

LeVeL33 Weekend Roast

11:30am – 3:30pm

Freshly Shucked Oysters

Served with lemon, Blond Lager & shiso mignonette ▶ **6.00** each | $\frac{1}{2}$ Dozen **32.00** | 1 Dozen **60.00** 🌿
Ask our team about seasonal produce

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 ▶ $\frac{1}{2}$ 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**

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 ▶ Roasted potatoes, carrots, French beans | **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, raisins, 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**

🌿 Vegetarian 🌿🌿 Vegetarian Option 🌿🌿 Gluten Free Option Available

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

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 ▶ **Festbier** Alc. 5.5%

Refreshing, smooth, medium-bodied märzen lager in the style of traditional Munich Oktoberfest beer.

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 Carft Ale ▶ Full ale flavour from American hops yet low carb, less alcohol & half the calories of regular American Pale Ale. Impossible! Nearly. 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% | **9.50**

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

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