

## OYSTER HAPPY HOUR Mon to Fri, 3–6pm

**PROSECCO** 47 Anno Domini, Veneto  
3 oysters + 1 glass ▶ **28.50**  
1 dozen oysters + 1 bottle ▶ **135.50**

**CHAMPAGNE** Barons de Rothschild, Brut, Côte des Blancs  
3 oysters + 1 glass ▶ **38.50**  
1 dozen oysters + 1 bottle ▶ **220.50**

**LeVeL33 BRUT BEER** Brewed with Champagne yeast  
3 oysters + 1 glass (0.3ℓ) ▶ **24.00**  
1 dozen oysters + 1 bottle (750mℓ) ▶ **82.50**

**ADDITIONAL** oyster ▶ **4.00** per piece

## BEER DINING 2.30pm onwards

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

### SKEWERS

Ibérico Pork Char Siu *Stout glazed, shiso* ▶ **7.00**  
Chicken Wings *Housemade shichimi, lemon* ▶ **6.00** 🌿  
Lamb Rump *Stout & soy marinated, cumin, chilli, fermented leek* ▶ **8.00**  
Leek *Black garlic aioli, Esplette pepper* ▶ **4.00** 🌿🍷  
Mushroom *Garlic & seaweed butter, soy, mirin* ▶ **5.00** 🌿🍷  
Skewer Tasting Platter ▶ **25.00** (one of each skewer)

### LIGHT BITES

Southern Fried Chicken *Lager pickled daikon & garlic dip* ▶ **22.00**  
Housemade Hummus *Crispy chick peas, spent grain focaccia* ▶ **15.00** 🌿🍷  
Sizzler Prawn *Lemon, dill* ▶ **24.00** 🌿  
Sizzler Beef *Black Angus, garlic confit, soy* ▶ **21.00** 🍷  
Halloumi Sizzler *Sheep cheese, lemon* ▶ **16.00** 🌿🍷

### SNACKS 🌿

Marinated Castelvetrano Olives *Fennel seeds* ▶ **7.00** 🌿  
Spiced Beer Nuts *Almonds, cashews, hazelnuts* ▶ **8.00** 🌿  
Housemade Pickles & Ferments *Cucumber, fennel, wakame* ▶ **5.50**  
Vegetable Chips *Freeze-dried mushroom, radishes & taro* ▶ **6.00** 🌿  
Fries *Hopped seaweed salt, garlic ketchup* ▶ **10.00** 🌿  
Sweet Potato Fries *Cajun spices, wasabi aioli* ▶ **13.00** 🌿  
Truffle Fries *Truffle aioli, Parmesan* ▶ **16.00** 🌿

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

### BREWERY BURGERS

*Specially created crispy beer malt artisanal brioche by our local baker*

Classic Brewery Burger ▶ **26.00**  
*Wagyu beef patty, chipotle mayo, Cheddar cheese, lettuce, caramelised onions, gherkins* 🌿🍷  
Hainanese Chicken Burger ▶ **24.00**  
*Grilled turmeric marinated chicken thigh, spring onion & ginger mayo, housemade garlic hot sauce, cucumber, coriander, lettuce* 🍷

Classic Brewery Veggie Burger ▶ **22.00**  
*Veggie patty made with mushrooms, corn, carrots, onions & quinoa, chipotle mayo, Cheddar cheese, lettuce, caramelised onions, gherkins* 🌿🍷

### PLATTERS

Charcuterie ▶ **44.00**  
*4 types of smoked & cured meat including 1 house-cured, beer mustard, pickles, crostini* 🍷

Seafood Medley ▶ **46.00**  
*5 types of seafood including 1 house-cured, condiments, pumpnickel* 🌿🍷

Cheese platter ▶ **26.00**  
*3 types of premium cheeses, IPA honey jelly, malt cracker, fresh grapes* 🌿🍷

Beer Dining Sharing Platter ▶ **46.00**  
*Housemade hummus, spent grain focaccia, Southern fried chicken, sweet potato fries, vegetable chips*

## Freshly Brewed Craft Beers

Opening To 8pm 0.3ℓ **9.50** ▶ 0.5ℓ **14.50** ▲ After 8pm 0.3ℓ **12.50** ▶ 0.5ℓ **17.50**

33.1 **Blond Lager** *Refreshing. Smooth. Light-bodied. Slightly fruity.*  
33.15 **India Pale Ale** *Aromatic hops. Malty. Bitter.*  
33.3 **Stout** *Intense roasted & malty flavours. Coffee & bitter chocolate aftertaste.*  
33.4 **House Porter** *Lighter malt & chocolate flavours. Hops aroma.*  
33.9 **Wheat Beer** *Refreshing. Smooth. Medium-bodied. Hints of banana.*

**Seasonal Craft Beer 33.18 Blanche** *Brewed with barley, wheat, coriander seeds & orange peel. Alc. 4.4%*

**Beer Tasting Paddle** Five 0.1ℓ tasters of LeVeL33 craft brews at **23.50**

**LeVeL33 Brut Beer** 300mℓ **14.90** ▲ 750mℓ **48.00**

**Brewed using the same yeast as Champagne Barons de Rothschild with a second fermentation in bottle.**

*As per Méthode Traditionnelle to produce champagne, after a few months of turning the bottles, the accumulated lees in the neck of the bottles are disgorged before the final corking.*

### Signature Craft Beer Cocktails **23.00**

**Blond Mojito** ▲ 33.1 **Blond Lager**, rum, fresh strawberries, mint  
**Blue Stout** ▲ 33.3 **Stout**, rum, blueberries, blueberry jam, lime  
**Rossa Wheat** ▲ 33.9 **Wheat Beer**, vodka, lychee liqueur, Aranciata Rossa

### Sparkling & Wines by the glass & bottle

**Champagne Barons de Rothschild NV** ▶ Brut ▶ Côte des Blancs ▲ **29.00 / 210.00**  
**Barone Pizzini NV 'Animante' Franciacorta** ▶ Lombardia ▲ **23.00 / 145.00**  
**Sauvignon Blanc** ▶ Satyr ▶ Marlborough ▲ **18.00 / 82.00**  
**Chardonnay** ▶ Hannes Reeh 'Unplugged' ▶ Neusiedlersee ▲ **19.50 / 89.00**  
**Pinot Noir** ▶ Satyr ▶ Hawke's Bay ▲ **18.00 / 82.00**  
**Hannes Reeh 'Heideboden Rot'** ▶ Cabernet Sauvignon / Merlot / Zweigelt ▶ Neusiedlersee ▲ **19.50 / 89.00**  
**Maison Castel Rosé** ▶ Grenache / Syrah / Cinsault ▶ Côtes de Provence ▲ **19.00 / 88.00**

### Exclusive to LeVeL33 by the bottle

**Thistledown** ▶ Roussanne ▶ McLaren Vale ▲ **138.00**  
**Diggers Bluff 'Sly Dog'** ▶ Cabernet Sauvignon ▶ Barossa Valley ▲ **120.00**  
**Thistledown 'The Quickening'** ▶ Shiraz ▶ Barossa Valley ▲ **150.00**  
**Pinot Noir** ▶ Kooyong 'Meres' ▶ Mornington Peninsula ▲ **188.00**  
**Rockford 'Basket Press' (2010)** ▶ Shiraz ▶ Barossa Valley ▲ **194.00**