

LeVeL33 Gluten Free

Summer 2021

Freshly Shucked Oysters served with lemon | **6.00** each | $\frac{1}{2}$ Dozen **32.00** | 1 Dozen **60.00**

Our team is happy to elaborate

Entrées

Raw Hokkaido Scallop ▶ *Soy & sweet ginger dressing, salmon roe, yuzu pickled fennel* | **23.00**

Hiramasa Kingfish Sashimi ▶ *Yuzukoshō, daikon, cucumber* | **23.00**

Hand-Cut Beef Tartare ▶ *Chives, quail egg, crispy shallot* | **22.00**

Ah Hua Kelong Seafood Bouillabaisse ▶ *Tiger prawns, mussels, clams, fermented prawn head oil* | **28.00**

Fremantle Octopus ▶ *Kimchi aioli, grilled onions, white corn* | **25.00**

Tomato Carpaccio ▶ *Grapes, tamarind dressing, basil* | **17.00** **V**

Mains

Local Seabass from Ah Hua Kelong ▶ *Beurre blanc, salmon roe* | **33.00**

Local Barramundi from Kühlbarra ▶ *Lemongrass & turmeric marinated, roasted in banana leaf, wing bean salad, chilli* | **36.00**

Smoked New Zealand Lamb Chops ▶ *Charcoal grilled, zucchini, baby carrots, lamb jus* | **52.00**

Gluten Free Pasta Of The Day *Our team is happy to elaborate*

Steaks served with a selection of jus & condiments

In-House Koji Dry Aged Westholme Wagyu Tri-Tip ▶ *Australia, 250g* | **56.00**

Grass-Fed Tenderloin ▶ *Argentina, 250g* | **47.00**

300 Days+ Grain-Fed Mooyi Wagyu Ribeye MB5 ▶ *Australia, 200g* | **65.00**

450 Days+ Grain-Fed "Sanchoku" Wagyu Sirloin ▶ *Australia, 200g* | **68.00**

"Sanchoku", a Japanese philosophy for produce being "direct from the source"

Sides **v**

Grilled Asparagus ▶ *Mustard aioli* | **13.00**

Baby Romaine Salad ▶ *Fresh pear, radish, herbs, citrus dressing* | **13.00**

Truffle Mashed Potato ▶ *Potato chips, Parmesan* | **12.00**

Sautéed Mushrooms ▶ *Confit garlic, seaweed butter, kombu* | **15.00**

Desserts **v**

Strawberry Consommé ▶ *Yogurt cream, melon granita, basil* | **13.00**

Black Glutinous Rice Cake ▶ *Black sesame, plum sugar crumbs, coconut sorbet, sweet potato mochi* | **13.00**

Tiramisu ▶ *Rum, coffee, mascarpone* | **12.00**

Sorbet Of The Day *Our team is happy to elaborate* | **5.00**

Chef's Selection **88.00** per guest

Recommended for minimum of 2 guests.

Choice of 2 skewers from Beer Dining

Raw Hokkaido Scallop ▶ *Soy & sweet ginger dressing, salmon roe, dill oil*

Or LeVeL33 Deluxe Raw Seafood Selection ▶ *Oyster, scallop, kingfish belly sashimi, tuna chutoro sashimi, salmon roe* +**28.00**

Ah Hua Kelong Seafood Bouillabaisse ▶ *Tiger prawn, mussels, clams, fermented prawn head oil*

In-House Koji Dry Aged Westholme Wagyu Tri-Tip, 200g ▶ *Grilled asparagus*

Or 450 Days+ Grain-Fed "Sanchoku" Wagyu Sirloin, 150g +**10.00**

Tiramisu ▶ *Rum, coffee, mascarpone*

Wine Pairing **68.00** per guest

Our team is happy to elaborate

Beer Dining *2.30pm onwards*

Brewery Burgers

LeVeL33 Brewery Burger ▶ *Wagyu beef patty, chipotle mayo, cheddar cheese, lettuce, caramelised onion, gherkins* | **26.00**

Hainanese Chicken Burger ▶ *Grilled turmeric marinated chicken thigh, spring onion & ginger mayo, housemade garlic hot sauce, cucumber, coriander* | **24.00**

LeVeL33 Veggie Burger ▶ *Housemade veggie patty with mushrooms, corn, carrot, onion & quinoa, chipotle mayo, cheddar cheese, lettuce, caramelised onion, gherkins* | **22.00** **V**

Platters

Charcuterie Board ▶ *4 varieties of cured meat, gherkins, pickles, wholegrain mustard* | **44.00**

Seafood Medley ▶ *Selection of raw, cured & smoked seafood, cocktail sauce* | **46.00**

Cheese Platter ▶ *3 varieties of premium cheese, quince paste, fresh grapes* | **26.00** **V**

V Vegetarian

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

Skewers

Chicken Wings ▶ *Soy & mirin glaze, cumin, chilli, sesame seeds* | **7.00**

Shiitake ▶ *Seaweed butter, kombu* | **6.00** **V**

Baby Corn ▶ *Black garlic butter, Espelette pepper* | **5.00** **V**

Light Bites

Housemade Hummus ▶ *Crispy chickpeas, cayenne pepper* | **15.00** **V**

Sizzler Prawn ▶ *Lemon, dill* | **25.00**

Sizzler Beef ▶ *Confit garlic, pepper sauce* | **22.00**

Halloumi Sizzler ▶ *Honey* | **16.00** **V**

Snacks **v**

Marinated Castelvetrano Olives ▶ *Fennel seeds* | **7.00**

Spiced Beer Nuts & Vegetable Chips | **8.00**

Sweet Potato Fries ▶ *Wasabi aioli* | **13.00**