

## Desserts

---

YUZU CHEESECAKE <i>Baked yuzu cheesecake served with fresh chantilly cream, meringue and berries</i>	11
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 a la 'BRANDY ALEXANDER' GF <i>w/ almond tuile</i>	12
CHOCOLATE HAZELNUT FONDANT <i>w/ chocolate &amp; peanut soil, burnt caramel ice cream</i>	13
DESSERT PLATTER	34

## 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, FUN & MODERN COMBINATION OF FRENCH-VIETNAMESE & SOUTH EAST ASIAN CUISINES.

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
BUG TOASTS (3) <i>Libertine's marinated &amp; fried Moreton Bay Bug with ginger, garlic, sesame oil &amp; coriander (extra toast 4ea)</i>	12
ZUCCHINI CHIPS V <i>Lightly battered deep-fried zucchini w/ smoked mayonnaise</i>	11
TOFU & THREE CHEESE CROQUETTES (3) V <i>Crushed soft tofu w/ mozzarella, parmesan, gruyere, spinach, black pepper. Served w/ truffle &amp; plum mayo (extra croquette 3ea)</i>	9
SAUTÉED MUSHROOM SELECTION V <i>Served w/ pickled onion &amp; toasted baguette</i>	13
VIETNAMESE FRIED CHICKEN <i>Crispy fried buttermilk chicken thigh strips w/ thyme leaves &amp; yuzu spiced mayo</i>	15.5
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
BRAISED ANGUS BEEF CHEEK DUMPLINGS (3) <i>Pan-fried house-made dumplings w/ braised &amp; pulled Black Angus beef cheeks. Served in a jus of french onion and syrah (extra dumpling 5.5ea)</i>	16.5
GREEN WRAPPED LAMB BUNDLES (3) GF <i>Marinated grass-fed lamb minced, wrapped &amp; grilled in betel leaves. Served w/ coriander &amp; mint spiced yogurt (extra bundle 6.5ea)</i>	19.5
MEANG KUM PAN-SEARED SCALLOPS (3) 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 5ea)</i>	15
VIETNAMESE ORGANIC PORK SPRING ROLLS (3) <i>Marinated free range pork mince w/ five spices, garlic, soy sauce &amp; mirin. Served w/ Libertine's signature green chilli sauce, fresh herbs &amp; lettuce cups (extra spring roll 6ea)</i>	18
BEEF SAN CHOI BAO GF <i>Sautéed &amp; marinated grass-fed Black Angus beef mince w/ pear puree, hot pepper paste, Soy sauce, crushed garlic &amp; sugar Served w/ hot pepper sauce, pickled daikon, fresh herbs &amp; lettuce cups</i>	22

## Shared Plates

---

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac &amp; chilli glâçe, fermented red cabbage, spicy pickled watermelon, fresh mint</i>	35
MUSHROOM & LEEK PITHIVIER 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 brussel sprout, broccoli, green bean, crushed garlic and soy &amp; oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil</i>	29
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 &amp; crispy betel leaf</i>	46
RANGERS VALLEY 'BLACK ONYX' BAVETTE GF <i>Pan-grilled 150 day grass-fed bavette w/ sriracha &amp; mustard seed butter Served medium</i>	33
LIBERTINE PRAWN FRIED RICE GF <i>Baby Black Tiger prawns w/ egg, baby corn, carrot, beansprout &amp; fried shallot</i>	23

## Salads

---

'D.I.Y.' GREEN PAPAYA SALAD GF <i>green beans, cherry tomatoes, fresh chilli &amp; tamarind som tum dressing w/ dry roasted shrimp, cracked peanut (both on the side)</i>	21
GRUYERE, PEAR AND WITLOF SALAD GF/V <i>Roasted witlof, fresh pear, endive, caramelized walnut, Gruyere w/ tarragon &amp; mustard seed dressing</i>	19

## Sides

---

SHOESTRING FRENCH FRIES GF/V <i>w/ 5-Spice salt</i>	7.5
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>	11
BOWL OF STEAMED JASMINE RICE GF/V	4