

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

Snapper ▲ Poached, Lager bisque, tomatoes, crushed potatoes, fennel

Duck Breast ▲ Pan seared, carrot, crispy kale, pickled pomegranate

Pea Risotto ▲ Parmesan, sweet peas, mascarpone, fermented turnip (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