

THE LEVESON

BAR MENU

ON TAP

	POT	PINT	JUG
CARLTON DRAUGHT, VIC	5.5	10	20
STONE AND WOOD PACIFIC ALE	6.5	12	23
FURPHY REFRESHING ALE, VIC	6.5	12	23
GREAT NORTHERN LAGER, QLD, (MID)	5.0	9.0	19
PIRATE LIFE PALE ALE, SA	6.5	12	23
PIRATE LIFE 'NEW HOLLAND' IPA, SA	7.0	13.5	26
STELLA ARTOIS, BELGIUM	7.5	13	N/A
COLDSTREAM APPLE CIDER, VIC	6.5	12	23
PORT 'PIRATE LIFE', LAGER, SA	6.5	12	23

SPARKLING GLASS

THE LEVESON SPARKLING BRUT, WA 9.0
CHRISTMONT 'LA ZONA' PROSECCO, VIC 11
LOUIS PERDRIER, BRUT, FRANCE 12.0

WHITE WINE GLASS

PINOT GRIGIO, KING VALLEY, VIC 10.0
ROSE, RIVERINA, NSW 10.0
CARAFES 1 LTR-\$40, ½ LTR-\$20
THE LEVESON SAUVIGNON BLANC, WA 9.0
THE SQUEALING PIG, 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
STONEBURN PINOT NOIR, NZ 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 & SUNDAYS 3PM TO 5PM

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

SMALLER/SHARED PLATES

CHARCUTERIE BOARD \$31

SELECTION OF CURED MEATS, CHEESE, TERRINE, BREAD &
TASTY TREATS (SEE SPECIALS MENU)

MUSSELS & BREAD \$17 ½ KILO

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

CROQUETTES (V) \$15

PICKLED JALAPENO & SMOKED CHEDDAR CROQUETTES WITH
MUSTARD AIOLI

BREAD BOARD \$15 (V)

WITH HOUSE MADE DIP, DUKKAH, OLIVE OIL, BALSAMIC &
CONFIT OLIVES

BEEF CARPACCIO \$19

WITH PECORINO, ROQUETTE, PICKLED ASPARAGUS
& HORSERADISH CREAM

BEER BATTERED CHIPS (V) \$9

WITH SIDE OF TOMATO SAUCE

WEDGES (V) \$10

WITH SIDE OF SOUR CREAM & SWEET CHILLI

SZECHUAN SPICED CALAMARI \$16

SERVED WITH AN ASIAN HERB SALAD & NAHM JIM

POPCORN CHICKEN \$16

SERVED WITH SPRING ONION CREAM CHEESE & SHICHIMI TOGARASHI

SPICY BUFFALO CHICKEN WINGS \$16

WITH BLUE CHEESE SAUCE & CRUDITE

BURGERS

(ALL BURGERS SERVED WITH BEER BATTERED CHIPS)

CHERMOULA TOFU BURGER (V) \$22

WITH ROAST RED CAPSICUM, RED ONION, LETTUCE & CUCUMBER

SHER WAGYU BEEF BURGER \$24

WITH MAPLE BACON, CHEDDAR, COS LETTUCE, TOMATO &
SRIRACHA AIOLI

BIGGER

CHICKEN PARMIGIANA \$26

CRUMBED CHICKEN BREAST WITH SMOKED HAM, NAPOLI SAUCE,
MOZZARELLA CHEESE SERVED WITH GARDEN SALAD AND CHIPS

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

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

CHICKEN SCHNITZEL \$24

SERVED WITH CHIPS, SALAD &
CHOICE OF MUSHROOM OR PEPPER SAUCE

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

SERVED WITH GARDEN SALAD, CHIPS & CHOICE OF SAUCE

SUPERFOOD SALAD (V) \$19

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

ADD GRILLED CHICKEN OR SMOKED SALMON \$26

PIZZAS

CHORIZO PIZZA \$22

WITH CORN, FETA AND FRESH PARSLEY

HALOUMI PIZZA \$21 (V)

WITH CHERRY TOMATOES, OLIVES & MINT