

# DINNER MENU

## STARTERS

<b>Hail Caesar</b> romaine hearts, squid ink, balachan, parmesan, prosciutto	\$88	<b>Soft Shell Crab</b> charred lime, galangal, green apple and mango slaw	\$118
<b>Chicory and Orange Salad</b> pomegranate, honey, walnut, balsamic and olive oil	\$88	<b>Chopped Kale</b> cucumber, avocado, lemon dressing, radishes, parmesan cheese	\$88
<b>Tuna Tartare</b> avocado, ginger, radishes, salted kumquat and honey dressing	\$88	<b>Roasted Beetroot</b> mixed warm roasted beetroot, figs, smoked olive oil vinaigrette, goats cheese foam, watermelon	\$88
<b>Beef Carpaccio</b> shaved parmesan, pickles, duck yolk gel, pear	\$118		

## MAINS

### Entrees

<b>Cauliflower</b> capers, brown butter, cauliflower couscous, cured duck egg	\$168
<b>Sea Bass</b> summer greens, mushroom dashi	\$188
<b>Pork</b> roasted pork loin, pumpkin seed mole, pickled shallots, fennel slaw, scallion	\$218
<b>Chicken &amp; Waffles</b> pink peppercorn, honey, house gravy, coleslaw	\$218
<b>M6 Wagyu Striploin</b> 10oz, crispy polenta, chianti glaze, rustic heirloom carrots, jus	\$298
<b>M7 Wagyu Tomahawk</b> 32oz, truffle potato puree, jus (please allow 30 minutes)	\$1088

### Pasta

<b>Daily Pasta</b> please ask your server for details	\$168
<b>Rigatoni and Meatballs</b> smoked chili tomato sauce, mint	\$168
<b>Mixed Mushroom</b> house made tagliatelle, parmesan, herbs	\$168
<b>Risotto</b> clams, king prawn, scallop, crispy leek, coconut, lemon grass and kaffir lime	\$208

### Burgers

All Burgers served with lettuce, tomato, a toasted brioche bun and fries

<b>Grilled Portobello</b> roasted red pepper and pine nut emulsion, provolone cheese	\$168
<b>Liberty Burger</b> bacon, aged cheddar, pickled red onion, house bbq sauce	\$188
<b>Crispy Chicken</b> bacon, pickled jalapeno, gruyere cheese, smoked aioli	\$178
<b>IMPOSSIBLE Impossible Burger</b> caramelized onions, grilled haloumi cheese, kimchi mayo	\$188
<b>The Works</b> aged cheddar, pickled jalapeno, chili con carne, bacon, rocket	\$208

### Pizzas

Before 9pm

	personal	regular
<b>Sausage Fest</b> italian sausage, chorizo, salami, tomato, mozzarella	\$138	\$248
<b>Vegetarian's Delight</b> eggplant, sundried tomato, black olives, parsley, basil, rocket, scamorza	\$128	\$228
<b>Liberty Classic</b> house roasted cherry tomato, mozzarella di bufala, basil	\$118	\$238
<b>The White Boy</b> mozzarella, ricotta, pancetta, mushroom	\$138	\$248
<b>The Big Cheese</b> ricotta, gorgonzola, goat cheese, mozzarella	\$118	\$248

## SIDES

<b>Truffled French Fries</b>	\$68
<b>Sweet Potato Fries</b> kimchi mayo	\$68
<b>White Wine &amp; Thyme Glazed Button Mushrooms</b>	\$88
<b>Butter Whipped Truffled Pomme Puree</b>	\$88
<b>Pan Roasted Brussel Sprout</b> chili, pancetta	\$98
<b>Mac &amp; Cheese</b> 3 cheese, macaroni au gratin	\$98
<b>Anti Pasti Board</b> charcuterie, cheeses, pickles	\$188

## DESSERT

<b>Grilled Pineapple</b> yuzu, citrus, coconut	\$98
<b>PB &amp; J</b> french toast, sour cherry, chocolate, peanut butter, caramel	\$98
<b>Chocolate</b> flourless chocolate cake, hazelnuts, chrysanthemum	\$98
<b>Ice Cream Sandwich</b> chocolate, salted caramel	\$98



10% service charge