

LeVeL33

Weekend Roast

11:30am – 3:30pm

Freshly Shucked Oyster

with lemon, Lager vinaigrette, Tabasco ▶ 6.00 each 🌿🍷

1/2 Dozen Oysters 32.00 ▶ 1 Dozen Oysters 60.00 *Kindly ask our friendly staff for today's offering*

ROASTS ▶ 39.50

Choice of the following mains with roast trimmings 🌿🍷

Wagyu Tri-Tip +7.00 ▶ Dijon mustard, Yorkshire pudding, beef gravy 🌿🍷

BBQ Pork Ribs ▶ Stout BBQ sauce

Lamb Shank ▶ Rosemary jus 🌿

Juicy Corn-Fed Chicken ▶ 1/2 roasted chicken, thyme jus 🌿

Local Barramundi In Banana Leaves ▶ Turmeric marinated 🌿

Vegetable Lasagna ▶ Eggplant, tomato, zucchini, mozzarella ▶ 27.50 🌿

SHARING

Served with roast trimmings, gravy & Yorkshire puddings

Lamb Banjo (800g) ▶ Stout marinated, chimichurri, garlic confit, shallot & rocket salad ▶ 88.00

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 🌿🍷

KIDS' MENU (Under 12yr)

Kindly ask our friendly staff for menu

SIDES 🌿

Grilled Asparagus ▶ Mustard aioli ▶ 13.00 🌿

Baked Cauliflower ▶ Fermented leek, mozzarella ▶ 12.00 🌿🍷

Fried Brussels Sprouts ▶ Bacon, IPA orange glaze, cranberry ▶ 12.00 🌿🍷

Romaine Salad ▶ Citrus vinaigrette, pear ▶ 9.00 🌿

Mac & Cheese ▶ 10.00

Truffle Fries ▶ Truffle aioli, Parmesan ▶ 16.00 🌿

Yorkshire Pudding ▶ 4.00 each 🌿🍷

Additional Roast Trimmings ▶ 5.00 🌿

DESSERTS 🌿

Apple Crumble ▶ Cinnamon & spent grain granola, brown butter ice cream ▶ 16.00

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

Pudding ▶ Raisin & date toffee pudding, salted IPA caramel, vanilla ice cream ▶ 12.00

Tiramisu ▶ Rum, coffee, Stout caramel, mascarpone ▶ 12.00 🌿🍷

Pecan Brownie ▶ Malt caramel, whipped cream ▶ 12.00 🌿🍷

LeVeL33's Beer Ice Cream or Sorbet Of The Day ▶ 5.00
Kindly ask our friendly staff for today's offering

Freshly Brewed Craft Beers

Opening To 8pm 0.3ℓ 9.50 ▶ 0.5ℓ 14.50

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.

Opening To 8pm 0.3ℓ 9.90 ▶ 0.5ℓ 15.50

Seasonal Craft Beer 33.16 Golden Ale

Tasmanian Hops. Delicate Body. Fruity Aroma. Alc. 4.8%

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.

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

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

Free Flow Beverage Offer ▶ 88.00 per guest ▶ 11.30am – 4pm

House-brewed beers, Prosecco, exclusive to LeVeL33 house wines (Pinot Noir, Sauvignon Blanc, Rosé) & soft drinks

🌿 Vegetarian 🌿🍷 Vegetarian Option 🌿 Gluten Free 🌿🍷 Gluten Free Option

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