

## SNACKS & STREETFOOD

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 Tomato w/glass noodles and olives (4 per serve/extra tofu roll 3ea)	10
NORTHERN STYLE CRISPY TOFU w/ wakame, spring onion and sesame	12
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
SOFT SHELL CRAB SPRING ROLLS w/ wasabi mayonnaise (extra crab spring roll 8ea)	16
STEAMED BOSTON BAY MUSSELS w/ coconut & lemongrass broth	15
CRISPY SQUID w/ sriracha, aioli and fresh lime	16
SEARED SASHIMI-GRADE KINGFISH w/ cucumber and apple salsa	16
SWEETCORN CAKES w/ sweet chilli vinaigrette (4 per serve/extra corn cake 3ea)	12

VIETNAMESE CHICKEN SALAD w/ vermicelli & shredded omelette	15
GRAINGE SIRLOIN TARTARE w/ crisp baguette	15

## SHARED DISHES

HANOI-STYLE CRISPY DUCK w/ iceberg lettuce, tamarind and black vinegar	31
BYRON BAY PORK BELLY w/ coconut caramel and sweet potato	28
WHOLE BAKED RIVER TROUT IN BANANA LEAF w/ nam phrik	30
HOUSE-MADE YELLOW CURRY w/ new potatoes, green beans and eggplant	23
GRILLED BLACK ANGUS GRAINGE SIRLOIN w/ mixed herb salad, sweet fish sauce and lime (med-rare only)	34
GRILLED LEMONGRASS SPATCHCOCK w/ chilli, coriander and mint	28
REEF FISH RED CURRY w/ baby corn and beansprouts	27

## SIDES

VIETNAMESE COLESLAW	9
ASIAN GREENS	9
STEAMED FRAGRANT JASMINE RICE	3.5pp

Head Chef: Matthew MacLeod

Menu items and prices are subject to change without notice.

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The logo for Libertine, featuring the word "Libertine" in a stylized, cursive script font.

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No. 5, The Barracks.  
61 Petrie Terrace, Paddington, QLD 4064  
T 07 3367 3353 E brisbane@libertine.net.au

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