

## 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