

EXECUTIVE SET LUNCH \$42

APPETISER

Buffet spread from our Ploughman's Table

CHOICE OF MAIN COURSE

Brewery Burger ▲ Wagyu beef, cheese, lettuce, crispy malt, roasted yeast, fries

Fish & Chips ▲ Beer-battered hake, green peas, tartar sauce

Steak +\$7 ▲ Australian sirloin, onion Stout purée, chimichurri, greens

Tuna Tataki ▲ Lager ponzu, avocado, pumpernickel

Pan Seared Chicken ▲ Christmas stuffing, Wheat beer jus, brown butter celeriac purée

Risotto ▲ Pearl cous cous & beer malt, pumpkin, smoked mascarpone (V)

ADD ON'S

Rough-cut Fries

Served with hopped ketchup ▲ \$9

Asparagus (V)

Grilled, mustard emulsion,
malt cured egg yolks ▲ \$12

Mushrooms

Sautéed, seaweed butter,
Gruyère ▲ \$12

DESSERTS

Brownie

Clotted cream, coffee fudge
▲ \$10

LeVeL33's Beer Ice Cream

Daily selection ▲ \$5

Shiso Granita

Cucumber sorbet, yuzu meringue
▲ \$10

SOMMELIER'S SELECTION Red ▲ White ▲ Sparkling 125ml \$13