## **DESSERT**

PAUL GIRAUD XO COGNAC

VIETNAMESE COFFEE BAVAROIS	
W/BITTER COFFEE JELLY, CONDENSED MILK & KAFFIR LIME CREAM	10
APPLE AND CINNAMON-SPICED SPRING ROLL W/CARROT CAKE CRUMBLE, VANILLA BEAN, ICE CREAM & MANDARIN SYRUP	13
CRÈME BRULEE 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	
YARRA VALLEY, VIC (60ML/375ML)	2/55
2006 LE TERTRE SAUTERNES (60ML/375ML)	
SAUTERNES, FR 14	1/60
STANTON & KILLEEN 12YO MUSCAT (60ML)	
RUTHERGLEN, VIC 16	9/40
STANTON & KILLEEN 12YO TOPAQUE (60ML)	
RUTHERGLEN, VIC 16	9/40
PORTS, COGNACS, ARMAGNACS	
WOODSTOCK VERY OLD FORTIFIED (20 YEARS)	
MCLAREN VALE SA	15
COURVOISIER VSOP COGNAC	14
DELORD 1996 ARMAGNAC	12

23



## FOOD MENU

OUR CORE MENU IS A UNIQUE & MODERN COMBINATION
OF FRENCH AND VIETNAMESE CUISINE. AFTER 12
YEARS LIBERTINE IS NOW ALSO TAKING INFLUENCE
FROM OTHER PACIFIC RIM REGIONS.

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**

CHAR-GRILLED CHICKEN SKEWERS (2) W/LEMONGRASS, COCONUT & CONDENSED MILK (EXTRA SKEWER 6EA)	12	
SPECK & MUSHROOM 'LUCKY' DUMPLINGS PAN SEARED W/CHILLI SOY & FRESH SHALLOTS (5) (EXTRA DUMPLING 4.7EA)	23.5	
CAULI POPCORN GF/V CRUNCHY BUDS OF CAULIFLOWER W/COCONUT, PAPRIKA & TUMERIC. LIGHTLY DUSTED IN BESAN FLOUR & SERVED WITH SMOKED CHILLI AIOLI	11	
BLUE SWIMMER CRAB CROQUETTES W/PEPPER MASH, CHILLIES, COCONUT, FRESH HERBS & SPICES & CAPER BERRY SALSA (3) (EXTRA CROQUETTE 6EA)	18	
'MAGIC MUSHROOM' POTSTICKERS V 5-MUSHROOM DUMPLINGS W/CHILLI SOY & FRESH SHALLOTS (5) (EXTRA DUMPLING 4EA)	20	
OVEN-ROASTED SCALLOP GF HALF SHELL LOCAL QLD SCALLOP W/ASPARAGUS SPEARS, HERB BUTTER & YUZU DRESSING	6 EA	
NOT QUITE' CHAO TOM PORK POPS GF GRILLED MARINATED PORK ON SUGAR CANE SKEWERS. SERVED W/FRESH LETTUCE CUPS, HERBS, CHILLI & GINGER SAUCE	6.5EA	
EDAMAME - SMOKED SALT OR CHILLI GARLIC BUTTER GF/V	7	
BANG BANG BBQ DUCK A L'ORANGE CREPE BBQ ROASTED DUCK W/SPICY ORANGE GLAĆE, CUCUMBER, SPRING ONION, FRESH HERBS, FRIED SHALLOT. SERVED ON FRESH LETTUCE CUP & ASIAN GRILLED PANCAKE	9.5EA	
FREE RANGE BANGALOW PORK SPRING ROLL W/ICEBERG LETTUCE CUPS & LIBERTINE'S SIGNATURE GREEN CHILLI SAUCE, FRESH HERBS	6EA	
SAIGON SUMMER ROLLS		
PRAWN ROLLS GF QUEENSLAND TIGER PRAWNS, MUNG BEAN NOODLE, CHILLI, LETTUCE, CUCUMBER, CARROT, FRESH HERBS, PICKLED GINGER & PINEAPPLE	14.5	
TUNA ROLLS GF SPICY COOKED YELLOWFIN TUNA W/SHALLOTS, CUCUMBER, LETTUCE, PICKLED GINGER & SRIRACHA MAYO	16	

## SHARED PLATES

SAFFRON, SALT & PEPPER BABY SQUID W/GRILLED LIME, FRESH HERBS & BLACK GARLIC AIOLI	26
VIETNAMESE CHICKEN COLESLAW W/CRISPY NOODLES, NUOC CHAM, CASHEWS, SPROUTS & HERBS	27.5
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	25
NOMADIC TURKEY 'SAN CHOI BAO' GF W/LETTUCE CUPS & FRESH HERBS	24
'CRACKLIN' TWICE-COOKED FREE-RANGE PORK BELLY GF W/COGNAC & CHILLI GLAĆE, FERMENTED RED CABBAGE, SPICY PICKLED WATERMELON, FRESH MINT	37.5
STICKY CHAR SIU CHICKEN GF OVEN ROASTED MARINATED CHICKEN W/SWEET & TANGY STICKY CHAR SIU SAUCE. SERVED W/HOUSE-PICKLED VEGETABLE SALAD	30
WHOLE CRISPY BARRAMUNDI GF W/THREE FLAVOUR SAUCE, FRIED BASIL & KAFFIR LIME LEAVES, GINGER-PICKLED PINEAPPLE & FRESH HERB SALAD	42
CARAMELISED MISO BEEF GF GRILLED MSA GRAIN-FED 100-DAY AGED & BRAISED BEEF CHEEKS, W/WASAB: SWEET MISO & HONEY WHOLEGRAIN MUSTARD, SWEET POTATO MASH, CRISPY FRIED SHALLOTS & TARO CHIPS	I 39.5
YELLOW GOAT CURRY GF BRAISED GOAT SHOULDER W/HOUSE-MADE TUMERIC YELLOW CURRY, MANDARIN JUICE, POTATO, BETEL LEAF, FRIED GREEN BEANS & CRISPY LOTUS ROOTS	32.5
SIDES	
CRISPY SMASHED CHAT POTATOES GF W/SRIRACHA SALT & HICKORY MAYONNAISE	9
GREEN PAPAYA SALAD GF W/PEANUT TAMARIND & NAHM JIM SAUCE	9.5
WOK SEARED GREEN BEANS W/OYSTER MUSHROOMS	10.5
STEAMED JASMINE RICE GF/V	3PP
JUST SAY "I'M HUNGRY!" & WE'LL	

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SERVE UP A SELECTION OF CHEF'S FAVOURITE DISHES

7-COURSE SHARED BANQUET FOR JUST \$55 PP.

ONE IN ALL IN!