

Starters

Beetroot (v) ▲▲ **19.50** Medley of beets, pea tendrils, flaked almonds, goat curd

Pig & Snail ▲ **26.50** Panko crumbed sous-vide Ibérico jowl and cheek, celeriac purée, garlic escargot, arugula pesto

Octopus ▲▲ **25.50** Red cabbage brine, pomegranate, 30 second espelette sponge, corn purée

Beef Tartare ▲ **22.50** Hand cut Black Angus and condiments

Scallop ▲▲ **28.00** Pan seared Foleys scallops, crisp pig cheek, fresh peas, green chermoula

Carpaccio ▲ **26.00** Thinly sliced Wagyu beef, scallions, smoked egg white, pumpkin mustard, burnt butter aioli, beef fat vinaigrette

Forest (v) ▲▲ **26.00** Variety of mushrooms in seven textures, 65° organic yolk, oak meringue, pumpernickel crumb

Salmon Pastrami ▲▲ **25.00** Quark, flowers, 30 second yoghurt sponge

Salad (v) ▲ **17.00** Baby romaine, basil seed, Kikorangi triple blue cheese, 33.1 Blond Lager pear vinaigrette

Soup (v) ▲ **15.00** 33.9 Wheat Beer and onion soup, Neal's Yard Red Leicester, sourdough, 33.15 India Pale Ale foam

Ploughman's Board ▲ 2 pax **48.00** ▲ 4 pax **85.00**
A selection of cured and smoked meats, rilette, crostini, 33.3 Stout mustard

Seafood Medley ▲ 2 pax **48.00** ▲ 4 pax **85.00**
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 **9.33** ▲ 0.5 litre **13.33**
After 8pm ▲ 0.3 litre **12.33** ▲ 0.5 litre **17.33**

▲ **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 at **23.33**

LeVeL33

CRAFT-BREWERY
RESTAURANT
& LOUNGE

Mains

Grill

AUSTRALIA ▲▲ **44.00** Rump, grass-fed, 250g

IRELAND ▲ **48.50** Sirloin, grass-fed, 250g

ARGENTINA ▲ **44.00** Tenderloin, grass-fed, 200g

USA ▲ **46.00** Ribeye, grain-fed, 220g

Served with LeVeL33 signature steak sauce

Brittany Cod ▲▲ **38.00** Pan baked, pea purée, puffed wild rice, lemon air

Kangaroo ▲▲ **39.00** Pan seared loin, pumpkin purée, salt baked beet, bush leaf dust, blackberry jus

Gnocchi ▲ **32.50** Slow braised shredded lamb shoulder, pine nut, cranberry, aged goat cheese, sage, rossini jus

Market Catch ▲▲ **39.00** Pan baked fish, hazelnut, salsify, green asparagus, soy gastrique

Ibérico ▲ **39.00** 33.15 India Pale Ale brined cutlet, caramelized fennel, jamón, kai-lan, split malt oil cream

Corn-fed Poulet ▲▲ **31.00** 33.9 Wheat Beer brined sous-vide chicken breast, fungi, kohlrabi purée, Madeira jus

Gambas ▲▲ **39.50** Wild caught prawns, seafood bisque, soba, papaya gel

Beef & Reef ▲ **48.50** Chargrilled tenderloin, lobster tail, artichoke in textures, avocado purée

Rice (v) ▲ **29.00** Hokkaido pumpkin risotto, Kikorangi triple blue cheese, pea tendrils, pumpkin oil

Chèvre Gnocchi (v) (GF) ▲ **28.00**
Ricotta, goat cheese, pistachio, raw mushrooms, 33.15 India Pale Ale Mornay

Sides

Heritage Carrot (v) ▲ **14.00** Beer malt soil, pea tendrils, 33.15 India Pale Ale tamarind gel

Pumpkin (v) **18.00** Ginger tomato chutney, cashews, cilantro, lime yoghurt

Broccolini (v) **13.50** Smoked onion, garlic, buckwheat butter

Heirloom Tomato (v) ▲ **14.50** Ricotta terrine, basil sponge, black garlic balsamic, walnut oil

Asparagus (v) **14.50** Grilled and smoked, spent grain, burnt hazelnuts, sumac rapeseed emulsion

Spinach (v) **9.50** Sautéed, beer paneer, spent grain muesli

Kipflers (v) **9.50** Pumpernickel soil, cresses

Corn (v) **9.50** Smoked, blistered, sheep feta, lime, pink pepper

Sharing

Banjo ▲▲ 2-3 pax **108.00** 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 **98.00** ▲ 4 pax, 1.2kg **160.00**
Côte de bœuf, mushroom and tomato medley, kipfler, beef fat butter, veal jus

Suckling Pork Rack ▲ 3-4 pax **138.00**
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

Sweets

Smoked White Chocolate ▲ **15.00** Mousse, matcha 30 second sponge, pineapple carpaccio, caramelized white chocolate, green tea anglaise

Milk & Cookies ▲ **17.00** Lavender, almond milk, bourbon, cookie dough and white chocolate popsicle

Meringue ▲ **16.50** Cornhusk meringue, corn mousse, husk ash, white chocolate ganache

Pink Peppered Chocolate Fondant ▲▲ **16.00**
Hot mint mascarpone, citrus confit, lime leaf oil

Beehive ▲▲ **16.50** Chocolate 'flight', forest honey, rosemary ice cream, lavender mousse, cinnamon pastry

Berries ▲ **16.50** Mixed berries, pine parfait, chamomile moss, blackberry sorbet, citrus oil, lime curd

Affogato ▲ **9.50** 33.3 Stout espresso ice cream, LeVeL33 exclusively cold pressed coffee

Edible Beer Paddle ▲ **18.00** Chef's selection of iced beer creations

Dessert Assiette ▲ 2 pax **38.00** Chef's selection of our fine crafted sweets - Peppered Chocolate Fondant, Beehive, Berries and handcrafted beer ice cream

Cheese ▲ **22.00** Board of farmed cheeses, fruit compote, lavosh

Coffee

Specially Crafted Coffee Roast

Roasted exclusively for LeVeL33 by Oriole

Dark chocolate and wine flavours. Orange acidity. Brown sugar finish.

6.00 ▲ Americano ▲ Espresso ▲ Macchiato

7.00 ▲ Caffè Latte ▲ Cappuccino ▲ Espresso Double

Tea

Newby Tea **6.00**

▲ Milk Oolong ▲ Jasmin Princess ▲ Ginger & Lemon ▲ Peppermint
▲ Chamomile ▲ Rooibos Orange ▲ Earl Grey ▲ English Breakfast

▲ *Green choice (organic or sustainable)*

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