

IT'S SATURDAY.

11.30am to 3.30pm

Prepared simply and to perfection, LeVeL33's Saturday Lunch is a reflection of stunning produce from the world over, **our interpretation of global flavours**, complimented by **refreshing drinks** - enjoyed in **great company!**

SMALLER PLATES

Cheeseburger Bao ▲ Grilled beef patty, Swiss cheese, burger sauce

Burrata Saag ▲ Spinach, curry spices, toasted almonds, coconut (V)

Bagel ▲ Salmon pastrami, avocado, quark, salmon mousse

Kipfler Fries ▲ Rough cut, parmesan, raw garlic, tomato oil (V)

Roti ▲ 33.15 India Pale Ale curry, puffed rice, toasted coconut, almond flakes (V)

Whitebait ▲ Lightly fried, paprika, raw garlic mayo

Bread ▲ Toasted pide and walnut bread, sun-dried chili, coconut, labne, tomato oil (V)

Grilled Artichoke Ceviche ▲ Samphire, Goan masala paste, coconut water (V)

Confit Salmon ▲ Avocado, squid ink, herb oil

BIGGER PLATES

Mac, Crab & Cheese ▲ Monterey Jack, Comté, pasta, breadcrumbs *(Vegetarian option available)*

Pint of Prawns ▲ Served ice cold in the shell with condiments

Pork Belly ▲ Chicharrón, cabbage slaw, 33.4 House Porter bbq sauce

Skirt Steak ▲ Black Angus, king oyster mushroom, chimichurri, capers

Tiger Prawn ▲ Goan masala paste, pickled bean sprouts, coriander broth

Soft Shell Crab ▲ Crispy pork belly, green mango, 33.1 Blond Lager chili jam

Fried Rice ▲ Braised beef brisket, lightly spiced, fermented greens, poached egg *(Vegetarian option available)*

SIGNATURE PLATES

Bisque "Lo Mein" ▲ Udon noodles, prawn, crab, sprouts, cucumber, chili, lime, crustacean stock, LeVeL33's XO sauce

Bacon "Man-Cakes" ▲ Banana, maple, clotted cream *(Vegetarian option available)*

Southern Style Chicken ▲ 2-3 pax Served whole, LeVeL33 hot sauce, ranch, 33.4 House Porter bbq sauce

Beef Tataki ▲ Argentinian tenderloin, served rare, pickled mustard seeds, cucumber, LeVeL33's XO sauce

Grilled Cheese Sandwich ▲ Nduja rilette, Comté and cheddar cheese *(Vegetarian option available)*

SWEET PLATES

Pretzel Roulette ▲ Mini pretzels covered in a variety of flavours

Mirrored Doughnut ▲ Cinnamon cream, berry jam

Peanut Bacon & Jelly ▲ 30 second bitter chocolate sponge, bacon, peanuts, salted caramel, grape jelly

Strawberry Pot ▲ Chocolate brownie, chocolate soil, vanilla mousse

Scoop of the Day ▲ LeVeL33's beer ice cream

Cheese ▲ Board of farmed cheeses, fruit compote, lavash

BEVERAGES

Slow Pressed Juices

Grapefruit Orange Strawberry ▲ Carrot Apple Ginger ▲ Orange Carrot

Homemade Coolers

Passionfruit Pineapple ▲ Blueberry Cinnamon Lime ▲ Ginger Beer Blood Orange

Top up with Craft Beer | Bellavista Franciacorta Sparkling Wine

Sangria LeVeL33's homemade Sangria with rum

Bloody Mary Vodka, tomato juice, fresh lime juice and tabasco

House Pour Wines **Glass 125ml / Carafe 500ml**

Satyr ▲ Sauvignon Blanc ▲ Marlborough

Satyr ▲ Pinot Noir ▲ Hawke's Bay

Rockford ▲ Alicante Bouchet ▲ Barossa Valley

Fresh Craft Beers

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

▲ 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

Cantinas Botaneras

Enjoy a chef's special small tasting plate paired with fresh craft beer at an additional cost

Beer Tasting Paddle

0.1 litre taster of **five LeVeL33 craft brews**

Signature Beer Cocktails

LeVeL33 signature craft beer cocktails available

Blond Mojito Crafted with 33.1 Blond Lager, Havana Club, fresh strawberries and mint

Blue Stout Crafted with 33.3 Stout, Havana Club, blueberries, blueberry jam and lime