

Lieu Privé

SHARE & START

Bombay Milan Flatbread (V) \$12.00

Ultra-thin, crispy bowl shaped flatbread brushed with butter, onions, and tomatoes. A playful fusion of Italian and Indian flavours. Served with house spicy mayo.

OYSTERS (GF, DF, NF) \$22/6PCS \$40/12PCS

Fresh oysters with lemon juice, salt, cracked pepper, and Tabasco, finished with lightly melted cheese that melts in the mouth.

Fried Chicken Wings With Potato Salad (NV,GF, DF, NF) \$22.00

Crispy fried chicken wings marinated in sake and soy sauce, finished with green scallions. And served with potato salad and homemade chilli oil on the side.

Mushroom Forest Croquettes (V) \$18.00

Creamy porcini and wild shiitake mushroom croquettes. soft inside, crispy outside. Served with truffle Aioli 3 pcs

Korean-Style Potato Pancake (V) \$16.00

Golden Korean-inspired potato pancake seasoned with black pepper and spring onions, topped with sour cream and a fried garlic-shallot crumble.

Tokyo crunch sphere (NV) \$22.00

Crispy fried sushi rice ball coated in toasted sesame seeds, topped with Tasmanian pink salmon, red onion and fresh cucumber and herbs. Finished with yuzu drizzle and kewpie mayo.

Golden rings Calamari with Aioli (NV) \$18.00

Lightly fried squid rings served with truffle aioli and lemon.

Smoked savoy cabbage \$18.00

Open-grilled Napa cabbage glazed with smoky olive oil, paired with coconut tzatziki, dill, and a drizzle of extra virgin olive oil.

Crispy Truffle Chips (V, NF) \$6.00

Hand-cut potatoes tossed in truffle seasoning and finished with shaved parmesan.

MAINS

Mini lamb sliders \$28.00

Mini lamb burgers seasoned with mint and cumin, topped with brown piñon sauce, house kimchi, and fresh lettuce.

Chicken dumplings in white wine sauce \$26.00

Juicy chicken dumplings infused with Asian aromatics, finished in a rich Italian white wine sauce with tempered mozzarella cheese, served on a sizzling plate.

Tan tan Fried rice \$24.00

Fragrant fried rice tossed with soy, roasted peanuts, crispy broccoli, zucchini, egg and Tan Tan sauce.
+ \$6 for prawns

Kimchi carbonara \$28.00

Spaghetti with bacon and kimchi in a classic creamy carbonara sauce.

GRILLED SKEWERS

Mix & match - Any 3 (NV / V options available) \$28.00

Choose from : Pork | Chicken | Prawns | Zucchini

CHEESE & CHARCUTERIE

Charcuterie Board (DF, NF) \$40.00

Chef's weekly selection of premium cured meats.

Cheese Platter (V, NF) \$32.00

Chef's weekly selection of artisanal cheeses.

DESSERTS - HOMEMADE BOOZY ICECREAM

The Velvet Swirl \$14.00

Balvenie 12 Year Old · Vanilla Bean · Caramel Ripple

The Smokey Devil \$14.00

Arbeg Ulgeadail · Dark Chocolate · Strawberry & Sea Salt

AFTER DARK... 10pm onwards.

Midnight fire ramen (NV) \$24.00

Fiery Korean-style ramen with garlic, onion, and bok choy, topped with melted cheese.



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LIEU PRIVÉ -THE DECK

♠ OPEN ME UP

\$27

Woodford Rye bourbon with passionfruit and dark chocolate milk punch. Rich and layered, balancing deep cocoa with bright tropical acidity. Smooth, indulgent and dangerously easy to drink. Our house signature.

♦ KEEP IT LOCAL

\$26

Vegemite espresso martini. Espresso, vodka and subtle Vegemite umami come together in a creamy, bittersweet cocktail finished with dalgonia Vegemite foam.

♥ GOOD GIRL

\$26

Whitney Neill Rhubarb & Ginger gin with basil oil, grapefruit and fresh basil. Bright citrus and fresh herbs balanced by gentle spice for a vibrant aromatic cocktail.

♦ CHOCOLATE BOY

\$25

Chocolate martini crowned with Guinness foam. Velvety chocolate richness balanced by the creamy bitterness of stout.

♠ EMOTIONAL BULLSH*T

\$27

Bourbon Negroni finished with a pour-over coffee. Bold whiskey warmth layered with bittersweet aperitivo and roasted coffee depth.

♣ THE NERVE

\$26

Kanji-fermented rum Bloody Mary. Inspired by the Indian probiotic drink kanji, reimagined with tropical rum, tomato water and pepper.

♠ RENT FREE

\$27

Chocolate black tea-infused Old Fashioned with Earl Grey syrup. A spirit-forward classic layered with rich tea aromatics. Served with mango jelly.

LIEU PRIVÉ

 YOU GIVE ME BUTTERFLIES **\$27**

Starti Rosa with Four Pillars Bloody Shiraz gin, strawberry & cream tea and a touch of Campari, gently milk-washed. Soft berry sweetness with delicate bitterness and a silky texture.

 MY THERAPIST KNOWS **\$26**

Umami gin martini with seaweed garnish and samjang tincture. A savoury martini layered with saline depth and subtle spice.

 CASUAL, APPARENTLY **\$25**

Shiso-infused Kura whisky sour with peach syrup and peach liqueur. Fragrant Japanese whisky lifted by floral shiso and ripe peach.

 MEZCALL ME LATER **\$25**

Jalapeño and orange peel infused mezcal margarita. Smoky mezcal layered with citrus oils and gentle jalapeño heat.

 EMOTIONALLY UNAVAILABLE **\$25**

Vodka, Lillet Blanc and kaffir lime spritz. Light, crisp and refreshing with bright citrus aromatics.

 VANILLA **\$26**

Dark rum and cognac with banana liqueur and banana-cinnamon syrup. Warm, smooth and layered with fruit and spice.

 FOR THE PLOT **\$25**

Lemongrass and lemon peel infused vodka with lemon sorbet and dry vermouth. Bright, citrus-forward and lightly herbal.

 THE THIRD WHEEL **\$35**

Three mini margaritas.
Dealer's choice.