

Brewbeque Party *at the World's Highest Urban Microbrewery*

4 April, Saturday 12pm to 5pm

LeVeL33
CRAFT-BREWERY
RESTAURANT
& LOUNGE

TO START

Freshly Shucked Oysters ► 6.00 each

Canadian | Local | Seasonal

Served with housemade malt vinaigrette 6.50

Add 'Oscietra' caviar 2g 8.00 / 5g 15.00

SKEWERS ON CHARCOAL GRILL

8.00 each

Chicken Wingette Stout tare, beer malt shichimi

Chicken Thigh IPA marinated, spring onion

Lamb Rump Cumin, Espelette pepper

Pork Jowl Stout & lemongrass marinated, shiso

Beef Intercostal Stout bulgogi, chilli sauce

Prawns Yuzukoshō mayo, parprika, spring onion

Octopus Chimichurri, saffron aioli

6.00 each (V)

Asparagus Yuzukoshō mayo

Mushroom Lager pickled, beer malt furikake

Leek & Zucchini Stout tare, beer malt shichimi

Corn Parmesan, seaweed & miso butter

French beans Cumin spice mix

SHARING PLATTER 2 – 3 guests

Seafood Medley Raw, cured & smoked seafood, condiments 46.00

Charcuterie Board Cured & smoked meat, pickles, beer mustard 44.00

ENTRÉE

Hiramasa Kingfish Lager cured, salmon roe, chilli padi 22.00

Hokkaido Scallop Yuzu pickled fennel, soy & ginger 23.00

Beef Tartare Lager pickled shallot, quail egg 23.00

Burrata Smoked tomatoes, basil (V) 23.00

Romaine Lettuce Radishes, citrus vinaigrette, herbs (V) 13.00

ON THE GRILL

Kingfish Collar Lager & konbu marinated, beer malt shichimi 12.00

Black Angus Sirloin 150g, pepper sauce 26.00

Dry-Aged Wagyu Tri-Tip 150g, pepper sauce 33.00

Banana Leaf Wrapped Barramundi Turmeric, beer malt risotto 28.00

Cauliflower Steak Café de Paris, beer malt furikake (V) 18.00

DESSERT

LeVeL33's Beer Ice Cream Kindly ask our friendly staff for today's offering 5.00

Spent Grain Chocolate Tart Stout ganache, strawberry 15.00

Brownie Whipped cream, berries 10.00

Brown Butter & Malt Ice Cream Coffee granite, Stout jelly, Stout caramel, mascarpone 10.00

FEED ME 68.00 per guest

Choice of Entrée, 3x Skewers On Charcoal Grill, choice of On The Grill & a scoop of LeVeL33's Beer Ice Cream

ALL YOU CAN EAT 128.00 per guest
(excluding 'Oscietra' caviar and sharing platters)