

LeVeL33 Executive Set Lunch

Monday to Friday, 11.30am - 2.30pm

2-COURSE 45.00 ▲ 3-COURSE 55.00

Add 4.00 Per Coffee or Tea | 6.00 Per 0.3ℓ Freshly Brewed Craft Beer

Raw Bar Plated Buffet Selection

Seasonal salads, seafood, cold cuts, fruits & cheeses

Choice Of Main Course

Brewery Lobster Roll & Fries +8.00 ▶ Slipper lobster, roasted yeast butter, cabbage slaw, saffron aioli, Blond Lager pickled shallot, crispy beer malt artisanal brioche by our local baker *Change to truffle fries +5.00*

LeVeL33 Brewery Burger & Fries ▶ Wagyu beef patty, chipotle mayo, cheddar cheese, lettuce, caramelised onion, gherkins, crispy beer malt artisanal brioche by our local baker *Change to truffle fries +5.00* 🌿🍷

LeVeL33 Veggie Burger & Fries ▶ Housemade veggie patty with mushrooms, corn, sweet potato, onion & quinoa, chipotle mayo, cheddar cheese, lettuce, caramelised onion, gherkins *Change to truffle fries +5.00* 🌿🍷

Grass-Fed Ribeye +8.00 ▶ Argentina, 200g, Stout jus, chimichurri, greens 🍷

In-House Koji Dry Aged Westholme Wagyu Tri-Tip +15.00
▶ Australia, 200g, Stout jus, chimichurri, greens

Fish & Chips ▶ Beer-battered hake, crisscut potato chips, crushed peas, tartar sauce

Chicken Roulade ▶ Trio cheese stuffing, baby spinach, sun dried tomato, Madeira jus

Mediterranean Sea Bream ▶ Seafood reduction, green asparagus, Chardonnay hollandaise, fried capers 🍷

Pumpkin Risotto ▶ Parmigiano Reggiano, chickpea "cutlet", BBQ sauce, pumpkin seed cracker 🌿🍷

Desserts 🌿

Pecan Brownie ▶ Vanilla ice cream, spent grain tuile 🍷

Tiramisu ▶ Rum, coffee, mascarpone, malt caramel 🍷

Ginger Flower Sherbet ▶ Yoghurt, raspberry, sesame

Spent Grain Valrhona Chocolate Tart ▶ Stout & caramelised chocolate ganache, beer ice cream

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

🌿 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 Craft 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

Non-Alcoholic

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

Remedy Kombucha ▶ Mango Passion ▶ Ginger Lemon ▶ Apple Crisp | 12.00

Alpirsbacher Alcohol-Free Lager 0.0% from Germany | 11.00

Melati Classic Aperitif *Enjoy neat or as Melati Spritz* | 16.00

Lyre's Non-alcoholic Classic Spirits | 16.00

Dry London Spirit & Tonic ▶ "No sin" gin & tonic

Dark Cane Spirit ▶ Enjoy with your favourite mixer or as a mojito

Italian Spritz ▶ Think guilt-free Aperol Spritz

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Freshly Shucked Oysters

Served with
lemon, Blond Lager &
shiso mignonette

6.00 each | 1/2 Dozen 32.00

1 Dozen 60.00 🍷

Ask our team about seasonal produce

Soups

"Ugly" Vegetable Minestrone

▶ French beans, tomatoes,
beer malt | 6.00 🌿🍷

Ah Hua Kelong Seafood
Bouillabaisse ▶ Tiger prawn,
mussels, clams | 9.00 🍷

Sides 🌿

Grilled Asparagus
▶ Mustard aioli | 13.00 🍷

Truffle Fries
▶ Truffle aioli, Parmesan | 16.00

Fries
▶ Garlic ketchup | 10.00

Sweet Potato Fries
▶ Wasabi aioli | 13.00 🍷