

THE RAW BAR

Antonius Caviar, Siberian ▶ Traditional condiments & housemade beer blinis | 30g 138.00
Caviar d'Eden, Russian ▶ Traditional condiments & housemade beer blinis | 30g 168.00
Sustainable Yarra Valley Salmon Roe ▶ Traditional condiments & housemade beer blinis | 30g 48.00

LeVeL33 Signature Raw & Chilled Sustainable Seafood Platter 48.00 Per guest
 Freshly shucked oysters, nam jim marinated Hokkaido scallop ceviche, kingfish sashimi, ocean trout sashimi, poached prawn, pink pepper & yuzu marinated Fremantle octopus, Yarra Valley salmon roe, blue swimmer crab rillette, beer blinis, pumpernickel bread, lemon
 Add 10g **Caviar d'Eden, Russian** 48.00

Freshly Shucked Oysters

Blond Lager Mignonette & Lemon ▶ 1/2 Dozen 36.00 | 1 Dozen 68.00
 Brut Beer Jelly, Ponzu, Yarra Valley Roe ▶ 1/2 Dozen 42.00 | 1 Dozen 79.00

Sustainable Australian Kingfish

▶ Wheat beer ponzu, yuzu kosho, sea grapes, cucumber, finger lime 26.00

STARTERS

Sustainable Fremantle Octopus ▶ Charcoal grilled, 'nduja, saffron potato, ink aioli 34.00
Seared Hokkaido Scallops ▶ Brut beer beurre blanc, chorizo jam, fried chorizo & apple salad, kombu oil 29.00
Roasted Heirloom Carrot ▶ Pistachio arugula pesto, Meredith Valley goat feta, pine nut granola, Stout balsamic 26.00 **V**
Vine-Ripened Tomato ▶ Whipped Stracciatella cheese, compressed grapes, marinated kombu, malt crisps, smoked evoo, aged balsamic 24.00 **V**
Beef Tartare ▶ Pasture-fed, miso mayonnaise, white kimchi, avruga caviar, free-range yolk, beer vinegar crackers 29.00

FROM OUR GRILL

All steaks are served with local mustard leaf & sorrel salad sourced in Singapore, Stout & red wine jus, IPA & honey roasted garlic

LeVeL33 Exclusive Signature Cut, Koji & Spent Grain Dry-Aged Westholme Wagyu Rump Cap

Pasture-fed, grain-finished, MBS8-9+ Queensland, Australia | 180g 80.00

Little Joe Ribeye 100% Pasture-fed, MBS4+ Victoria, Australia | 300g 84.00

Westholme Wagyu Bavette

Pasture-fed, grain-finished, MBS6-7 Queensland, Australia | 200g 68.00

King Island Sirloin 100% Pasture-fed, Tasmania, Australia | 250g 64.00

Sharing Cut of the Day Slow-roasted tomato, IPA & honey-roasted garlic, housemade sauces & choice of 2 sides **Market Price**

ADD-ONS IPA Onion-Roasted Yeast Café De Paris Butter | Chimichurri

Stout & Red Wine Jus | Beef Fat Bordelaise Sauce 4.00 Per add-on

Seasonal Truffle **Market Price**

SIDES **V**

Tomato & Feta Cheese Salad ▶ Cow feta cheese, roasted peppers, Kalamata olives, red onion, oregano, sherry dressing 14.00 | **Paris Mash** ▶ Smoked evoo 15.00
IPA & Honey Roasted Heirloom Carrots ▶ Pistachio dukkah, labneh 16.00 | **Market Vegetables** ▶ Salsa verde, Olsson's smoked salt 15.00
Local Leaves Salad ▶ Orange, radish, herbs, Blond Lager & verjuice dressing 12.00 | **Stout Braised Mushroom Ragù** ▶ Seaweed butter, chives 15.00 | **Truffle & Parmesan Fries** 16.00
Housemade Parmesan Crusted Beer Garlic Bread 12.00 | **Housemade Spent Grain & Herb Focaccia** ▶ Stout balsamic, evoo 4.00

V Vegetarian | For gluten-free, vegan or other dietary requests, please approach our staff.



At LeVeL33, we aim to provide an experience of responsible craftsmanship. Scan to watch more about our sustainability efforts.

CONTEMBREWERY MENU

Whole Table Order 168.00 Per guest (2 to 8 guests)
With Drinks Pairing 98.00 Per guest

Housemade Spent Grain Focaccia ▶ Stout balsamic, evoo

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TO SHARE

LeVeL33 Signature Raw & Chilled Sustainable Seafood Platter

Freshly shucked oysters, nam jim marinated Hokkaido scallop ceviche, kingfish sashimi, ocean trout sashimi, poached prawn, pink pepper & yuzu marinated Fremantle octopus, Yarra Valley salmon roe, blue swimmer crab rillette, beer blinis, pumpernickel bread, lemon

Add 10g **Caviar d'Eden, Russian** 48.00

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Vine-Ripened Tomato ▶ Whipped Stracciatella cheese, compressed grapes, marinated kombu, malt crisps, smoked evoo, aged balsamic

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Seared Hokkaido Scallops ▶ Brut beer beurre blanc, chorizo jam, fried chorizo & apple salad, kombu oil

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LeVeL33 Exclusive Signature Cut, Koji & Spent Grain Dry-Aged Westholme Wagyu Rump Cap Pasture-fed, grain-finished MBS8-9+ Queensland, Australia ▶ Truffle potato, beef fat bordelaise

OR

Free Range Australian Lamb Rump

▶ Smoked maple glaze, eggplant, slow roasted tomato, citrus labneh

OR

Fish Of The Day ▶ Nduja, saffron rouille, squid ink

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Mango & Rum Roasted Pineapple Tart

▶ Mango ganache, mango & brut beer jelly, housemade spent grain shortcrust **V**

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Brewery Inspired Petit Fours

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Organic Coffee or Tea

MAINS

Free-Range Australian Lamb Rump ▶ Smoked maple glaze, eggplant, slow-roasted tomato, citrus labneh 54.00

Sustainably Farmed Australian Barramundi ▶ Charcoal grilled local squid, caponata, Tuscan kale 39.00

Housemade Spent Grain Pasta of the Day **Market Price**

Free-Range Australian Pork Collar ▶ Celeriac, tamarind glaze, green onion chermoula 42.00

Sharing Fish of the Day Served with seasonal garnish **Market Price**

Charcoal Grilled Cauliflower ▶ Macadamia romesco, pickled cauliflower, spiced fried shallots, soft herbs & flower salad 34.00 **V**

Barley, Farro & Mushroom Risotto ▶ Shiitake butter, chives 25.00 / 39.00 **V**