

IT'S SATURDAY.

11.30am to 3.30pm

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

SMALLER PLATES

Bang Bang Cauliflower Served crispy, scallions, LeVeL33 hot sauce, lime (V) ▲ **10.00**

Octopus Charred, egg yolk, leek ash, chili oil, potato espuma ▲ **13.50**

Spiced Squid Shallow fried, citrus syrup, togarashi spice ▲ **10.00**

Fig & Pig Spring Rolls Pork cheek, gorgonzola, pistachio, fig compote ▲ **12.50**

Cheeseburger Bao Grilled beef patty, Swiss cheese, burger sauce ▲ **8.00**

Kipfler Fries Rough cut, parmesan, raw garlic, tomato oil (V) ▲ **7.00**

Roti India Pale Ale curry, toasted coconut, almond flakes (V) ▲ **12.00**

Bread Toasted pide and walnut bread, sun-dried chili, coconut, labne, tomato oil (V) ▲ **9.00**

Grilled Artichoke Ceviche Samphire, Goan masala paste, coconut water (V) ▲ **12.00**

BIGGER PLATES

Saganaki Sizzler Sheep cheese, garlic salt, lemon (V) ▲ **15.00**

Mac, Crab & Cheese Monterey Jack, Comté, pasta, breadcrumbs ▲ **16.00** (Vegetarian option available)

Pork Belly Chicharrón, cabbage slaw, House Porter bbq sauce ▲ **13.50**

Skirt Steak Black Angus, king oyster mushroom, chimichurri, capers ▲ **24.00**

Soft Shell Crab Crispy pork belly, green mango, Blond Lager chili jam ▲ **18.00**

Fried Rice Braised beef brisket, lightly spiced, fermented greens, poached egg ▲ **14.50** (Vegetarian option available)

Lamb Ribs Braised and lightly fried, Moroccan spices, hummus, truffled balsamic, tzatziki, lime ▲ **18.50**

SIGNATURE PLATES

Chicken Chilli Ramen Steamed chicken, noodle, bean sprouts, pickles, soft egg, chicken stock ▲ **17.50**

Bacon "Man-Cakes" Banana, maple, clotted cream ▲ **15.00**
(Vegetarian option available)

Southern Style Chicken Whole Chicken ▲ **44.00** Half Chicken ▲ **25.00**
LeVeL33 hot sauce, ranch dressing, House Porter bbq sauce

Beef Tataki Argentinian tenderloin, served rare, pickled mustard seeds, cucumber, LeVeL33's XO sauce ▲ **24.00**

Grilled Cheese Sandwich Nduja rillette, Comté and cheddar cheese ▲ **17.00** (Vegetarian option available)

SWEET PLATES

Pretzel Roulette Mini pretzels covered in a variety of flavours ▲ **8.00**

Jam Jar Cherry jam, white chocolate mousse, salted fudge, meringue ▲ **8.00**

The Kernel LeVeL33's salted caramel popcorn ▲ **5.00**

Strawberry Pot Chocolate brownie, chocolate soil, vanilla mousse ▲ **8.00**

Scoop of the Day LeVeL33's beer ice cream ▲ **5.00**

Cheese Board of farmed cheeses, fruit compote, lavash ▲ **8.00**

BEVERAGES

Slow Pressed Juices

Grapefruit Orange Strawberry ▲ Carrot Apple Ginger ▲ Orange Carrot ▲ **7.50**

Homemade Coolers

Passionfruit Pineapple ▲ Blueberry Cinnamon Lime ▲ Ginger Beer Blood Orange ▲ **4.00**
Top up with Craft Beer ▲ **6.50** | Bellavista Franciacorta Sparkling Wine ▲ **12.50**

Sangria LeVeL33's homemade Sangria with rum ▲ **12.00**

Bloody Mary Vodka, tomato juice, fresh lime juice and tabasco ▲ **20.50**

House Pour Wines

 Glass 125ml / Carafe 500ml

Satyr ▲ Sauvignon Blanc ▲ Marlborough ▲ **14.00 / 50.50**

Satyr ▲ Pinot Noir ▲ Hawke's Bay ▲ **14.00 / 50.50**

Rockford ▲ Alicante Bouchet ▲ Barossa Valley ▲ **15.50 / 54.00**

Fresh Craft Beers

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

▲ 0.3 litre **9.33** ▲ 0.5 litre **13.33**

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

Cantinas Botaneras

Add 2.00 to any fresh craft beer and enjoy a chef's special small tasting plate

Beer Tasting Paddle

0.1 litre taster of **five LeVeL33 craft brews** at **23.33**

Signature Beer Cocktails

LeVeL33 signature craft beer cocktails available at **19.00** each

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