

LeVeL33

The Weekender

12:00pm – 2:30pm

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

Small Plates

Sustainable Fremantle Octopus ▶ Charcoal grilled, 'nduja, saffron potato, ink aioli 34.00


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


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

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

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

Beef Tartare ▶ Pasture-fed, miso mayonnaise, white kimchi, avruga caviar, free-range yolk, beer vinegar crackers 29.00

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

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

Warm Kombu Marinated Olives ▶ Grilled housemade bread 14.00 

Housemade Parmesan Crusted Beer Garlic Bread 12.00 

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



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At LeVeL33, we aim to provide an experience of responsible craftsmanship.

Scan to watch more about our sustainability efforts.

From Our Grill

Our meat selection exclusively includes animals raised as naturally as possible: all spent their lives free-ranging on wide Australian pastures, including during grain finishing

LeVeL33 Exclusive Signature Cut, Koji & Spent Grain Dry-Aged Westholme Wagyu Rump Cap
Pasture-fed, grain-finished, MBS 8-9+ Queensland, Australia | 180g 80.00

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

Westholme Wagyu Bavette
Pasture-fed, grain-finished, MBS 6-7 Queensland, Australia | 200g 68.00

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

Sharing Cut of the Day

▶ Served with a choice of 2 sides, housemade condiments & sauces **Market Price**

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

Sauces

**Red wine & Stout jus | Beef fat bordelaise sauce | Chimichurri
IPA onion & roasted yeast Café de Paris butter** 4.00 Per add-on

Seasonal Truffle **Market Price**

Long Lunch

A selection of chef's favorite signature dishes from snacks, small plates, sharing mains & dessert!

Whole Table Order 98.00 Per guest

Signature Roast


Westholme Wagyu Rump 58.00


Pasture-fed, grain-finished, MBS 8-9+ Queensland, Australia 200g
▶ Rosemary & garlic roasted potato, beef fat Yorkshire pudding, sautéed spinach, Stout & red wine jus


Half Free-range Australian Chicken 78.00


▶ Creamed corn with Parmesan & chives, grilled asparagus, smoked mash, truffle jus


Sides


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 Ragu ▶ Seaweed butter, chives 15.00 

Truffle & Parmesan Fries 16.00 

Large Plates

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

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

Sustainably Farmed Tasmanian Ocean Trout ▶ Charcoal grilled local squid, caponata, Tuscan kale 39.00


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

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


To Share Fish of the Day

Served with seasonal garnish **Market Price**


Dessert & Cheese


Selection Of Artisan Cheese 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


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

Burnt Pavlova ▶ Coconut chantilly, seasonal fruit 18.00 

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

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

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

LeVeL33 Beer Ice Cream 10.00 

Seasonal Fruit Sorbet ▶ Seasonal Berries 10.00 

LOCABA Gelato Of The Day Free of refined sugar 10.00 

Free Flow Beverage Offer

88.00 Per guest

House-brewed beers, Prosecco, Prosecco Rosé, exclusive to LeVeL33 house wines (*Pinot Noir, Sauvignon Blanc, Rosé*) & soft drinks

Available from 12.00pm to 4.00pm

 Vegetarian  Vegan  Vegan Option Available

For other dietary requests, please approach our staff.

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