

SNACKS & STREETFOOD

PRAWN CRACKERS w/ shishimi	5
EDAMAME w/ smoked salt	8
LIBERTINE FRESH RICE PAPER ROLLS Traditional Pork and Prawn w/ yellowbean dipping sauce (4 per serve/extra roll 3.5ea)	14
Crispy Tofu and Smoked Tomato w/glass noodles and olives (4 per serve/extra tofu roll 3ea)	10
ROAST PUMPKIN SALAD w/ peanuts and soy bean	15
SOUTHERN VIETNAMESE FISHCAKES w/ chilli and palm sugar sauce (4 per serve/extra fishcakes 4ea)	16
HERVEY BAY SCALLOP w/smoked trout salad & trout roe	7ea
NORTHERN STYLE CRISPY TOFU w/ wakame, spring onion and sesame	12
MOST EXCELLENT SOFT SHELL CRAB SPRING ROLLS w/ wasabi mayonnaise (extra crab spring roll 8ea)	16
SWEETCORN CAKES w/ sweet chilli vinaigrette (4 per serve/extra corn cake 3ea)	12
SEARED SASHIMI-GRADE KINGFISH w/ cucumber and apple salsa	16
VIETNAMESE CHICKEN SALAD w/ vermicelli & shredded omelette	15

CRISPY SQUID
w/ sriracha, garlic aioli and lime 16

GRAINGE SIRLOIN TARTARE
w/ crisp baguette 15

BEERS

333//Vietnam	9
ASAHI//Japan	9
KRONENBOURG//France	8.5
CORONA//Mexico	9
LITTLE CREATURES ROGER (Mid)//Aus	7
CASCADE GREEN//Aus	7
CASCADE LIGHT//Aus	6.5
TSING TAO//China (660ml)	14
TIGER//Singapore	9
MAGNERS APPLE CIDER//Ireland	9.5
FAT YAK//Aus	9

BUBBLES

NV REDBANK EMILY //King Valley, Vic	9
2006 BIRD IN HAND SPARKLING ROSE //Adelaide Hills, SA	12
NV MUMM CORDON ROUGE BRUT //Reims, Fr	19

WHITE & ROSE

2009 BATTLE OF BOSWORTH ROSE // McLaren Vale, SA	9
2008 HODDLES CREEK CHARDONNAY // Yarra Valley, NSW	9.6
2008 WINDFLOWER SAUVIGNON BLANC // Marlborough, NZ	8.6
2006 LIBERTINE RIESLING by Tim Adams // Clare Valley, SA	8.6
2008 WILD ROCK PINOT GRIS // Hawkes Bay, NZ	9
2008 LES PETITES VIGNETTES PINOT BLANC // Alsace, Fr	12
2008 ROCLAND ESTATE MARSANNE/ROUSSANE/ VIOGNIER // Barossa, SA	9

RED

2008 LOGAN APPLE TREE MERLOT // Orange, NSW	8.5
2007 SKULLS GRENACHE/MATARO //S.E. Australia	10
2006 CHRIS RINGLAND SHIRAZ //Barossa Valley, SA	11
2006 LIBERTINE PINOT NOIR By Punt Road //Yarra Valley, Vic	9
2007 WOODLANDS CAB MERLOT //Margaret River, WA	10.5

COCKTAILS: Light and Easy

TAI BOI RICKY //Grey Goose La Poire, lemongrass syrup, fresh lime juice and topped w/ sparkling water	16
KIWI FRUIT JULEP //42 Below, Kiwifruit, fresh kiwifruit, vanilla syrup, passionfruit pulp, apple juice and mint	16
RED CURRANT REVIVER //Bombay Sapphire, lemon juice, Cointreau, Lillet Blanc, a dash of absinthe and red currant marmalade	15
FLORODORA //Bombay Sapphire, lime juice, raspberry syrup, topped w/ house-made ginger soda	15
PALOMA AL FRESCA //Tequila, pineapple, grapefruit, lime & soda	15

Libertine Cinq

LIBERTINI* // Bombay Gin, Crème de Peche, lemon juice, gomme, pink grapefruit juice & lychees	15
VIETNAMESE LEMONADE* //Vodka, lime, Vietnamese mint, sugar and topped w/ soda	15
SNAP DRAGON* //42 Below Passionfruit, Peach liqueur, raspberry and Vietnamese mint.	15
DARK & NORMIE REVISITED* //Bacardi Oro, lemongrass syrup, lime juice and topped w/ house-made ginger soda	15
MIAMI COCKTAIL No.2* //Bombay Sapphire, orange marmalade, agave syrup, pink grapefruit and lemon juice	15

*denotes \$10 Cocktails available Tues to Fri 5-7pm & Sat 4-6pm

Rum Cocktails

MOJITO //Bacardi Superior, lime, sugar, mint and a dash of soda	15
CAPRINHIA NEUVO //Sagatiba Pura, grapefruit, passionfruit pulp and sugar	16
PINA COLADA //Bacardi Superior, pineapple juice, fresh coconut water and sugar	15
GINGER MAI TAI //Bacardi 8yr old, fresh lime juice, ginger rock candy syrup and Cointreau	16
ZOMBIE //Bacardi Superior/Oro/8yr old, Appleton V/X, Havana club 7yr old, Maraschino liqueur w/ a hint of absinthe, falernum, grapefruit juice, lime juice, passionfruit & Angostura bitters	18

Libertine Mulled Wine

Libertine Pinot Noir carefully blended over light heat with fresh juices, ginger, nutmeg, cardamom, cinnamon and house - made vanilla sugar

Each 12
Four for 40

After Dinner Drinks

GUATEMALAN GRASSHOPPER //Ron Zacapa, white crème de cacao, mint, sugar, cream and egg. Served w/ a chocolate stick	14
MAPLE IN FASHION //Woodford Reserve, maple syrup, chocolate bitters. Served w/ a shortbread biscuit.	14
TOP HAT 'N' TAILS //Martell VS, Frangelico, Kahlua, blazed w/ orange and cinnamon	14
VIETNAMESE LIQUEUR COFFEE //Vieille liqueur de Chataignes, Vietnamese coffee, topped w/ cream and nutmeg	12

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