

LeVeL33


The World's Highest Urban Microbrewery

Our culinary team under Executive Chef Jake Kowalewski incorporates beer, beer ingredients, by-products of our onsite brewery and brewing process principles into our menu: hence our unique "Contembrewery Cuisine".

We source as sustainably and close to Singapore as possible.



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

Printed on 100% recycled paper 

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

Social Dining

2:30pm onwards

FROM WATER

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, pumpnickel bread, lemon

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

Freshly Shucked Oysters *Our team is happy to elaborate*

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

Chilli Salt & Pepper Local Squid ▶ Fried, spring onion, coriander, nuoc cham 24.00

Local Tiger Prawn ▶ Roasted garlic, roasted chilli, oregano, lemon 24.00

FROM LAND

Australian Wagyu Bresaola ▶ Pickled mushroom, beer malt grissini 39.00

Dry Aged King Island Beef Burger ▶ Beer malt bun, cheddar cheese, housemade pickles, caramelized beer onion, heirloom beef tomato 29.00

Housemade Veggie Burger ▶ Beer malt bun, cheddar cheese, caramelized beer onion, housemade pickles, heirloom beef tomato 25.00 

Housemade Hummus & Baba Ganoush ▶ Pistachio dukkah, beer flat bread 18.00 

Salt & Beer Vinegar Blooming Onion ▶ Togarashi, fermented chilli aioli 14.00 

Sizzler Beef ▶ Confit garlic, pepper sauce 26.00

Free-Range Australian Pork Collar Skewers ▶ Sweet & sour glaze, spring onions 15.00

"Cheeseburger" Spring Roll ▶ Fermented garlic ketchup, housemade hot sauce (4pcs) 14.00 

Spent Grain Focaccia Cheese Toastie ▶ Blond Lager piccalilli, burnt spring onion ranch 18.00 

Charcoal Grilled Padron Peppers ▶ Macadamia romesco, citrus ricotta, smoked sea salt, evoo 16.00 

Beer Brined Chicken Wing ▶ Fried, truffle stuffing, whipped blue cheese, housemade buffalo sauce (2pcs) 16.00

Truffle & Parmesan Fries 16.00 

Warm Kombu Marinated Olives ▶ Grilled housemade bread 14.00 

Spiced Beer Nuts 9.00 

Housemade Parmesan Crusted Beer Garlic Bread 12.00 

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

 Vegetarian

 Vegan

 Vegan Option Available

For other dietary requests, please approach our staff

CHEESES

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

DESSERTS

LeVeL33 Chocolate & Stout ▶ Lava cake, sorbet, salted caramel, housemade spent grain cookie 18.00 v

Burnt Pavlova ▶ Coconut chantilly, seasonal fruit 18.00 v

Organic Coffee & Stout Cappuccino ▶ Panna cotta, chantilly, Stout jelly & caramel, chocolate 18.00 v

Tea Tiramisu ▶ Matcha, earl grey, thai milk tea, vanilla mascarpone, pistachio 18.00 v

Mango & Rum Roasted Pineapple Tart ▶ Mango ganache, mango & brut beer jelly, housemade spent grain shortcrust 18.00 v

LeVeL33 Beer Ice Cream 10.00 v

Seasonal Fruit Sorbet ▶ Seasonal berries 10.00 v

LOCABA Gelato Of The Day Free of refined sugar 10.00 v

Happy Hour

Mondays to Fridays, 3 pm to 6 pm

Prosecco

47 Anno Domini ▶ Glera ▶ Veneto **Bio-Vegan, Biodynamic**

3 Oysters + 1 Glass 30.90

1 Dozen Oysters + 1 Bottle 137.90

Champagne

Barons de Rothschild NV ▶ Chardonnay ▶ Champagne

3 Oysters + 1 Glass 40.90

1 Dozen Oysters + 1 Bottle 222.90

LeVeL33 Brut Beer Brewed with Champagne yeast

3 Oysters + 1 Glass | 300ml 26.00

1 Dozen Oysters + 1 Bottle | 750ml 84.90

Additional Oyster 6.00 Per piece

