

BRUNCH

10am – 2:30pm

OF SORTS

LeVeL33
CRAFT-BREWERY
RESTAURANT
& LOUNGE

EGGING IT ON

ALL DISHES CREATED EXCLUSIVELY WITH NATURAL NEW ZEALAND BARN EGGS FROM FREE ROAMING HENS, FED ONLY WITH WHOLESOME, FRESH GRAINS.

▲ POACHED & SOUP

GARDEN PEA AND HAM HOCK, RICOTTA, PEPPERED OIL AND TOASTED BRIOCHE

▲ BAKED

CRISP PROSCIUTTO, OVEN BAKED POTATO ROSTI, ONION COMPOTE AND BABY SPINACH

▲ FRIED

CHILLED CARVED ROAST BEEF, PAN TOSSED LYONNAISE POTATO, ARUGULA AND SHAVED PARMESAN

▲ DEVILLED

LIGHTLY SPICED, PLOUGHMAN'S COLD CUTS, BEER MUSTARD AND HOMEMADE PICKLES

▲ SCRAMBLED

SEARED SALMON GRAVLAX, FRESH DILL, PUMPERNICKEL CRUMBS, ASPARAGUS, BURNT ALMOND BUTTER AND TOASTED BRIOCHE

▲ POACHED (v)

OVEN BAKED BUBBLE AND SQUEAK, TOMATO CARAWAY JAM AND SUMAC SPICED HOLLANDAISE

▲ ALL DAY BREAKFAST

FRIED EGG, BUTCHER'S SAUSAGE, CRISP BACON, BAKED VINE TOMATO, FOREST MUSHROOM, HOMEMADE BAKED BEANS, FAT CUT CHIPS, RUSTIC MALT BREAD AND 33.1 BLOND LAGER INFUSED KETCHUP

▲ PAN BAKED (v)

THICK CUT FRENCH TOAST, ITALIAN RICOTTA, STARFRUIT, PLUMP RAISINS AND CHILLI MAPLE SYRUP

GOING CLASSIC

▲ BURGER & THE WORKS

BEEF PATTY, TOASTED SESAME BUN, CRISP BACON, DILL PICKLES, AIOLI, BLUE CHEESE, BEER BATTERED ONION RING AND FAT CUT CHIPS

▲ BOOKMAKER'S

CHARGRILLED STEAK, TOASTED TURKISH BREAD, ARUGULA, AGED CHEDDAR, ONION AND ALE MARMALADE, TOMATO RELISH AND FAT CUT CHIPS

▲ BRUNCH SALAD

GRILLED CHORIZO, SEMI DRIED TOMATO, QUAIL EGGS, CRISP BACON, ARUGULA, TOMATO SALSA, SHIMEJI MUSHROOMS AND FENNEL SPICED PORK

▲ MELON (v)

MIXED BERRY COMPOTE, GREEK YOGHURT, HONEY AND HOMEMADE TOASTED MUESLI

ON THE SIDE

FAT CHIPS (v) ▲

HOMEMADE BAKED BEANS (v) ▲

SHAVED PROSCIUTTO ▲

GOAT'S CHEESE (v) ▲

BUTCHER'S SAUSAGE ▲

BACON ▲

BUBBLE & SQUEAK (v) ▲

SMOKED SALMON ▲

EXTRA EGG ▲

WILTED SPINACH (v) ▲

SWEET ENDINGS

▲ DATES

STICKY PUDDING, GOAT'S CURD
CARAMEL, FIG COMPOTE, 33.3 STOUT
AND ESPRESSO ICE CREAM

▲ COCOA

BITTER CHOCOLATE FONDANT,
ROAST BANANA MASCARPONE,
PASSION FRUIT CURD AND
SALTED PINE NUT BRITTLE

▲ FROZEN

CHEF'S SELECTION OF ICE CREAM,
GELATO AND SORBET INCLUDING A DAILY
HANDCRAFTED BEER FLAVOUR

▲ CHEESE

BOARD OF FARMED CHEESES, FRUIT
COMPOTE AND SPICED BISCUITS