

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

Ibérico Pork Jowl ▲ Chargrilled, celeriac, fermented leek

Sustainably Farmed Barramundi ▲ Steamed, tomato & Lager dashi, zucchini

Beer Malt Risotto ▲ Taleggio, garlic chives, kohlrabi (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**