

# LeVeL33 Weekend Roast Summer 2021

11:30am – 3:30pm

## Freshly Shucked Oysters

Served with lemon, Blond Lager & shiso mignonette | **6.00** each | <sup>1</sup>/<sub>2</sub> Dozen **32.00** | 1 Dozen **60.00**

*Our team is happy to elaborate*

## Roasts ▶ **39.50**

Choice of the following mains with roast trimmings 

Wagyu Tri-Tip **+7.00** ▶ Dijon mustard, Yorkshire pudding, beef gravy 

BBQ Pork Ribs ▶ Stout BBQ sauce

Lamb Shank ▶ Rosemary jus 

Juicy Corn-Fed Chicken ▶ 1/2 roasted chicken, thyme jus 

Local Barramundi from Kühlbarra ▶ Turmeric marinated, roasted in banana leaf 

Vegetable Lasagna ▶ Eggplant, tomato, zucchini, mozzarella | **27.50** 

## Sharing

BBQ Platter ▶ Smoked Angus brisket, Stout braised pulled pork, pork sausages, cabbage slaw, chipotle mayo, beer-battered onion rings, beer malt garlic bread, pickles and gravy | **88.00**

Special Roast Of The Week *Our team is happy to elaborate*

## Soups

“Ugly” Vegetable Minestrone ▶ French beans, tomatoes, beer malt | **6.00**  

Ah Hua Kelong Seafood Bouillabaisse ▶ Mussels, prawns, clams | **9.00** 

## Kids' Menu (Under 12yr)

*Our team is happy to provide the menu*

## Sides

Grilled Asparagus ▶ Mustard aioli | **13.00** 

Baked Cauliflower ▶ Fermented leek, mozzarella | **12.00** 

Fried Brussels Sprouts ▶ Bacon, IPA orange glaze, cranberry | **12.00**  

Romaine Salad ▶ Fresh pear, radish, herbs, citrus dressing | **9.00** 

Mac & Cheese | **10.00**

Truffle Fries ▶ Truffle aioli, Parmesan | **16.00** 

Yorkshire Pudding | **4.00** each 

Additional Roast Trimmings | **5.00** 


## Desserts

Apple Crumble ▶ Cinnamon & spent grain granola, brown butter ice cream | **16.00**

Spent Grain Valrhona Chocolate Tart ▶ Stout & caramelised chocolate ganache, strawberry jam | **15.00**

Sticky Date Pudding ▶ Toffee, salted IPA caramel, raisin, vanilla ice cream | **12.00**

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

Pecan Brownie ▶ Vanilla ice cream, spent grain tuile | **12.00** 

LeVeL33's Beer Ice Cream or Sorbet Of The Day *Our team is happy to elaborate* | **5.00**

## Freshly Brewed Craft Beers | 0.3ℓ **9.50** ▶ 0.5ℓ **14.50**

Blond Lager / Wheat Beer / India Pale Ale / House Porter / Stout

Seasonal Craft Beer ▶ **Blanche** Brewed with barley, wheat, coriander seeds & orange peel. Alc. 4.4%

Beer Tasting Paddle ▶ Five 0.1ℓ tasters of LeVeL33 craft brews | **23.50**

LeVeL33 Brut Beer | 300mℓ **14.90** ▶ 750mℓ **35.00** ▶ Magnum **70.00**

**Brewed with the same yeast as Champagne Barons de Rothschild with a second fermentation in bottle.**

*As per Méthode Traditionnelle to produce champagne, after a few months of turning the bottles, the accumulated lees in the neck of the bottles are disgorged before the final corking.*

Impossible Ale ▶ Craft-beer, low carb, low alcohol & half the calories, aromatic American hops. Alc. 3.5% | 0.3ℓ **9.50**

## Sparkling & Wines by the glass

Sommelier Selection Available *Our team is happy to recommend*

Champagne Barons de Rothschild NV ▶ Brut ▶ Côte des Blancs | **29.00**

Barone Pizzini NV 'Animante' Franciacorta ▶ Lombardia | **23.00**

Prosecco 47 Anno Domini ▶ Veneto | **20.50**

Sauvignon Blanc ▶ Satyr ▶ Marlborough | **18.00**

Chardonnay ▶ Hannes Reeh 'Unplugged' ▶ Neusiedlersee | **19.50**

Pinot Noir ▶ Satyr ▶ Hawke's Bay | **18.00**

Hannes Reeh 'Heideboden Rot' ▶ Cabernet Sauvignon / Merlot / Zweigelt ▶ Neusiedlersee | **19.50**

Maison Castel Rosé ▶ Grenache / Syrah / Cinsault ▶ Côtes de Provence | **19.00**

Rockford Rosé ▶ Alicante Bouchet ▶ Barossa Valley | **20.00**

**Explore our boutique wine list showcasing our range of specially selected wines, all less than 5,000 cases in production.**

## Craft Hard Seltzer

Watermelon & Lime / Peach / Lime / Mango & Passionfruit. Alc. 2.5% | **13.00**

## Filtered Still & Sparkling Water | **5.00** Free flow per guest

## Free Flow Beverage Offer | **88.00** per guest ▶ 11.30am – 4pm

House-brewed beers, Prosecco, exclusive to LeVeL33 house wines (*Pinot Noir, Sauvignon Blanc, Rosé*) & soft drinks

 Vegetarian  Vegetarian Option  Gluten Free  Gluten Free Option

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

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