

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 & 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

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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 <i>w/ Frangelico, Kahlua, Amaretto or Baileys</i> | 7 +9 |

Dessert Wine

| | 60ml/375ml |
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| 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

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| EDAMAME GF/V <i>w/ smoked salt or chilli garlic butter</i> | 8 |
| CRISPY CRUMBED PICKLES V <i>w/ smoked mayonnaise</i> | 7 |
| 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 |
| TOFU & THREE CHEESE CROQUETTE (5) V <i>Crushed soft tofu w/ mozzarella, parmesan, gruyere, spinach, black pepper. Served w/ truffle & plum mayo Extra croquette 2.50ea</i> | 12.50 |
| 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 glâçe, 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 |
| COCONUT CRAB SANDWICH <i>Blue swimmer crab, spiced coconut mayo, chilli, coriander & Asian slaw Served on toasted brioche</i> | 9ea |
| 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

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| 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>green beans, cherry tomatoes, fresh chilli, & tamarind som tum dressing w/ dry roasted shrimp, cracked peanut (both on the side)</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

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| 'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac & chilli glâçe, 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 TUMERIC 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

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| 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 |