

# Beer Dining

Celeriac Taco ▲ Ox tongue, cabbage, Neal's Yard Red Leicester, yoghurt curd, 33.15 India Pale Ale shandy gastrique

Lamb Bao ▲ Slow roasted shoulder, steamed bun, lime pickle, 33.4 Porter and apple molasses, cabbage slaw

Saganaki Sizzler (v) ▲ Sheep cheese, walnut bread, buckwheat butter, garlic salt, fresh lemon

Pork Belly ▲ Slow roasted, jerk rub, yuzu chimichurri, grilled melon

Fish & Chips ▲ Whitebait, thick cut potato, 33.1 Blond Lager pickles, tartar sauce

Lamb Ribs ▲ Braised, Moroccan spices, hummus, truffled balsamic, tzatziki, lime

Sizzling Prawns ▲ Australian tiger prawns, lemon, hops steeped soy sauce

Bone Marrow Jaffles ▲ Sourdough, Neal's Yard Red Leicester, truffled onion jam, 33.4 House Porter and cherry mustard

Sizzler Beef ▲ Sizzling cubed Black Angus, wasabi, soy sauce

Bread Dips (v) ▲ Truffled chickpea purée, pomegranate molasses, eggplant caviar

Fat Chips (v) ▲ Hand cut fat chips, beer malt salt, 33.1 Blond Lager infused ketchup

Chicken ▲ 33.15 India Pale Ale brined winglet, beer malt honey, lime, LeVeL33 signature hot sauce

Beer Nuts (v) ▲ Sweet, salty and spiced

## Recommended Beer Pairing

▲ 33.1 Blond Lager

▲ 33.15 India Pale Ale

▲ 33.3 Stout

▲ 33.4 House Porter

▲ 33.9 Wheat Beer

▲ Beer Tasting Paddle

▲ Green choice (organic or sustainable)

Available daily from 2.30pm to 10.30pm.

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