

## Desserts

### YUZU CHEESECAKE

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

13

### BANANA BEIGNETS (4)

*French banana doughnut 'holes' served w/ roasted coconut ice cream, mandarin syrup & chocolate soil (extra beignet 3.5ea)*

14

### CRÈME BRULÉE a la 'BRANDY ALEXANDER' GF

*w/ almond tuile*

12

### CHOCOLATE HAZELNUT FONDANT

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

13

### DESSERT PLATTER

29

## 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

# LiberTine

## Food Menu

OUR MENU IS A UNIQUE & 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
CRISPY CRUMBED PICKLES V <i>w/ smoked mayonnaise</i>	7
OX TONGUE JERKY GF <i>Libertine's Hanoi-style fried Ox Tongue jerky w/ fresh lime</i>	10
SAUTÉED MUSHROOM SELECTION V <i>Served w/ pickled onion &amp; toasted baguette</i>	13
BUG TOAST (4) <i>Libertine's marinated &amp; fried Moreton Bay Bug with ginger, garlic, sesame oil &amp; coriander Extra toast 3.5ea</i>	14
ZUCCHINI CHIPS V <i>Lightly battered deep-fried zucchini w/ smoked mayonnaise</i>	8
HANOI EIGHT-SPICED POPCORN CHICKEN GF <i>w/ chilli pickle mayo</i>	14
CRUMBED TOFU V <i>Crumbed fresh tofu w/ chilli, soy &amp; sesame dressing</i>	13
ANGUS BEEF CHEEK DUMPLINGS (2) <i>Pan-fried house-made dumplings w/ pulled &amp; braised Black Angus beef cheeks. Served in a jus of French onion and Syrah. Extra dumpling 5.5ea</i>	11
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
GREEN WRAPPED LAMB BUNDLE GF <i>Marinated grass-fed lamb minced, wrapped &amp; grilled in betel leaves. Served w/ coriander &amp; mint spiced yogurt</i>	8.5ea
VIETNAMESE ORGANIC PORK SPRING ROLLS (4) <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 4ea</i>	16
MEANG KUM PAN-SEARED SCALLOPS (4) 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>	20
FISH SANDWICH <i>Crunchy panko-crumbed flounder w/ endive slaw, wasabi &amp; caper mayonnaise Served on toasted charcoal brioche.</i>	9
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>	19

## Salads

COLD PICKLED CUCUMBER SALAD GF/V <i>In-house pickled cucumber w/ red wine vinaigrette &amp; crispy fried garlic</i>	12
'D.I.Y.' GREEN PAPAYA SALAD GF <i>w/ candied shrimp, cracked peanuts (both on the side), green beans, cherry tomatoes, fresh chillies, &amp; tamarind som tum dressing</i>	16
ROQUEFORT, PEAR AND WITLOF SALAD GF/V <i>Roasted witlof, fresh pear, endive, caramelized walnut, Roquefort w/ tarragon &amp; mustard seed dressing</i>	19

## Shared Plates

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF <i>w/ Cognac &amp; chilli glacé, fermented red cabbage, spicy pickled watermelon, fresh mint</i>	39
ANGUS BEEF BOURGUIGNON GF <i>150 Day Grain-Fed Angus Beef w/ rich burgundy sauce, roasted baby carrot &amp; cocktail onion</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>	32
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>	45
CHAR-GRILLED VICTORIAN LAMB BACKSTRAP GF <i>Grilled &amp; marinated 350 days grass-fed, Victorian Lamb loin backstrap (cooked M-R) w/ fennel, mandarin, micro herbs, chilli julienne, salad onion &amp; chilli/orange vinaigrette</i>	42

## Sides

LIBERTINE PRAWN FRIED RICE GF <i>Baby Black Tiger prawns w/ egg, baby corn, carrot, beansprout &amp; fried shallot</i>	18
CRISPY SMASHED CHAT POTATOES GF/V <i>w/ Sriracha salt &amp; hickory mayonnaise</i>	9
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>	13
BOWL OF STEAMED JASMINE RICE GF/V	4