

DESSERT

VIETNAMESE COFFEE BAVAROIS W/BITTER COFFEE JELLY, CONDENSED MILK & KAFFIR LIME CREAM	10
BANANA BEIGNETS FRENCH BANANA DOUGHNUT 'HOLES' SERVED W/ ROASTED COCONUT ICE CREAM, MANDARIN SYRUP & CHOCOLATE SOIL (4) (EXTRA BEIGNET 3EA)	12
CRÈME BRULÉE W/ALMOND TUILE GF	11
CHOCOLATE HAZELNUT FONDANT W/CHOCOLATE & PEANUT SOIL, BURNT CARAMEL ICE CREAM	13
DESSERT PLATTER	32

DESSERT WINE

2010 ROB DOLAN 'LATE HARVEST' SEMILLON (60ML/375ML) //YARRA VALLEY,VIC	12/55
2006 LE TERTRE SAUTERNES (60ML/375ML) //SAUTERNES,FR	14/60
STANTON & KILLEEN 12YO MUSCAT (60ML) //RUTHERGLEN,VIC	10/40
STANTON & KILLEEN 12YO TOPAQUE (60ML) //RUTHERGLEN, VIC	10/40

PORTS, COGNACS, ARMAGNACS

WOODSTOCK VERY OLD FORTIFIED 20YO PORT//MCLAREN VALE,SA(60ML)	15
COURVOISIER VSOP COGNAC//COGNAC,FR (30ML)	14
DELORD 1996 ARMAGNAC//FR (30ML)	12
PAUL GIRAUD XO COGNAC//COGNAC,FR (30ML)	23

WHAT'S ON...

CYOB Tuesdays

Every Tuesday night you get to Choose Your Own Banquet. Choose a 6-Dish Shared Banquet from your Libertine Favorites for just \$49pp

Thursday With A Bang!

Grab some friends and join us for Duck Duck Booze every Thursday from 5pm. Purchase ANY bottle of wine and we'll give you FOUR (4) complimentary Bang Bang Duck Crepes

Happy Hour Every Day

From 4pm until 6pm (excluding special events), sit at the bar or in the Lantern Terrace and enjoy \$5 Tigers, Basic Spirits and House Wines. We also have selection of your favourite cocktails for just \$10



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.

STREETFOOD

EDAMAME - SMOKED SALT OR CHILLI GARLIC BUTTER GF/V	6
BANG BANG BBQ DUCK A L'ORANGE & CHERRY CREPE (2) BBQ ROASTED DUCK W/SPICY ORANGE GLAÇE, CUCUMBER, SPRING ONION, FRESH HERBS, FRIED SHALLOT. SERVED ON AN ASIAN GRILLED PANCAKE (EXTRA CREPE 8EA)	16
ANGUS BEEF & PEPPER MASH CROQUETTES (4) W/BOURGUIGNON SAUCE, LOTUS ROOT & FRIED SHALLOTS (EXTRA CROQUETTE 3.5EA)	14
'NOT QUITE' CHAO TOM LAMB POPS (2) GF GRILLED & MARINATED LAMB ON SUGAR CANE SKEWERS. SERVED W/FRESH HERBS, GREEN CHILLI & GINGER SAUCE (EXTRA POP 7EA)	14
SPICED CAULIFLOWER BUDS GF/V W/COCONUT, PAPRIKA & TURMERIC. LIGHTLY DUSTED IN BESAN FLOUR & SERVED WITH SMOKED CHILLI AIOLI	12
VIETNAMESE CHICKEN COLESLAW W/CRISPY NOODLES, NUOC CHAM, CASHEWS, SPROUTS & HERBS	16
SAFFRON, SALT & PEPPER BABY SQUID W/GRILLED LIME, FRESH HERBS & BLACK GARLIC AIOLI	18
PORK & PRAWN 'LUCKY' PAN-FRIED DUMPLINGS (4) PAN SEARED W/CHILLI SOY & FRESH SHALLOTS (EXTRA DUMPLING 4.50EA)	18
SPICY PORK 'SAN CHOI BAO' GF W/LETTUCE CUPS & FRESH HERBS	17
'MAGIC MUSHROOM' POTSTICKERS (4) 5-MUSHROOM, WATER CHESTNUT AND CORIANDER DUMPLINGS W/CHILLI SOY & FRESH SHALLOTS (EXTRA DUMPLING 4EA)	16
FREE RANGE BANGALOW PORK SPRING ROLLS (2) W/ICEBERG LETTUCE CUPS & LIBERTINE'S SIGNATURE GREEN CHILLI SAUCE, FRESH HERBS (EXTRA SPRINGER 7EA)	14
HANOI EIGHT-SPICED POPCORN CHICKEN GF W/CHILLI PICKLE MAYO	14
OVEN-ROASTED QLD SCALLOPS (4) GF HALF SHELL LOCAL QLD SCALLOP W/ASPARAGUS SPEARS, HERB BUTTER & YUZU DRESSING (EXTRA SCALLOP 6EA)	24

SHARED PLATES

'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF W/COGNAC & CHILLI GLAÇE, FERMENTED RED CABBAGE, SPICY PICKLED WATERMELON, FRESH MINT	35
CHAR-GRILLED RANGER VALLEY WAGYU RUMP GF/DF (7+ SCORE, 350 DAYS GRAIN FED) COOKED MEDIUM-RARE W/HERB & BABY TOMATO SALSA, SWEET & SPICY TAMARIND DRESSING	250G 33 500G 59
'VFC' VIETNAMESE-FRIED SPATCHCOCK GF/DF W/HOUSE-MADE HOT PEPPER PASTE	27
WHOLE CRISPY BARRAMUNDI GF W/FRIED BASIL & KAFFIR LIME LEAVES, GINGER-PICKLED PINEAPPLE & FRESH HERB SALAD	36
HANOI 'JUNGLE CURRY' STIR FRY GF/V W/GREEN BEANS, CRISPY FRIED TOFU, GAI LAN, BABY CORN, BAMBOO, FRESH KA-CHAI ROOTS, BABY PEPPER CORN & THAI EGGPLANT	24
LEMONGRASS CRISPY-SKIN HALF-DUCK TWICE-COOKED HALF DUCK W/ ASIAN SLAW & LAVENDER, HONEY & SOY DIPPING SAUCE	39
SIDES	
CRISPY SMASHED CHAT POTATOES GF W/SRIRACHA SALT & HICKORY MAYONNAISE	8
GREEN PAPAYA SALAD GF W/PEANUT TAMARIND & NAHM JIM SAUCE	9.5
WOK-SEARED SEASONAL ASIAN GREENS W/OYSTER MUSHROOMS	10
STEAMED JASMINE RICE GF/V	3PP

JUST SAY "I'M HUNGRY!" & WE'LL
SERVE UP A SELECTION OF CHEF'S
FAVOURITE DISHES
7-COURSE SHARED BANQUET FOR JUST \$59PP
ONE IN ALL IN!