LeVeL33

EXECUTIVE SET LUNCH, 42.00

Monday to Friday, 11.30am - 2.30pm

ENTRÉE

Raw Bar Plated Buffet Appetiser Selection

FRUITS & CHEESES

Selection plated at Raw Bar

CHOICE OF MAIN COURSE

Classic Brewery Burger & Fries

Specially created crispy beer malt artisanal brioche by our local baker, Wagyu beef patty, chipotle mayo, Cheddar cheese, lettuce, caramelised onions, gherkins (Change to truffle fries +5) *O

Fish & Chips

Beer-battered hake, crisscut potato chips, tartar sauce

Steak +5

New Zealand grass-fed sirloin, Stout jus, chimichurri, greens 200g 🕴 O

Corn-Fed Chicken

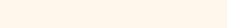
Pan seared, chickpeas & beans, smoked paprika, fermented leek

Slipper Lobster Roll +8

Crispy beer malt brioche, roasted yeast butter, cabbage slaw, saffron aioli, Lager pickled shallot

Sweet Cabbage

Cannellini stew, tomato concasse, lentils, beer malt



Vegetarian Vegetarian

Vegetarian Option

Gluten Free

Gluten Free Option

Freshly Shucked Oyster

With lemon, Lager vinaigrette, tabasco ▶ 6.00 each ♣0

1/2 Dozen 32.00 ▶ 1 Dozen 60.00

Kindly ask our friendly staff for today's offering

SOUPS

"Ugly" Vegetable Minestrone ▶ French beans, tomatoes, beer malt ▶ 6.00 ₩ ‡0

French Onion Soup ▶ Beef stock, Gruyère ▶ 7.00 🕴 O

Ah Hua Kelong Seafood Bouillabaisse ► Mussels, prawns, clams ► 9.00 🕴 O

SIDES 📦 🕸

Grilled Asparagus > Mustard aioli > 13.00

Grilled "Ugly" French Beans → Cumin & chilli salt → 8.00

Fries > Seaweed salt, garlic ketchup > 10.00

Sweet Potato Fries > Wasabi aioli > 13.00

Truffle Fries ▶ Truffle aioli, Parmesan ▶ 16.00

Romaine Lettuce ➤ Citrus dressing, nashi pear, radish, parsley ➤ 9.00

DESSERTS 📦

Pecan Brownie → Vanilla ice cream, spent grain tuile → 12.00 ‡0

Tiramisu → Rum, coffee, Stout caramel, mascarpone → 12.00 💱 O

Pistachio Ice Cream ▶ Hazelnut mousse, single origin chocolate shavings, coffee granita, Stout jelly ▶ 16.00 👯 0

LeVeL33's Beer Ice Cream or Sorbet Of The Day , 5.00
Kindly ask our friendly staff for today's offering

All prices subject to 10% service charge and prevailing government taxes.

Freshly Brewed Craft Beers

Opening To 8pm 0.3ℓ 9.50 \rightarrow 0.5ℓ 14.50 \triangle After 8pm 0.3ℓ 12.50 \rightarrow 0.5ℓ 17.50

33.1 Blond Lager Refreshing. Smooth. Light-bodied. Slightly fruity.

33.15 India Pale Ale Aromatic hops. Malty. Bitter.

33.3 **Stout** Intense roasted & malty flavours. Coffee & bitter chocolate aftertaste.

33.4 House Porter Lighter malt & chocolate flavours. Hops aroma.

33.9 Wheat Beer Refreshing. Smooth. Medium-bodied. Hints of banana.

Opening To 8pm 0.3ℓ 9.90 \rightarrow 0.5ℓ 15.50 \triangle 0.3ℓ 12.90 \rightarrow 0.5ℓ 18.50

Seasonal Craft Beer 33.16 Golden Ale

Tasmanian Hops. Delicate Body. Fruity Aroma. Alc. 4.8%

Beer Tasting Paddle Five 0.1 tasters of LeVeL33 craft brews at 23.50

LeVeL33 Brut Beer 300mℓ **14.90** ▲ 750mℓ **48.00**

Brewed using the same yeast as Champagne Barons de Rothschild with a second fermentation in bottle.

As per *Méthode Traditionnelle* to produce champagne, after a few months of turning the bottles, the accumulated lees in the neck of the bottles are disgorged before the final corking.

Signature Craft Beer Cocktails 23.00

Blond Mojito ▲ 33.1 Blond Lager, rum, fresh strawberries, mint

Blue Stout ▲ 33.3 Stout, rum, blueberries, blueberry jam, lime

Rossa Wheat A 33.9 Wheat Beer, vodka, lychee liqueur, Aranciata Rossa

Sparkling & Wines by the glass & bottle

Champagne Barons de Rothschild NV → Brut → Côte des Blancs ▲ 29.00 / 210.00

Barone Pizzini NV 'Animante' Franciacorta → Lombardia ▲ 23.00 / 145.00

Sauvignon Blanc → Satyr → Marlborough ▲ 18.00 / 82.00

Chardonnay ➤ Hannes Reeh 'Unplugged' ➤ Neusiedlersee ▲ 19.50 / 89.00

Pinot Noir → Satyr → Hawke's Bay ▲ 18.00 / 82.00

Hannes Reeh 'Heideboden Rot' ➤ Cabernet Sauvignon / Merlot / Zweigelt ➤ Neusiedlersee ▲ 19.50 / 89.00

Maison Castel Rosé → Grenache / Syrah / Cinsault → Côtes de Provence ▲ 19.00 / 88.00

Exclusive to LeVeL33 by the bottle

Thistledown ➤ Roussanne ➤ McLaren Vale ▲ 138.00

Diggers Bluff 'Sly Dog' → Cabernet Sauvignon → Barossa Valley ▲ 120.00

Thistledown 'The Quickening' → Shiraz → Barossa Valley ▲ 150.00

Pinot Noir → Kooyong 'Meres' → Mornington Peninsula ▲ 188.00

Rockford 'Basket Press' (2010) → Shiraz → Barossa Valley ▲ 194.00