

Beer Dining

Fish & Chips ▲ Tempura of dory with fat cut potato, sauce tartare and citrus

Veal Ribs ▲ Slow baked with citrus and brown sugar, lemon myrtle spice and white balsamic gazpacho

Beignets (v) ▲ 33.9 Wheat Beer doughnuts, Parmesan salt, porcini and nutmeg espuma

Farmer's Board ▲ Potted duck, 33.15 India Pale Ale chicken liver pâté, Turkish bread, pancetta jam, beer mustard and beer pickles

Drumlets ▲ Spiced crisp chicken and tamarind chilli sauce

Sizzler Beef ▲ Sizzling cubed Black Angus with wasabi and soy sauce

Lamb Ribs ▲ Braised short ribs dusted in Moroccan spices served with hummus, truffled balsamic, tzatziki and fresh lime

Crab ▲ Soft shell, chilli tempura, pineapple and brewers grain reduction

Pork Ribs ▲ American baby back ribs, 33.3 Stout and maple glaze

Tapas Trio (v) ▲ Marinated olives, crispy sage salted chickpeas and toasted almonds

Bread Dips (v) ▲ Truffled chickpea purée, pomegranate molasses and eggplant caviar

Fat Chips (v) ▲ Hand cut fat chips, beer malt salt and 33.1 Blond Lager infused ketchup

Recommended Beer Pairing

▲ 33.1 Blond Lager ▲ 33.15 India Pale Ale ▲ 33.3 Stout
▲ 33.4 House Porter ▲ 33.9 Wheat Beer ▲ Beer Tasting Paddle

Available daily from 3pm to 10:30pm.

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