

# IT'S SUNDAY.

12noon – 3:30pm

## ALL DAY BREAKFAST

Fried egg, butcher's sausage, crisp bacon, vine tomato, mushroom, house baked beans, fries, sourdough and blond lager ketchup ▲ **25.00**

## SUNDAY ROASTS

Choice of one of the following, served with Sunday trimmings - English roast potatoes, oven-baked pumpkin, carrots and red onion ▲ **38.00**

### Beef

Slow roasted rump, yorkshire pudding and beef jus ▲

### Spring Chicken

Whole roasted, sauerkraut, chicken and mustard jus ▲

### Pork Cutlet

Suckling pig, sage and onion purée, shallot and oregano jus ▲

### Lamb

Pressed shoulder, walnut gremolata, rosemary jus ▲

### Lemon Sole

Baked whole, capers, brown butter ▲

### Baked Cauliflower (V)

Truffle, Comté cheese, sage butter ▲ **26.00**

## SHARING

Served with Sunday trimmings

Lamb Banjo AUSTRALIA, Slow roasted Dorper lamb 2-3 pax ▲ **108.00**

Boneless Rib of Beef NEW ZEALAND, grain-fed 2-3 pax, 650g ▲ **130.00**

## SWEETS

### Sticky Date

India Pale Ale caramel, milk gelato, prune compote ▲ **10.00**

### Brownie

Clotted cream, coffee fudge ▲ **10.00**

### LeVeL33's Beer Ice Cream

Ask our friendly staff for today's offering ▲ **5.00**

### Cheese

Board of farmed cheeses, crackers ▲ **18.00**

## KIDS' CHOICES (under 12yrs) **15.00**

Fish and Chips Tempura of dory fillet, fat-cut chips, crushed peas and sauce tartare

Chicken Breast Sunday trimmings and chicken jus

## SIDES **10.00**

Sage and onion stuffing (V) ▲

Pumpkin in variations, pumpkin seed oil, miso (V) ▲

Cauliflower, truffle mornay (V) ▲

Brussels sprouts, bacon, honey *vegetarian option available* ▲

Maccheroni, mustard and mozzarella (V) ▲

**Champagne** Barons de Rothschild NV ▲ Brut ▲ Côte des Blancs **29.00 / 185.00**

## RECOMMENDED BEER PAIRING

▲ 33.1 BLOND LAGER

▲ 33.15 INDIA PALE ALE

▲ 33.3 STOUT

▲ 33.4 HOUSE PORTER

▲ 33.9 WHEAT BEER

▲ BEER TASTING PADDLE

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

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