

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 3ea)</i> | 12 |
| 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> | 14 |
| DESSERT PLATTER | 32 |

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 // <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 'IM HUNGRY' SHARED BANQUET for \$65pp

or

10-COURSE 'PREMIUM IM HUNGRY' SHARED BANQUET for \$85pp

Snacks

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| EDAMAME GFV <i>w/ smoked salt or chilli garlic butter</i> | 6 |
| MORETON BAY BUG TOAST (3) <i>Libertine's original Moreton Bay Bug Toast w/ ginger, garlic, sesame oil & coriander</i> | 12 |
| ZUCCHINI CHIPS V <i>Lightly battered deep-fried zucchini w/ smoked mayonnaise</i> | 11 |
| VIETNAMESE FRIED CHICKEN <i>Crispy fried buttermilk chicken w/ thyme leaves & yuzu spiced mayo</i> | 14 |

Street Food

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| ROAST BBQ DUCK & SPICED CHERRY CRÊPE <i>w/ spiced cherry glacé, cucumber, eschallot, micro herbs & fried spring onion. Served on an Asian grilled pancake</i> | 8ea |
| LIBERTINE BEEF BOURGUIGNON BUN <i>Daily house-made sweet milk bun w/ 5-hour slow-braised beef in rich red wine jus & melted gruyère</i> | 8ea |
| TIGER PRAWN CROISSANT <i>Shark Bay Tiger Prawns, citrus mayonnaise, cornichon & fresh herbs on a mini baked butter croissant</i> | 8.5ea |
| 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 Served w/ honey & ponzu sauce</i> | 12 |
| LAMB DUMPLINGS (3) <i>Marinated free-range lamb w/ mint & soy vinaigrette</i> | 13.5 |
| COQUILLES ST. JACQUES (3) <i>Victorian half shelf scallop baked w/ mushroom pate, gruyere & Lillet Dry Vermouth cream sauce</i> | 18 |
| PORK, MUSHROOM & GINGER VIETNAMESE EGG ROLLS (3) <i>Marinated free-range pork w/ ginger, wood ear mushroom, garlic & soy sauce. Served w/ Libertine's signature green chilli sauce, fresh herbs & lettuce cups</i> | 15 |
| MUSHROOM, TOFU & SMOKED SPECK SAN CHOI BAO GF <i>Sautéed mushrooms w/ rich caramel Kecap Manis soy sauce, sesame oil, carrot & ground pepper Served w/ hot pepper sauce, fresh herbs & lettuce cups</i> | 18 |
| VEGETARIAN OPTION GF | 15 |
| HIRAMASA SASHIMI-GRADE KINGFISH GF <i>Served w/ house-made green cayenne sauce, lemongrass-infused coconut cream, shiso leaves & crispy shallots</i> | 22 |

Shared Plates

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| 'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ cognac & chilli glacé, fermented red cabbage, spicy pickled watermelon, fresh mint</i> | 33 |
| 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>w/ brussels sprouts, broccoli, green bean, crushed garlic and soy & oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil</i> | 29 |
| VEGETARIAN OPTION GF | 24 |
| WHOLE CRISPY BABY BARRAMUNDI GF <i>w/ chilli tamarind sauce, fresh herb salad & char-grilled lemon</i> | 38 |
| RANGERS VALLEY 'BLACK ONYX' BAVETTE GF <i>Pan-grilled 150-day grass-fed bavette w/ sriracha & mustard seed butter Served medium</i> | 35 |

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| 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, golden potato & crispy betel leaf</i> | 49 |
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Salads & Rice

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| WATERMELON & POMEGRANATE SALAD GFV <i>Fresh watermelon cubes, four leaf salad, onion & crispy fried shallots w/ mustard & pomegranate vinegar</i> | 17 |
| 'D.I.Y.' GREEN PAPAYA SALAD GF <i>green beans, cherry tomatoes & tamarind som tum dressing w/ dry roasted shrimp, fresh chilli & cracked peanut (both on the side)</i> | 20 |
| GRUYERE, PEAR AND WITLOF SALAD GFV <i>Roasted witlof, fresh pear, endive, caramelized walnut, Gruyere w/ tarragon & mustard seed dressing</i> | 19 |
| LIBERTINE PRAWN & LARDON FRIED RICE GF <i>w/ egg, baby corn, carrot, beansprout, fried shallot & fresh herbs</i> | 22 |
| VEGETARIAN OPTION GF | 16 |

Sides

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| CRISPY SMASHED CHAT POTATOES GFV <i>w/ Sriracha salt & hickory mayonnaise</i> | 9 |
| CHILLI AUBERGINE GFV <i>Lightly fried, battered & seasoned eggplant pieces. Sautéed in sesame oil, Sriracha & hoisin dressing</i> | 10 |
| SPICED CAULIFLOWER BUDS GFV <i>w/ coconut, paprika & turmeric. Served w/ smoked chilli aioli</i> | 9 |
| BOWL OF STEAMED JASMINE RICE GFV | 3 |