

# Level33 VEGAN MENU

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## SNACKS 2:30pm onwards

- Housemade Hummus & Baba Ganoush** › Pistachio dukkah, beer flatbread 18.00
- Salt & Beer Vinegar Blooming Onion** › Togarashi, fermented chilli aioli 14.00
- “Cheeseburger” Spring Roll** › Fermented garlic ketchup, housemade hot sauce (4pcs) 14.00
- Truffle Fries** › Vegan truffle aioli 16.00
- Charcoal Grilled Padron Peppers** › Macadamia romesco, smoked sea salt, evoo 16.00
- Spiced Beer Nuts** 9.00
- Warm Kombu Marinated Olives** › Grilled housemade bread 14.00
- Housemade Spent Grain & Herb Focaccia** › Stout balsamic, evoo 4.00

12:00pm to 2:30pm & 5:00pm to 9.30pm

## STARTERS

- Barley, Farro & Mushroom Risotto** › Local mushroom ragu, chives 26.00
- Roasted Heirloom Carrot** › Pistachio arugula pesto, pine nut granola, stout balsamic 24.00
- Vine-Ripened Tomato** › Compressed grapes, housemade beer malt crisps, aged balsamic, evoo 20.00

## MAINS

- Housemade Spent Grain Pasta** › Salsa verde, tomato, asparagus, kombu 37.00
- Charcoal Grilled Cauliflower** › Macadamia romesco, pickled cauliflower, spiced fried shallots, soft herbs & flower salad 36.00
- Housemade Veggie Burger** › Beer malt bun, vegan cheddar cheese, caramelized beer onion, housemade pickles, heirloom beef tomato 25.00

## SIDES

- IPA & Honey Roasted Heirloom Carrots** › Pistachio dukkah, labneh 16.00
- Local Leaves Salad** › Orange, radish, herbs, Blond Lager & verjuice dressing 12.00
- Stout Braised Mushroom Ragu** › Chives 15.00
- Market Vegetables** › Salsa verde, Olsson's smoked salt 15.00
- Tomato Salad** › Roasted peppers, Kalamata olives, red onion, oregano, sherry dressing 15.00

## DESSERTS

- Burnt Pavlova** › Coconut chantilly, seasonal fruit 16.00
- Seasonal Fruit Sorbet** › Seasonal Berries 10.00
- LOCABA Gelato Of The Day** Free of refined sugar 10.00

For gluten-free or other dietary requests, please approach our staff.