

LeVeL33 Executive Set Lunch

Monday to Friday, 12.00pm - 2.30pm

2-Course 48.00 ▲ 3-Course 58.00 | Choice of Starters, Mains, Desserts

Add Per Coffee or Tea* 4.00 | Per 0.3ℓ Freshly Brewed Craft Beer 6.00 | Per Carafe Filtered Still or Sparkling Water 5.00

THE RAW BAR

Freshly Shucked Oysters *Our team is happy to elaborate*

Blond Lager Mignonette & Lemon ▶ Each 6.50 | 1/2 Dozen 36.00 | 1 Dozen 68.00

Brut Beer Jelly, Ponzu, Yarra Valley Roe ▶ Each 7.50 | 1/2 Dozen 42.00 | 1 Dozen 79.00

Housemade Spent Grain & Herb Focaccia ▶ Stout balsamic, evoo 4.00

STARTERS

Ceviche Fish Of The Day ▶ Nam jim, white kimchi, avruga caviar

Chopped Gourmet Salad Of The Day

IPA & Honey Glazed Pork Cheek ▶ Apple & mustard preserve, celeriac, sesame, bronze fennel

Burrata ▶ Smoked tomato jam, green olive tapenade, marinated zucchini, housemade spent grain focaccia, stout balsamic, basil **V**

Soup Of The Day *Our team is happy to elaborate*

MAINS

Chef's Special Of The Day *Our team is happy to elaborate*

Sustainable Fish Of The Day ▶ Asparagus, sweet peas, celeriac, lemon butter emulsion, kombu +9.00

Westholme Wagyu *Pasture-fed, grain-finished, petit tender MBS4-5 Queensland, Australia 200g*
▶ Smoked potato, bordelaise sauce +18.00

Sustainable Fish & Chips ▶ IPA beer-battered fish, housemade tartar sauce, nori fries, local leaves salad

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

Poached Prawn Salad ▶ Avocado, baby romaine, watercress, croutons, housemade cocktail sauce, sherry dressing

Dry Aged King Island Beef Burger & Fries ▶ Pasture-fed beef, beer malt bun, cheddar cheese, housemade pickles, caramelized beer onion, heirloom beef tomato

Housemade Veggie Burger & Fries ▶ Beer malt bun, cheddar cheese, caramelized beer onion, housemade pickles, heirloom beef tomato **V**

DESSERTS **V**

Chef's Special Of The Day *Our team is happy to elaborate*

LeVeL33 Chocolate & Stout ▶ Lava cake, sorbet, salted caramel, housemade spent grain cookie

Mango & Rum Roasted Pineapple Tart ▶ Mango ganache, mango & brut beer jelly, housemade spent grain shortcrust

Burnt Pavlova ▶ Coconut chantilly, seasonal fruit

LeVeL33 Beer Ice Cream Or Seasonal Fruit Sorbet

LOCABA Gelato Of The Day *Free of refined sugar*

SIDES **V** 14.00 Per Side

Market Vegetables ▶ Salsa verde, Olsson's smoked salt | **Truffle & Parmesan Fries** | **Paris Mash** ▶ Smoked evoo

Local Leaves Salad ▶ Orange, radish, herbs, Blond Lager & verjuice dressing | **Stout Braised Mushroom Ragù** ▶ Seaweed butter, chives

Selection Of Artisan Cheese **V**

Served with apple, maple & IPA jam, grapes, Tasmanian honeycomb, housemade spent grain crackers | 1 Type of Cheese 14.00 | 3 Types of Cheese 36.00

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.

Freshly Brewed Craft Beers

Blond Lager | Wheat Beer | India Pale Ale
House Porter | Stout | Seasonal

LeVeL33 Brut Beer 300ml 21.00 ▲ 750ml 49.00

A truly unique craft beer brewed with the same yeast as the Champagne Barons de Rothschild & with second fermentation in a bottle, just like champagne. Refreshingly dry with elegant sparkle.

Champagne Barons de Rothschild NV

A unique venture between the Rothschild houses (Mouton, Lafite & Clarke). Golden tints.

▲ Chardonnay & Pinot Noir ▲ Champagne ▲ 120ml 33.00

47 Anno Domini Prosecco Bio-Vegan, Biodynamic

DOCG prosecco. Straw yellow hue and fruity.

▲ Glera ▲ Veneto ▲ 120ml 20.50

Greyrock

Exclusive to LeVeL33. Fresh, grapefruit and well-balanced.

▲ Sauvignon Blanc ▲ Marlborough ▲ 150ml 19.00 ▲ 375ml 46.00

Il Borro 'Lamelle' Organic

From the estate of the Ferragamo family. Straw yellow hue, crisp.

▲ Chardonnay ▲ Tuscany ▲ 150ml 32.00 ▲ 375ml 80.00

Greyrock

Exclusive to LeVeL33. Dark fruit, slight spice and smooth.

▲ Pinot Noir ▲ Hawke's Bay ▲ 150ml 19.00 ▲ 375ml 46.00

Château Guibot 'La Fourvielle' Organic, Biodynamic

Biodynamic Bordeaux. Dark berries, slightly oaky.

▲ Merlot / Cabernet Franc ▲ Bordeaux ▲ 150ml 28.00 ▲ 375ml 70.00

Maison Castel Organic

Citrus fruit freshness and berry notes. Grapes are harvested in the night.

▲ Grenache / Syrah / Cinsault ▲ Côtes de Provence ▲ 150ml 19.00 ▲ 375ml 46.00

LeVeL33 Craft Beer Cocktails 25.00 Each

Blond-ie ▲ Blond Lager, House of Cane Dark Rum, Housemade Lemonade

Flair From Paris ▲ Wheat Beer, Barons de Rothschild Brut Champagne, Lychee Liqueur, Crème de Cassis, Berry Syrup

Duncan ▲ Stout Beer, Coffee Vodka, Galliano Coffee Liqueur, Espresso, Pineapple Cordial

Ale From The Bay ▲ IPA Beer, Sailor Jerry Spiced Rum, Campari Italian Bitters, Lemon, Vanilla

Three Porters ▲ Stout Beer, IPA Beer, Monkey Shoulder Whisky, Strawberry, Lime

Mocktails & Refreshments 11.00 Each

Summer Twist ▲ Housemade Dragon Fruit Puree, Apple Juice

Fruit Punch ▲ Mix of Fruit Juices of the Day

Shirley Temple ▲ Lime Juice, Sprite, Grenadine

*Coffee or Tea Add - Shot / Almond / Soy / Oat Milk +1.00

Printed on 100% recycled paper

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