

Desserts

YUZU CHEESECAKE <i>Baked yuzu cheesecake served with fresh chantilly cream, meringue and berries</i>	14
BANANA BEIGNETS (4) <i>French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup & chocolate soil (extra beignet 3ea)</i>	12
CRÈME BRULEE a la 'BRANDY ALEXANDER' GF <i>w/ almond tuile</i>	13
CHOCOLATE HAZELNUT FONDANT <i>w/ chocolate & peanut soil, burnt caramel ice cream</i>	15
DESSERT PLATTER	32

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 'IM HUNGRY' SHARED BANQUET for \$65pp

or

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

Snacks

EDAMAME GF/V <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

LAMB DUMPLINGS (3) <i>Marinated free-range lamb w/ mint & soy vinaigrette</i>	15
TIGER PRAWN CROISSANT <i>Shark Bay Tiger Prawns, citrus mayonnaise, cornichon & fresh herbs on a mini baked butter croissant</i>	9.5ea
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>	21
VEGETARIAN OPTION GF	17
HIRAMASA SASHIMI-GRADE KINGFISH GF <i>Served w/ house-made green cayenne sauce, lemongrass-infused coconut cream, shiso leaves & crispy shallots</i>	24
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>	9ea
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
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>	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 Served w/ honey & ponzu sauce</i>	12
COQUILLES ST. JACQUES (3) GF <i>Victorian half shelf scallop baked w/ mushroom pate, gruyere & Lillet Dry Vermouth cream sauce</i>	18

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
HANOI VEGETABLE HOT 'HOT POT' GF/V <i>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</i>	28
CRUMBED KING CREEK LAMB CUTLETS (2) <i>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</i>	36
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>	34
VEGETARIAN OPTION GF	26
WHOLE CRISPY BABY BARRAMUNDI GF <i>w/ chilli tamarind sauce, fresh herb salad & char-grilled lemon</i>	42
RANGERS VALLEY 'BLACK ONYX' BAVETTE GF <i>Pan-grilled 150-day grass-fed bavette w/ sriracha & mustard seed butter Served medium</i>	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 <i>Fresh watermelon cubes, four leaf salad, onion & crispy fried shallots w/ mustard & pomegranate vinegar</i>	18
'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>	22
GRUYERE, PEAR AND WITLOF SALAD GF/V <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>	26
VEGETARIAN OPTION GF	18

Sides

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>	12
SPICED CAULIFLOWER BUDS GF/V <i>w/ coconut, paprika & turmeric. Served w/ smoked chilli aioli</i>	12
BOWL OF STEAMED JASMINE RICE GF/V	3