



AUGUST 2026

The LIBERTINE

BAR BITES	
Smoked Almonds <i>(VG)</i>	5.5
Marinated Olives <i>(VG)</i>	5.5
Baguette & Miso Butter <i>(V)</i>	5.5
SNACKS	
Sausage & Walnut Ketchup	9
Braised Beef Bolognese Arancini, Truffle & Parmesan	12
Bluefin Tuna Tartare, Crisps, Togaroisi	12
Oysters ^{x3} (Ask server for todays selection)	12
SMALL PLATES	
Beer Fried Chicken, Chili Glaze, Charred Leek Aioli	14
Bluefin Tuna Ceviche, Tiger milk, Pineapple, Corn	15
Salt Cod Croquettes, Red Pepper & Parsley	14
Grilled Prawns, Sriracha Butter & Sourdough	17
Hispi Cabbage, Pistachio Pesto, Chili & Garlic <i>(VG)</i>	10
LARGE PLATES	
Grilled Sea Bass, Green Olive & Tomato Vierge	24
Cauliflower Steak, Beetroot, Dill, Hazelnut <i>(VG)</i>	19
Bavette Steak, Chimichurri, Red Wine Glaze	25
Char Grilled Pork Chop, Cider Glaze, Fennel	24
SIDES	
Crispy Potatoes, Parmesan, Aioli	7
Broccoli, Caesar Dressing, Parmesan	7
Garden Salad <i>(VG)</i>	6

Food is served tapas style, it will arrive as prepared



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