

LeVeL33 Executive Set Lunch July 2021

Monday to Friday, 11.30am - 2.30pm

2-COURSE **45.00** ▲ 3-COURSE **55.00**

Add **4.00** Per Coffee or Tea | **5.00** Free Flow Filtered Still & Sparkling Water per guest | **6.00** Per 0.3ℓ Freshly Brewed Craft Beer

Raw Bar Plated Buffet Selection

Seasonal salads, seafood, cold cuts, fruits & cheeses

Choice Of Main Course

Brewery Lobster Roll & Fries **+8.00** ▶ Slipper lobster, roasted yeast butter, cabbage slaw, saffron aioli, Blond Lager pickled shallot, crispy beer malt artisanal brioche by our local baker **Change to truffle fries +5.00**

LeVeL33 Brewery Burger & Fries ▶ Wagyu beef patty, chipotle mayo, cheddar cheese, lettuce, caramelised onion, gherkins, crispy beer malt artisanal brioche by our local baker **Change to truffle fries +5.00** 🌿🍷

LeVeL33 Veggie Burger & Fries ▶ Housemade veggie patty with mushrooms, corn, sweet potato, onion & quinoa, chipotle mayo, cheddar cheese, lettuce, caramelised onion, gherkins **Change to truffle fries +5.00** 🌿🍷

Grass-Fed Ribeye **+8.00** ▶ Argentina, 200g, Stout jus, chimichurri, greens 🍷

In-House Koji Dry Aged Westholme Wagyu Tri-Tip **+15.00**
▶ Australia, 200g, Stout jus, chimichurri, greens 🍷

Fish & Chips ▶ Beer-battered hake, crisscut potato chips, crushed peas, tartar sauce

Seared Tuna ▶ Heirloom baby carrots, IPA passionfruit sauce, wasabi aioli, marinated kombu

Stout Braised Lamb ▶ Pappardelle, Parmesan, parsley

Eggplant Parmigiana ▶ Mozzarella, olive crumb, basil 🌿🍷

Desserts 🌿

Pecan Brownie ▶ Vanilla ice cream, spent grain tuile 🍷

Tiramisu ▶ Rum, coffee, mascarpone, malt caramel 🍷

Apple Crumble ▶ Cinnamon & spent grain granola, brown butter ice cream

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

LeVeL33's Beer Ice Cream or Sorbet Of The Day *Our team is happy to elaborate*

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

Soups

“Ugly” Vegetable Minestrone
▶ French beans, tomatoes,
beer malt | **6.00** 🌿🍷

French Onion Soup
▶ Beef stock, Gruyère | **7.00** 🍷

Ah Hua Kelong Seafood
Bouillabaisse ▶ Tiger prawn,
Mussels, clams | **9.00** 🍷

Sides 🌿

Grilled Asparagus 🍷
▶ Mustard aioli | **13.00**

Truffle Fries
▶ Truffle aioli, Parmesan | **16.00**

Fries
▶ Garlic ketchup | **10.00**

Sweet Potato Fries 🍷
▶ Wasabi aioli | **13.00**

Freshly Brewed Craft Beers | 0.3ℓ **9.50** ▶ 0.5ℓ **14.50**

Blond Lager / Wheat Beer / India Pale Ale / House Porter / Stout

Seasonal Craft Beer ▶ **Blanche** Brewed with barley, wheat, coriander seeds & orange peel. Alc. 4.4%

Beer Tasting Paddle ▶ Five 0.1ℓ tasters of LeVeL33 craft brews | **23.50**

LeVeL33 Brut Beer | 300mℓ **14.90** ▶ 750mℓ **35.00** ▶ Magnum **70.00**

Brewed with the same yeast as Champagne Barons de Rothschild with a second fermentation in bottle.
As per Méthode Traditionnelle to produce champagne, after a few months of turning the bottles, the accumulated lees in the neck of the bottles are disgorged before the final corking.

Impossible Ale ▶ Craft-beer, low carb, low alcohol & half the calories, aromatic American hops. Alc. 3.5% | 0.3ℓ **9.50**

Sparkling & Wines *by the glass*

Sommelier Selection Available *Our team is happy to recommend*

Champagne Barons de Rothschild NV ▶ Brut ▶ Côte des Blancs | **29.00**

Barone Pizzini NV ‘Animante’ Franciacorta ▶ Lombardia | **23.00**

Prosecco 47 Anno Domini ▶ Veneto | **20.50**

Sauvignon Blanc ▶ Satyr ▶ Marlborough | **18.00**

Chardonnay ▶ Hannes Reeh ‘Unplugged’ ▶ Neusiedlersee | **19.50**

Pinot Noir ▶ Satyr ▶ Hawke’s Bay | **18.00**

Hannes Reeh ‘Heideboden Rot’ ▶ Cabernet Sauvignon / Merlot / Zweigelt ▶ Neusiedlersee | **19.50**

Maison Castel Rosé ▶ Grenache / Syrah / Cinsault ▶ Côtes de Provence | **19.00**

Rockford Rosé ▶ Alicante Bouchet ▶ Barossa Valley | **20.00**

Explore our boutique wine list showcasing our range of specially selected wines, all less than 5,000 cases in production.

Craft Hard Seltzer

Watermelon & Lime / Peach / Lime / Mango & Passionfruit. Alc. 2.5% | **13.00**

Non-Alcoholic

Filtered Still & Sparkling Water | **5.00** Free flow per guest

Remedy Kombucha ▶ Mango Passion ▶ Ginger Lemon ▶ Apple Crisp | **12.00**

Alpirsbacher Alcohol-Free Lager 0.0% from Germany | **11.00**

Melati Classic Aperitif *Enjoy neat or as Melati Spritz* | **16.00**

Lyre’s Non-alcoholic Classic Spirits | **16.00**

Dry London Spirit & Tonic ▶ “No sin” gin & tonic

Dark Cane Spirit ▶ Enjoy with your favourite mixer or as a mojito

Italian Spritz ▶ Think guilt-free Aperol Spritz

🌿 Vegetarian | 🌿🍷 Vegetarian Option | 🍷 Gluten Free | 🍷🍷 Gluten Free Option

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

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