

# LeVeL33 DINNER MENU

Spring 2021

## ENTRÉES

**Freshly Shucked Oyster** with lemon, Lager vinaigrette, Tabasco ▶ **6.00 each** ▶ **32.00** 1/2 Dozen ▶ **60.00** 1 Dozen 🌿🍷

**Oyster Happy Hour** Mon to Fri, 3–6pm *Please see reverse*

Raw Hokkaido Scallop ▶ Soy & ginger dressing, yuzu pickled fennel, salmon roe ▶ **23.00** 🌿

Grilled Squid ▶ Black garlic aioli, “Ugly” Sweet Palermo Pepper, tomatoes, basil ▶ **22.00** 🌿

Ah Hua Kelong Seafood Bouillabaisse ▶ Mussels, prawns, clams, salmon ▶ **28.00** (Add spent grain focaccia +2) 🌿🍷

Grilled Fremantle Octopus ▶ Saffron aioli, escabeche ▶ **25.00** 🌿🍷

Hand-Cut Beef Tartare ▶ Lager pickled shallot, quail egg, chives ▶ **22.00** 🌿🍷

French Onion Soup ▶ Beef stock, Gruyère, spent grain focaccia ▶ **15.00** 🌿🍷

Smoked Heirloom Tomatoes ▶ Housemade ricotta, basil ▶ **15.00** 🌿🌿

Romaine Lettuce ▶ Citrus dressing, nashi pear, radish, parsley ▶ **13.00** 🌿🌿

“Ugly” Vegetable Minestrone ▶ French beans, tomatoes, beer malt ▶ **12.00** 🌿🌿🍷

## MAINS

Local Seabass ▶ Pan seared, beer malt risotto, dill, daikon ▶ **33.00**

Local Barramundi from Kuhlbarra ▶ Turmeric marinated, grilled in banana leaf, shallot & herbs ▶ **36.00** 🌿

Confit Salmon ▶ Kombu, salmon roe, fennel & apple salad ▶ **35.00** 🌿

Mushroom Risotto ▶ Beer malt, Parmesan, chives ▶ **28.00** (Add truffle +10) 🌿🌿🍷

Vegetable Lasagna ▶ Eggplant, tomato, zucchini, mozzarella ▶ **26.00** 🌿

Ibérico Pork Jowl ▶ Stout & lemongrass marinated, shiso, green goddess, fermented leek ▶ **36.00**

Corn-Fed AnXin Chicken ▶ Sous vide & pan seared, Thai asparagus, corn, Madeira sauce ▶ **32.00** (Add truffle +10) 🌿

Black Garlic Carbonara ▶ Bacon, housemade spent grain linguine ▶ **26.00** 🌿🍷🍷

Lamb Banjo (800g) Serves 2 guests ▶ Stout marinated, chimichuri, garlic confit, shallot & rocket salad ▶ **88.00**

**STEAKS** Served with onions à la grecque, choice of veal jus or pepper sauce 🌿🍷

Grass-Fed Sirloin ▶ New Zealand 250g ▶ **41.00**

Grain-Fed Ribeye ▶ Australia 250g ▶ **45.00**

Grass-Fed Tenderloin ▶ Australia 250g ▶ **46.00**

Wagyu Tri-Tip ▶ Westholme, Australia, in-house dry-aged with dry koji 250g ▶ **51.00**

## SIDES

Grilled Asparagus ▶ Mustard aioli ▶ **13.00** 🌿

Grilled Broccolini ▶ Housemade Lager pickled garlic ▶ **13.00** 🌿🍷

Grilled “Ugly” French Beans ▶ Cumin & chilli salt ▶ **8.00** 🌿

Potato Gratin ▶ Crispy beer malt, spinach ▶ **8.00** 🌿🍷

## DESSERTS

Spent Grain Chocolate Tart ▶ Strawberry jam, Stout ganache ▶ **15.00**

Layered Honeycake ▶ Sour cream, kumquat ▶ **15.00**

Tiramisu ▶ Rum, coffee, mascarpone, malt caramel ▶ **12.00** 🌿🍷

Shiso & Umeshu Sorbet ▶ White chocolate vacherin, raspberry & lychee granita, compressed apple ▶ **12.00** 🌿

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

LeVeL33's Beer Ice Cream ▶ **5.00** 🌿🍷

*Kindly ask our friendly staff for today's offering*

## Chef's Selection Per guest

*For full dining experience, we recommend having the chef's selection for the whole table.*

### PREMIUM ▶ 68.00

French Onion Soup 🌿🍷

Smoked Heirloom Tomatoes 🌿🌿

Ibérico Pork Jowl

Grilled “Ugly” French Beans 🌿🌿

Tiramisu

### DELUXE ▶ 88.00

Choice of 2 Skewers from Beer Dining

Raw Hokkaido Scallop 🌿

Ah Hua Kelong Seafood Bouillabaisse 🌿🍷

In-house Dry-aged Wagyu Tri-Tip 🌿🍷

Grilled Broccolini 🌿🍷

Spent Grain Chocolate Tart with Beer Ice Cream

🌿 Vegetarian

🌿🍷 Vegetarian Option

🌿 Gluten Free

🌿🍷 Gluten Free Option

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