

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 a la 'BRANDY ALEXANDER' GF <i>w/ almond tuile</i>	12
CHOCOLATE HAZELNUT FONDANT <i>w/ chocolate & peanut soil, burnt caramel ice cream</i>	13
DESSERT PLATTER	29

Liquid Desserts

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 <i>w/ Frangelico, Kahlua, Amaretto or Baileys</i>	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 & Street Food

EDAMAME GF/V <i>w/ smoked salt or chilli garlic butter</i>	8
CRISPY CRUMBED PICKLES V <i>w/ smoked mayonnaise</i>	7
OX TONGUE JERKY GF <i>Libertine's Hanoi-style fried Ox Tongue jerky w/ fresh lime</i>	10
SAUTÉED MUSHROOM SELECTION V <i>Served w/ pickled onion & toasted baguette</i>	13
BUG TOAST (4) <i>Libertine's marinated & fried Moreton Bay Bug with ginger, garlic, sesame oil & coriander Extra toast 3.5ea</i>	14
ZUCCHINI CHIPS V <i>Lightly battered deep-fried zucchini w/ smoked mayonnaise</i>	8
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>	14
CRUMBED TOFU V <i>Crumbed fresh tofu w/ chilli, soy & sesame dressing</i>	13
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
VIETNAMESE ORGANIC PORK SPRING ROLLS (4) <i>Marinated free range pork mince w/ five spices, garlic, soy sauce & mirin. Served w/ Libertine's signature green chilli sauce, fresh herbs & lettuce cups Extra spring roll 4ea</i>	16
MEANG KUM PAN-SEARED SCALLOPS (4) 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 5ea</i>	20
FISH SANDWICH <i>Crunchy panko-crumbed flounder w/ endive slaw, wasabi & caper mayonnaise Served on toasted charcoal brioche.</i>	9
BEEF SAN CHOI BAO GF <i>Sautéed & marinated grass-fed Black Angus beef mince w/ pear puree, hot pepper paste, Soy sauce, crushed garlic & sugar Served w/ hot pepper sauce, pickled daikon, fresh herbs & lettuce cups</i>	19

Salads

COLD PICKLED CUCUMBER SALAD GF/V <i>In-house pickled cucumber w/ red wine vinaigrette & crispy fried garlic</i>	12
'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
ROQUEFORT, PEAR AND WITLOF SALAD GF/V <i>Roasted witlof, fresh pear, endive, caramelized walnut, Roquefort w/ tarragon & mustard seed dressing</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
ANGUS BEEF BOURGUIGNON GF <i>150 Day Grain-Fed Angus Beef w/ rich burgundy sauce, roasted baby carrot & cocktail onion</i>	35
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 brussel sprout, broccoli, green bean, crushed garlic and soy & oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil.</i>	32
VIETNAMESE TURMERIC CURRY W/ MORETON BAY BUG GF <i>House made curry paste cooked in braised coconut cream w/ lemongrass, palm sugar, fish sauce Served w/ poached Moreton Bay Bug, lychee & crispy betel leaf</i>	45
CHAR-GRILLED VICTORIAN LAMB BACKSTRAP GF <i>Grilled & marinated 350 days grass-fed, Victorian Lamb loin backstrap (cooked M-R) w/ fennel, mandarin, micro herbs, chilli julienne, salad onion & chilli/orange vinaigrette</i>	42

Sides

LIBERTINE PRAWN FRIED RICE GF <i>Baby Black Tiger prawns w/ egg, baby corn, carrot, beansprout & fried shallot</i>	18
CRISPY SMASHED CHAT POTATOES GF/V <i>w/ Sriracha salt & hickory mayonnaise</i>	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