

Dinner Menu Summer 2021

Freshly Shucked Oysters

Served with lemon, Blond Lager & shiso mignonette

6.00 each | 1/2 Dozen 32.00 | 1 Dozen 60.00 *Our team is happy to elaborate*

Entrées

Raw Hokkaido Scallop ▶ Soy & sweet ginger dressing, salmon roe, yuzu pickled fennel | 23.00

Hiramasu Kingfish Sashimi ▶ Wheat Beer ponzu, yuzukoshō, daikon, cucumber | 23.00

Hand-Cut Beef Tartare ▶ Chives, quail egg, Blond Lager pickled shallot | 22.00

Ah Hua Kelong Seafood Bouillabaisse ▶ Tiger prawns, mussels, clams, fermented prawn head oil | 28.00

Fremantle Octopus ▶ Kimchi aioli, grilled onions, white corn | 25.00

Tomato Carpaccio ▶ Grapes, tamarind dressing, Blond Lager pickled shallot, vegan "bacon bits" | 17.00 **V**

Toasted Barley Broth *Inspired by Ochazuke* ▶ Sweet peas, turnip, radish, celtuce | 18.00 **V**

Mains

Local Seabass from Ah Hua Kelong ▶ Beer malt risotto, beurre blanc, salmon roe | 33.00

Local Barramundi from Kühlbarra ▶ Lemongrass & turmeric marinated, roasted in banana leaf, wing bean salad, Blond Lager pickled ginger flower, chilli | 36.00

Ibérico Pork Jowl ▶ Stout & lemongrass marinated, green goddess, shiso, fermented leek | 36.00

Smoked New Zealand Lamb Chops ▶ Charcoal grilled, Stout pickled onions, Wheat Beer lamb jus | 52.00

Housemade Spent Grain Pasta Of The Day *Our team is happy to elaborate*

Vegetable Lasagna ▶ Eggplant, zucchini, mozzarella | 26.00 **V**

Mixed Grill Tasting Platter

Ibérico Pork Jowl, New Zealand Lamb Chops, In-House Koji Dry Aged Westholme Wagyu Tri-Tip served with romaine salad and truffle mashed potato | 108.00 2 guests

All of the above with additional choice of Wagyu Ribeye MB5 or Wagyu Sirloin | 188.00 3-4 guests

Steaks *Served with Stout balsamic glaze, selection of jus & condiments*

In-House Koji Dry Aged Westholme Wagyu Tri-Tip ▶ Australia, 250g | 56.00

Grass-Fed Tenderloin ▶ Argentina, 250g | 47.00

300 Days+ Grain-Fed Mooyi Wagyu Ribeye MB5 ▶ Australia, 200g | 65.00

450 Days+ Grain-Fed "Sanchoku" Wagyu Sirloin ▶ Australia, 200g | 68.00

"Sanchoku", a Japanese philosophy for produce being "direct from the source"

Chef's Selection 88.00 *per guest*

A dining journey representing the best of our Contembrewery cuisine. Recommended for minimum of 2 guests.

Choice of 2 skewers from Beer Dining

Raw Hokkaido Scallop ▶ Soy & sweet ginger dressing, salmon roe, dill oil
Or LeVeL33 Deluxe Raw Seafood Selection ▶ Oyster, scallop, kingfish belly sashimi, tuna chutoro sashimi, salmon roe +28.00

Ah Hua Kelong Seafood Bouillabaisse ▶ Tiger prawn, mussels, clams, fermented prawn head oil

In-House Koji Dry Aged Westholme Wagyu Tri-Tip ▶ Stout balsamic glaze, grilled asparagus, 200g

Or 450 Days+ Grain-Fed "Sanchoku" Wagyu Sirloin, 150g +10.00

Spent Grain Valrhona Chocolate Tart ▶ Stout & caramelised chocolate ganache, strawberry jam, beer ice cream

Or Tiramisu ▶ Rum, coffee, mascarpone, malt caramel

Wine Pairing 68.00 *per guest*

Our team is happy to elaborate

Sides **v**

Grilled Asparagus ▶ Mustard aioli | 13.00

Baby Romaine Salad ▶ Fresh pear, radish, herbs, citrus dressing | 13.00

Truffle Mashed Potato ▶ Malt & potato chips, Parmesan | 12.00

Sautéed Mushroom ▶ Confit garlic, seaweed butter, kombu | 15.00

Desserts **v**

Spent Grain Valrhona Chocolate Tart ▶ Stout & caramelised chocolate ganache, strawberry jam | 15.00

Strawberry Consommé ▶ Yogurt cream, melon granita, IPA jelly, basil | 13.00

Black Glutinous Rice Cake ▶ Black sesame, plum sugar crumbs, coconut sorbet, sweet potato mochi | 13.00

Tiramisu ▶ Rum, coffee, mascarpone, malt caramel | 12.00

LeVeL33's Beer Ice Cream *Our team is happy to elaborate* | 5.00

LeVeL33

Contembrewery

Where yeast meets west.

A unique contemporary beer-centric cuisine combining the culinary aspects of beer brewing elements and fresh ingredients.

Vegan & Gluten Free Menus Available

V Vegetarian

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