

Starters

Tartare ▲ LeVeL33 signature hand cut Black Angus beef

Scallop ▲ Pan seared Hokkaido, lemongrass lardo cornbread, chimichurri and LeVeL33 lamb bacon

Lamb Terrine ▲ Braised neck, lemon curd, chai pickled grapes and beer braised red cabbage

Raviolacci (v) ▲ Porcini stuffed pasta, spinach and watercress soup, black olive ricotta and pine nuts

Salmon ▲ Tea cured, goat's cheese, sea cress, pomegranate and coffee pickled beets

Foie Gras ▲ Pan seared, 33.9 Wheat Beer doughnut and 33.3 Stout chocolate jus

Pig & Snail ▲ Braised belly basted with mustard, celeriac purée, garlic escargot and arugula pesto

Crustacean ▲ Crab claw timbale, ginger remoulade, curried apple, alfalfa and smoked roe purée

Carpaccio ▲ Thinly sliced raw milk fed veal, ricotta affumicata, black radish, lemon and white anchovy salsa

Soup (v) ▲ 33.9 Wheat Beer and onion soup, shaved pecan, Fontina cheese and pickled shallots

Fresh Craft Beers

All brewed onsite by LeVeL33's resident Brewmaster, served unfiltered and unpasteurised

▲ **33.1 Blond Lager** Refreshing. Smooth. Light bodied. Slightly fruity.

▲ **33.15 India Pale Ale** Aromatic hops. Malty. Bitter.

▲ **33.3 Stout** Strong roasted and malty flavours. Coffee and bitter chocolate aftertones.

▲ **33.4 House Porter** Lighter malt and chocolate flavours. Moderate hops aroma.

▲ **33.9 Wheat Beer** Refreshing. Smooth. Medium bodied. Fruity with hints of banana.

▲ **Beer Tasting Paddle**
0.1 litre taster of five LeVeL33 craft brews

LeVeL33

CRAFT-BREWERY
RESTAURANT
& LOUNGE

Mains

Beef ▲ Chargrilled Black Angus tenderloin, sumac yam purée, pickled mushrooms and balsamic tomato jus

Back & Belly ▲ Chargrilled Black Angus sirloin and slowly braised beef brisket, potato onion hash and beer malt jus

Cod ▲ Pan baked, Sicilian olive and candied orange tapenade, red pepper reduction and lemon oil

Chicken ▲ Pan seared breast, spinach, almond cream and pancetta jam

Gambas ▲ Jumbo prawns, seafood bisque, soba, rock shrimp and papaya salsa

Beef & Reef ▲ Chargrilled Black Angus sirloin, pan roasted jumbo prawn, tomato caraway jam and mustard pickled fennel

Gnocchi ▲ Slow braised shredded lamb shoulder, potato pasta, pine nuts, cranberry, red wine jus, goat's cheese and sage

Rice (v) ▲ Beetroot risotto, labne, dukkah spice and horseradish pickled fennel

Ocean Trout ▲ Crisp skinned, asparagus, 33.15 India Pale Ale beurre blanc, feta and toasted hazelnut

Ibérico ▲ Chargrilled 33.15 India Pale Ale brined pork tenderloin, scallion purée, jicama remoulade and beer malt jus

Rigatoni (v) ▲ Giant pasta tubes, spinach purée, salsify and mint salsa, scamorza and pine nuts

Sides

Carrots (v) ▲ Ginger glazed, brewers grain reduction and walnuts

Spinach ▲ Buttermilk, smoked pancetta and pain d'épice crumbs

Broccoli (v) ▲ Gorgonzola, almond flakes and 33.9 Wheat Beer vinaigrette

Spud (v) ▲ Olive oil russet potato purée with beer malt salt

Kipflers ▲ Salt crusted potatoes with salsa verde and pancetta jam

Arugula (v) ▲ Ricotta affumicata, shaved macadamia, pomegranate and 33.1 Blond Lager vinaigrette

Romaine (v) ▲ Smoked artichokes, Spanish olives, semi dried tomatoes, shaved Parmesan and rosemary malt oil

Maccheroni (v) ▲ 33.15 India Pale Ale infused durum pasta with Edam and mozzarella, gratinated with garlic and caramel malt breadcrumbs

Sharing

Banjo ▲ 2-3 pax Exclusive cut of Australian Dorper lamb slow roasted on the bone

Shoulder ▲ 4-5 pax Australian lamb slow roasted on the bone

T-Bone ▲ 2 pax ▲ 4 pax
Chargrilled 200 days grain-fed Black Angus beef with beer condiments

Ploughman's Board ▲ 2 pax ▲ 4 pax
A selection of cured and smoked meats, rillette, beer pickles, beer mustard and Turkish bread

Seafood Medley ▲ 2 pax ▲ 4 pax
A selection of pickled, marinated, smoked and cured seafood with caper berries and sauce tartare

Banjo, Shoulder, T-Bone served with Carrots, Spud and Broccoli

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

Sweets

Cherry Tart ▲ Baked almond frangipane, almond milk anglaise and morello frozen yoghurt

Curds & Whey ▲ Strawberry mascarpone, fennel biscuit crumb, strawberry compote and basil oil

Confection ▲ Chunky white and dark chocolate, candy, fresh strawberries and chocolate ganache

Mousseline ▲ Chilled chocolate mousse, amaretto cherry brownie and hibiscus caramel

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

Affogato ▲ 33.3 Stout and espresso ice cream, exclusive cold pressed coffee, caramel malt crusted almonds and Cointreau vapour

Frozen ▲ Chef's selection of ice cream, gelato and sorbet including a daily handcrafted beer flavour

Dessert Assiette ▲ 2 pax Chef's selection of our fine crafted sweets

Cheese ▲ Board of farmed cheeses, fruit compote and spiced biscuits

Coffee

Specially Crafted Coffee Roast

Roasted exclusively for LeVeL33 by Oriole

Dark chocolate and wine flavours. Orange acidity. Brown sugar finish.

Americano ▲ Espresso ▲ Macchiato

Caffè Latte ▲ Cappuccino

Tea

Tea Forté

▲ Chamomile Citron ▲ Earl Grey ▲ English Breakfast

▲ Ginger Lemongrass ▲ Moroccan Mint ▲ Coconut Chocolate Truffle

▲ Orchid Vanilla ▲ White Ginger Pear