSELS <i>Steamed Spring Bay mussels (500g) w/ chilli paste, coconut broth, kachi strips, green peppercorns & fresh basil. Served w/ toasted baguette</i>	28
CRISPY FRIED WHOLE BABY SNAPPER GF <i>Deep-fried whole Baby Snapper marinated w/ crushed lemongrass & fish sauce. Served w/ grilled lime & nuoc cham dressing</i>	49

Sides

LIBERTINE PRAWN FRIED RICE GF <i>Blanched prawns w/egg, baby corn, carrot, beansprouts & fried shallot</i>	18
CRISPY SMASHED CHAT POTATOES GF/V 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
SPICED CAULIFLOWER BUDS GF/V <i>w/ coconut, paprika & turmeric. Served w/ smoked chilli aioli</i>	13
BOWL OF STEAMED JASMINE RICE GF/V	4

