

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 & 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	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 // <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

Libertine

Food Menu

OUR MENU IS A UNIQUE, FUN & 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
MORETON BAY BUG TOAST (3) <i>Libertine's marinated & fried Moreton Bay Bug with ginger, garlic, sesame oil & coriander (extra toast 4ea)</i>	12
ZUCCHINI CHIPS V <i>Lightly battered deep-fried zucchini w/ smoked mayonnaise</i>	11
HIRAMASA SASHIMI-GRADE KINGFISH <i>Hiramasa Kingfish Served w/ house-made green cayenne sauce, lemongrass-infused coconut cream, shiso leaves & crispy shallots</i>	22
SAUTÉED MUSHROOM SELECTION V <i>Served w/ toasted baguette</i>	13
VIETNAMESE FRIED CHICKEN <i>Crispy fried buttermilk chicken thigh strips w/ thyme leaves & yuzu spiced mayo</i>	15.5
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
SPICY CHICKEN DUMPLINGS (3) <i>Deep-fried house-made dumplings w/ free range chicken mince. Marinated in Vietnamese mint, coriander, fried & crushed chilli, lime juice, fish sauce & roasted cracked jasmine rice (extra dumpling 5ea)</i>	15
BRAISED ANGUS BEEF CHEEK DUMPLINGS (3) <i>Pan-fried house-made dumplings w/ braised & pulled Black Angus beef cheeks Served in a jus of syrah (extra dumpling 5.5ea)</i>	16.5
GREEN WRAPPED LAMB BUNDLES (3) GF <i>Marinated grass-fed lamb minced, wrapped & grilled in betel leaves Served w/ coriander & mint spiced yogurt (extra bundle 6.5ea)</i>	19.5
COQUILLES ST. JACQUES (2) <i>Victorian half shelf scallop baked w/ mushroom pate, gruyere & Lillet Dry Vermouth cream sauce (extra scallop 6.5ea)</i>	13
VIETNAMESE ORGANIC PORK SPRING ROLLS (3) <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 6ea)</i>	18
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>	22

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 brussel sprout, broccoli, green bean, crushed garlic and soy & oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil</i>	35
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>	49
RANGERS VALLEY 'BLACK ONYX' BAVETTE GF <i>Pan-grilled 150 day grass-fed bavette w/ sriracha & mustard seed butter Served medium</i>	33
LIBERTINE PRAWN FRIED RICE GF <i>Baby Black Tiger prawns w/ egg, baby corn, carrot, beansprout & fried shallot</i>	23

Salads

'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>	21
GRUYERE, PEAR AND WITLOF SALAD GF/V <i>Roasted witlof, fresh pear, endive, caramelized walnut, Gruyere w/ tarragon & 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 & 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>	11
BOWL OF STEAMED JASMINE RICE GF/V	4