

EXECUTIVE SET LUNCH May 2021

Monday to Friday, 11.30am - 2.30pm

2-COURSE **45.00** ▲ 3-COURSE **55.00**

Add **4.00** - Coffee or Tea | **6.00** - 0.3ℓ Freshly Brewed Craft Beer

Raw Bar Plated Buffet Selection

Seasonal salads, seafood, cold cuts, fruits & cheeses

Choice Of Main Course

Classic Brewery Burger & Fries ▶ Crispy beer malt artisanal brioche by our local baker, Wagyu beef patty, chipotle mayo, cheddar, lettuce, caramelised onions, gherkins **Change to truffle fries +5.00** 🌱🌱

Classic Brewery Veggie Burger & Fries ▶ Housemade veggie patty made with mushrooms, corn, carrots, onions & quinoa, chipotle mayo, cheddar, lettuce, caramelised onions, gherkins **Change to truffle fries +5.00** 🌱🌱

Brewery Lobster Roll **+8.00** ▶ Crispy beer malt brioche, roasted yeast butter, cabbage slaw, saffron aioli, Lager pickled shallot, fries

Sirloin Steak **+5.00** ▶ New Zealand, grass-fed, 200g, Stout jus, chimichurri, greens

Wagyu Tri-Tip **+15.00** ▶ Australia, grain-fed, 200g, in-house koji dry-aged, Stout jus, chimichurri, greens 🌱🌱

Fish & Chips ▶ Beer-battered hake, crisscut potato chips, tartar sauce

Miso Glazed Confit Salmon ▶ Wheat beer beurre blanc, dill emulsion 🌱🌱

Pulled Pork ▶ Stout BBQ sauce, gnocchi, pineapple & apple salsa

Corn Rigatoni ▶ Vegan cashew & basil pesto, zucchini, mushroom 🌱🌱

Desserts 🌱

Pecan Brownie ▶ Vanilla ice cream, spent grain tuile 🌱🌱

Tiramisu ▶ Rum, coffee, Stout caramel, mascarpone 🌱🌱

No-bake Cheesecake ▶ Spent grain biscuit, mango, pomelo, lime

Spent Grain Chocolate Tart ▶ Stout ganache, beer ice cream

LeVeL33's Beer Ice Cream or Sorbet Of The Day

Kindly ask our friendly staff for today's offering

Freshly Shucked Oyster

with lemon, Lager vinaigrette,

Tabasco | **6.00** each 🌱🌱

1/2 Dozen **32.00** | 1 Dozen **60.00**

Kindly ask our friendly staff
for today's offering

Soups

"Ugly" Vegetable Minestrone

▶ French beans, tomatoes,
beer malt | **6.00** 🌱🌱

French Onion Soup

▶ Beef stock, Gruyère | **7.00** 🌱🌱

Ah Hua Kelong
Seafood Bouillabaisse

▶ Mussels, prawns, clams,
salmon | **9.00** 🌱🌱

Sides 🌱🌱

Grilled Asparagus

▶ Mustard aioli | **13.00**

Grilled "Ugly" French Beans

▶ Cumin & chilli salt | **8.00**

Fries

▶ Seaweed salt, garlic ketchup | **10.00**

Sweet Potato Fries

▶ Wasabi aioli | **13.00**

Truffle Fries

▶ Truffle aioli, Parmesan | **16.00**

Freshly Brewed Craft Beers | 0.3ℓ **9.50** ▶ 0.5ℓ **14.50**

Blond Lager / India Pale Ale / Stout / House Porter / Wheat Beer

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

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

LeVeL33 Brut Beer | 300ml **14.90** ▶ 750ml **48.00**

Brewed with 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.

Sparkling & Wines by the glass & bottle

Sommelier Selection Available Kindly ask our friendly staff for today's premium wine

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**

Non-Alcoholic

Remedy Kombucha ▶ Mango Passion ▶ Ginger Lemon ▶ Apple Crisp | **12.00**

Alpirsbacher Alcohol Free Lager 0.0% from Germany | **11.00**

Melati Classic Aperitif | **16.00**

Enjoy neat or as Melati Spritz

Lyre's Non-alcoholic Classic Spirits | **16.00**

Dry London Spirit & Tonic ▶ "No sin" gin & tonic

Dark Cane Spirit ▶ Enjoy with your favourite mixer or as a mojito

Italian Spritz ▶ Think guilt-free Aperol Spritz

🌱 Vegetarian | 🌱🌱 Vegetarian Option | 🌱🌱 Gluten Free | 🌱🌱🌱 Gluten Free Option

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