

IT'S SUNDAY.

12noon – 3:30pm

ALL DAY BREAKFAST

Fried egg, butcher's sausage, crisp bacon, vine tomato, mushroom, house baked beans, fries, sourdough and blond lager ketchup ▲ **25.00**

SUNDAY ROASTS

Choice of one of the following served with sunday trimmings - English roast potatoes, oven-baked pumpkin, carrots and red onion ▲ **38.00**

Beef
Slow roasted rump, yorkshire pudding and beef jus ▲

Spring Chicken
Whole roasted, sauerkraut, chicken and mustard jus ▲

Pork Cutlet
Suckling pig, sage and onion purée, shallot and oregano jus ▲

Lamb
Pressed shoulder, walnut gremolata, rosemary jus ▲

Lemon Sole
Baked whole, capers, brown butter ▲

Baked Cauliflower (V)
Truffle, Comté cheese, sage butter ▲ **26.00**

SHARING

Served with sunday trimmings

Lamb Banjo Slow roasted Australian Dorper lamb 2-3 pax ▲ **108.00**

Côte de Boeuf Yorkshire pudding, beef jus 4 pax, 1.2kg ▲ **160.00**

SWEETS

Sticky Date
India Pale Ale caramel, milk gelato, prune compote ▲ **10.00**

Brownie
Clotted cream, coffee fudge ▲ **10.00**

LeVeL33's Beer Ice Cream
Ask our friendly staff for today's offering ▲ **5.00**

Cheese
Board of farmed cheeses, crackers ▲ **18.00**

KIDS' CHOICES (under 12yrs) **15.00**

Fish and Chips Tempura of dory fillet, fat-cut chips, crushed peas and sauce tartare

Chicken Breast Sunday trimmings and chicken jus

SIDES **10.00**

Sage and onion stuffing ▲

Roasted squash, pumpkin purée and toasted seeds ▲

Cauliflower, truffle mornay ▲

Brussels sprouts, bacon, honey ▲

Maccheroni, mustard and mozzarella ▲

Champagne Barons de Rothschild NV ▲ Brut ▲ Côte des Blancs **29.00 / 155.00**

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

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

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