

THE LEVESON

BAR MENU

ON TAP

	POT	PINT	JUG
CARLTON DRAUGHT, VIC	5.5	10	20
VALE PALE ALE, SA	7.0	13	25
FURPHY REFRESHING ALE, VIC	6.5	12	23
GREAT NORTHERN LAGER, MID	5.0	9	21
STONE & WOOD PACIFIC ALE, NSW	6.5	12	23
4 PINES INDIAN SUMMER ALE, NSW	7.0	13	25
STELLA ARTOIS, BELGIUM	7.5	13	N/A
COLDSTREAM APPLE CIDER, NSW	6.5	12	23
SAMPLE ¾ IPA, VIC	7.0	13	25

SPARKLING GLASS

THE LEVESON SPARKLING BRUT, WA 9.0

CHRISTMONT 'LA ZONA' PROSECCO, VIC 11

LOUIS PERDRIER, BRUT, FRANCE 12.0

WHITE WINE GLASS

NEW AT THE LEVESON: WINES ON TAP

PINOT GRIGIO, KING VALLEY, VIC, GLS 10.0

ROSE, RIVERINA, NSW, GLS 10.0

CARAFES 1 LTR-\$40, ½ LTR-\$20

LOST BUOY 'FIANO', SA 11.0

THE LEVESON SAUVIGNON BLANC, WA 9.0

STONEBURN, SAUVIGNON BLANC, NZ 10.0

HANDPICKED CHARDONNAY, VIC, 11.0

CHRISMONT "LA ZONA" MOSCATO, VIC 12.0

THE VICTORIAN, 'BY SAM PLUNKETT, RIESLING, VIC, 12.0

RED WINE GLASS

THE LEVESON SHIRAZ, WA 9.0

HENTLEY FARM SHIRAZ, BAROSSA VALLEY, SA, 12.0

BLEEDING HEARTS CABERNET SAUVIGNON, SA, 9.5

INDENTED HEAD PINOT NOIR, VIC, 11.0

RED SANGRIA

ALL THE WAY FROM SPAIN

GLASS 9.0 / JUG 25.0

SEE STAFF FOR SPIRIT LIST, WINE & COCKTAIL MENU

DON'T FORGET OUR WEEKLY HAPPY HOURS

MONDAY TO FRIDAY 5PM TO 7PM

SATURDAY & SUNDAY'S 3PM TO 5PM

FOOD SERVED MON TO THURS 12-3 & 5-LATE
MENU SERVED ALL DAY ON FRIDAY, SATURDAY & SUNDAY

SMALLER/SHARED PLATES

KINGFISH CEVICHE \$19

KINGFISH WITH PICKLED RADISH, CELERY LEAF, ORANGE & PRESERVED LEMON WITH GINGER SOY DRESSING

MUSSELS & BREAD \$16 ½ KILO

½ KILO OF MUSSELS SERVED WITH BREAD. (SEE SPECIALS MENU)

FRITTERS (V) \$14

CORN, ZUCCHINI & RICOTTA FRITTERS WITH CHIMICHURRI

BREAD BOARD \$14(V)

BREAD BOARD WITH HOUSE MADE DIPS & CONFIT OLIVES (v)

AUSTRALIAN ARTISANAL CURED MEATS \$22

A SELECTION OF CURED MEATS WITH GRILLED BREAD, PICKLES & MUSTARD

BEER BATTERED CHIPS (V) \$9

WITH SIDE OF TOMATO SAUCE

WEDGES (V) \$10

WITH SIDE OF SOUR CREAM & SWEET CHILLI

SZECHUAN SPICED CALAMARI \$16

CALAMARI SERVED WITH AN ASIAN HERB SALAD & NAHM JIM

PROSCIUTTO \$18

PROSCIUTTO WITH HONEYBLACK PEAR RICOTTA & CARAMELISED PEACHES

SPICY CHICKEN WINGS \$15

SPICY BUFFALO CHICKEN WINGS WITH CRUDITE

BURGERS

(ALL BURGERS SERVED WITH BEER BATTERED CHIPS)

HALOUMI BURGER (V) \$21

GRILLED HALOUMI BURGER WITH CARAMELISED ONION, AIOLI TOMATO, AVOCADO & ROQUETTE

SHER WAGYU BEEF BURGER \$22

SHER WAGYU BEEF BURGER WITH SMOKED CHEDDAR, LETTUCE TOMATO & HOUSE MADE SAUCE

FRIED CHICKEN BURGER \$21

FRIED CHICKEN BURGER WITH LETTUCE, PICKLES, CHEESE & SPICY BUFFALO SAUCE

BIGGER

CHICKEN PARMIGIANA \$26

SERVED WITH CHIPS & SALAD

'STONE & WOOD' BEER BATTERED FISH AND CHIPS \$24

BEER BATTERED FLATHEAD WITH BEER BATTERED CHIPS, GARDEN SALAD LEMON & TARTARE SAUCE

CHICKEN SCHNITZEL \$24

SERVED WITH CHIPS, SALAD

CHOICE OF MUSHROOM OR PEPPER SAUCE

250gm SCOTCH FILLET STEAK, GIPPSLAND, VIC \$29

SERVED WITH GARDEN SALAD, CHIPS & CHOICE OF SAUCE

STEAK SANDWICH \$24

CHARGRILLED SCOTCH FILLET WITH PICKLED BEETROOT, TOMATO RELISH, ROQUETTE, TOMATO, FRIED EGG WITH BEER BATTERED CHIPS

SUPERFOOD SALAD (V) \$18

ADD GRILLED CHICKEN OR SMOKED SALMON \$23

WITH SMOKED YOGHURT, BABY SPINACH, PUMPKIN, ANCIENT GRAINS, PICKLED BEETROOT & GOJI BERRIES

PIZZAS

CHORIZO PIZZA \$21

WITH CORN, FETA AND FRESH PARSLEY

MARGHERITA PIZZA (V) \$19

WITH HEIRLOOM CHERRY TOMATOES, FRESH BASIL, OREGANO & SCAMORZA CHEESE