

## Desserts

### YUZU CHEESECAKE

*Baked yuzu cheesecake served with fresh chantilly cream, meringue and berries*

14

### BANANA BEIGNETS (4)

*French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup & chocolate soil (extra beignet 3ea)*

12

CRÈME BRULÉE a la 'BRANDY ALEXANDER' GF  
*w/ almond tuile*

13

### CHOCOLATE HAZELNUT FONDANT

*w/ chocolate & peanut soil, burnt caramel ice cream*

15

### DESSERT PLATTER

32

## Liquid Desserts

### ESPRESSO MARTINI

*Wyborowa Vodka, Kahlua, coffee*

18

### FANISPAN

*Baileys, Frangelico, honey, Vietnamese coffee, condensed milk*

18

### GLASSHOPPER

*Chilli vodka, white chocolate liqueur, mint liqueur, cream*

18

### XO OLD FASHIONED

*Café Patron Tequila, chocolate bitters*

18

### SWASHBUCKLER

*Sailor Jerry Rum, Vietnamese coffee, condensed milk*

15

### AFFOGATO

*w/ Frangelico, Kahlua, Amaretto or Baileys*

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

# LiberTime

## 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

EDAMAME GF/V w/ smoked salt or chilli garlic butter	6
MORETON BAY BUG TOAST (3) Libertine's original Moreton Bay Bug Toast w/ ginger, garlic, sesame oil & coriander	12
ZUCCHINI CHIPS V Lightly battered deep-fried zucchini w/ smoked mayonnaise	11
VIETNAMESE FRIED CHICKEN Crispy fried buttermilk chicken w/ thyme leaves & yuzu spiced mayo	14
Street Food	
LAMB DUMPLINGS (3) Marinated free-range lamb w/ mint & soy vinaigrette	15
TIGER PRAWN CROISSANT Shark Bay Tiger Prawns, citrus mayonnaise, cornichon & fresh herbs on a mini baked butter croissant	9.5ea
MUSHROOM, TOFU & SMOKED SPECK SAN CHOI BAO GF Sautéed mushrooms w/ rich caramel Kecap Manis soy sauce, sesame oil, carrot & ground pepper Served w/ hot pepper sauce, fresh herbs & lettuce cups	21
VEGETARIAN OPTION GF	17
HIRAMASA SASHIMI-GRADE KINGFISH GF Served w/ house-made green cayenne sauce, lemongrass-infused coconut cream, shiso leaves & crispy shallots	24
LIBERTINE BEEF BOURGUIGNON BUN Daily house-made sweet milk bun w/ 5-hour slow-braised beef in rich red wine jus & melted gruyère	9ea
PORK, MUSHROOM & GINGER VIETNAMESE EGG ROLLS (3) Marinated free-range pork w/ ginger, woodear mushroom, garlic & soy sauce. Served w/ Libertine's signature green chilli sauce, fresh herbs & lettuce cups	15
ROAST BBQ DUCK & SPICED CHERRY CRÊPE w/ spiced cherry glacé, cucumber, eschallot, micro herbs & fried spring onion. Served on an Asian grilled pancake	9.5ea
SPICY CHICKEN DUMPLINGS (3) 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	12
COQUILLES ST. JACQUES (3) GF Victorian half shelf scallop baked w/ mushroom pate, gruyere & Lillet Dry Vermouth cream sauce	18

Shared Plates

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF w/ cognac & chilli glacé, fermented red cabbage, spicy pickled watermelon, fresh mint	39
HANOI VEGETABLE HOT 'HOT POT' GF/V House-made curry paste stir fry w/ Choi sum, bok choy, green bean, mix mushroom, beansprout, kachai strips, basil leaf & dash of fresh coconut cream	28
CRUMBED KING CREEK LAMB CUTLETS (2) 100 day-aged, grain-fed, free-range lamb cutlets in a thyme & lemon crumb. Served w/ cooked barley, kale, sprouts, feta cheese & lemon Dijon vinaigrette	36
TRUFFLE MT COTTON FREE-RANGE CHICKEN STIR-FRY GF w/ brussels sprouts, broccoli, green bean, crushed garlic and soy & oyster sauce. Topped with Double Cream brie and drizzled with black truffle oil	34
VEGETARIAN OPTION GF	26
WHOLE CRISPY BABY BARRAMUNDI GF w/ chilli tamarind sauce, fresh herb salad & char-grilled lemon	42
RANGERS VALLEY 'BLACK ONYX' BAVETTE GF Pan-grilled 150-day grass-fed bavette w/ sriracha & mustard seed butter Served medium	38
MORETON BAY BUG W/ BUTTER EGG NOODLES Moreton Bay Bug cooked in crushed garlic, onion, white wine, lemon butter & thyme. Tossed with egg noodles & squeeze of lemon juice	
	47
Salads & Rice	
WATERMELON & POMEGRANATE SALAD GF/V Fresh watermelon cubes, four leaf salad, onion & crispy fried shallots w/ mustard & pomegranate vinegar	18
'D.I.Y.' GREEN PAPAYA SALAD GF green beans, cherry tomatoes & tamarind som tum dressing w/ dry roasted shrimp, fresh chilli & cracked peanut (both on the side)	22
GRUYERE, PEAR AND WITLOF SALAD GF/V Roasted witlof, fresh pear, endive, caramelized walnut, Gruyere w/ tarragon & mustard seed dressing	19
LIBERTINE PRAWN & LARDON FRIED RICE GF w/ egg, baby corn, carrot, beansprout, fried shallot & fresh herbs	26
VEGETARIAN OPTION GF	18
Sides	
CRISPY SMASHED CHAT POTATOES GF/V w/ Sriracha salt & hickory mayonnaise	9
CHILLI AUBERGINE GF/V Lightly fried, battered & seasoned eggplant pieces. Sautéed in sesame oil, Sriracha & hoisin dressing	12
SPICED CAULIFLOWER BUDS GF/V w/ coconut, paprika & turmeric. Served w/ smoked chilli aioli	12
BOWL OF STEAMED JASMINE RICE GF/V	3