

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) 🌿🍷

Fish & Chips

Beer-battered hake, crisscut potato chips, tartar sauce

Steak +5

New Zealand grass-fed sirloin, Stout jus, chimichurri, greens 200g 🌿🍷

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 Option
- 🌿

Gluten Free
- 🌿🍷

Gluten Free Option

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

Freshly Shucked Oyster

With lemon , Lager vinaigrette, tabasco ▶ 6.00 each 🌿🍷

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 🌿🍷

French Onion Soup ▶ Beef stock, Gruyère ▶ 7.00 🍷

Ah Hua Kelong Seafood Bouillabaisse ▶ Mussels, prawns, clams ▶ 9.00 🍷

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 🍷🍷

Tiramisu ▶ Rum, coffee, Stout caramel, mascarpone ▶ 12.00 🍷🍷

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

LeVeL33's Beer Ice Cream or Sorbet Of The Day ▶ 5.00

Kindly ask our friendly staff for today's offering

Freshly Brewed Craft Beers

Opening To 8pm 0.3ℓ 9.50 ▶ 0.5ℓ 14.50 ▲ After 8pm 0.3ℓ 12.50 ▶ 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 ▶ 0.5ℓ 15.50 ▲ 0.3ℓ 12.90 ▶ 0.5ℓ 18.50

Seasonal Craft Beer 33.16 Golden Ale

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

Beer Tasting Paddle Five 0.1ℓ 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 ▲ 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 Quickenings' ▶ Shiraz ▶ Barossa Valley ▲ 150.00

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

Rockford ‘Basket Press’ (2010) ▶ Shiraz ▶ Barossa Valley ▲ 194.00