

Starters

Beetroot (v) ▲▲ Medley of beets, pea tendrils, flaked almonds, goat curd

Pig & Snail ▲ Panko crumbed sous-vide Ibérico jowl and cheek, celeriac purée, garlic escargot, arugula pesto

Octopus ▲▲ Red cabbage brine, pomegranate, 30 second espelette sponge, corn purée

Beef Tartare ▲ Hand cut Black Angus and condiments

Scallop ▲▲ Pan seared Foleys scallops, crisp pig cheek, fresh peas, green chermoula

Carpaccio ▲ Thinly sliced Wagyu beef, scallions, smoked egg white, pumpkin mustard, burnt butter aioli, beef fat vinaigrette

Forest (v) ▲▲ Variety of mushrooms in seven textures, 65° organic yolk, oak meringue, pumpernickel crumb

Salmon Pastrami ▲▲ Quark, flowers, 30 second yoghurt sponge

Salad (v) ▲ Baby romaine, basil seed, Kikorangi triple blue cheese, 33.1 Blond Lager pear vinaigrette

Soup (v) ▲ 33.9 Wheat Beer and onion soup, Neal's Yard Red Leicester, sourdough, 33.15 India Pale Ale foam

Ploughman's Board ▲ 2 pax ▲ 4 pax
A selection of cured and smoked meats, rilette, crostini, 33.3 Stout mustard

Seafood Medley ▲ 2 pax ▲ 4 pax
A selection of marinated, smoked and cured seafood with caper berries, sauce tartare

Fresh Craft Beers

All brewed onsite by LeVeL33's resident Brewmaster, served unfiltered and unpasteurised

Opening to 8pm ▲ 0.3 litre ▲ 0.5 litre
After 8pm ▲ 0.3 litre ▲ 0.5 litre

▲ **33.1 Blond Lager** Refreshing. Smooth. Light bodied. Slightly fruity.

▲ **33.15 India Pale Ale** Aromatic hops. Malty. Bitter.

▲ **33.3 Stout** Strong roasted and malty flavours. Coffee and bitter chocolate aftertones.

▲ **33.4 House Porter** Lighter malt and chocolate flavours. Moderate hops aroma.

▲ **33.9 Wheat Beer** Refreshing. Smooth. Medium bodied. Fruity with hints of banana.

▲ **Beer Tasting Paddle**
0.1 litre taster of five LeVeL33 craft brews

LeVeL33

CRAFT-BREWERY
RESTAURANT
& LOUNGE

Mains

Grill

AUSTRALIA ▲▲ Rump, grass-fed, 250g

IRELAND ▲ Sirloin, grass-fed, 250g

ARGENTINA ▲ Tenderloin, grass-fed, 200g

USA ▲ Ribeye, grain-fed, 220g

Served with LeVeL33 signature steak sauce

Brittany Cod ▲▲ Pan baked, pea purée, puffed wild rice, lemon air

Kangaroo ▲▲ Pan seared loin, pumpkin purée, salt baked beet, bush leaf dust, blackberry jus

Gnocchi ▲ Slow braised shredded lamb shoulder, pine nut, cranberry, aged goat cheese, sage, rossini jus

Market Catch ▲▲ Pan baked fish, hazelnut, salsify, green asparagus, soy gastrique

Ibérico ▲ 33.15 India Pale Ale brined cutlet, caramelized fennel, jamón, kai-lan, split malt oil cream

Corn-fed Poulet ▲▲ 33.9 Wheat Beer brined sous-vide chicken breast, fungi, kohlrabi purée, Madeira jus

Gambas ▲▲ Wild caught prawns, seafood bisque, soba, papaya gel

Beef & Reef ▲ Chargrilled tenderloin, lobster tail, artichoke in textures, avocado purée

Rice (v) ▲ Hokkaido pumpkin risotto, Kikorangi triple blue cheese, pea tendrils, pumpkin oil

Chèvre Gnocchi (v) (GF) ▲ Ricotta, goat cheese, pistachio, raw mushrooms, 33.15 India Pale Ale Mornay

Sides

Heritage Carrot (v) ▲ Beer malt soil, pea tendrils, 33.15 India Pale Ale tamarind gel

Pumpkin (v) Ginger tomato chutney, cashews, cilantro, lime yoghurt

Broccolini (v) Smoked onion, garlic, buckwheat butter

Heirloom Tomato (v) ▲ Ricotta terrine, basil sponge, black garlic balsamic, walnut oil

Asparagus (v) Grilled and smoked, spent grain, burnt hazelnuts, sumac rapeseed emulsion

Spinach (v) Sautéed, beer paneer, spent grain muesli

Kipflers (v) Pumpernickel soil, cresses

Corn (v) Smoked, blistered, sheep feta, lime, pink pepper

Sharing

Banjo ▲▲ 2-3 pax 33.4 House Porter brined Australian Dorper lamb, charred peppers and blackened corn, green chermoula, 33.3 Stout and organic chocolate mole

Beef ▲ 2 pax, 600g ▲ 4 pax, 1.2kg
Côte de bœuf, mushroom and tomato medley, kipfler, beef fat butter, veal jus

Suckling Pork Rack ▲ 3-4 pax
Marinated in 33.1 Blond Lager mojo, pincho moruno, ras el hanout beans, 33.4 House Porter and apple molasses

▲ Green choice (organic or sustainable)

GF – Gluten free