THE LEVESON

SMALL & SHARED PLATES

Oysters (min 4) natural with lemon kilpatrick	$5.5ea $6.5ea
Mac 'n' cheese croquettes, chimichurri mayo - 5pc (V)	$18
Salt & pepper calamari, cabbage and shiso slaw, sesame dressing (GF)	$18
Popcorn cauliflower, curry mayo, togarashi seasoning, fried curry leaf (V, VEO, GF)	$17
Fried chicken wings, Nashville hot seasoning, buttermilk ranch, bread and butter pickles (GF)	$17
Confit garlic and cheese bread (V)	$12
Cured meat and cheese board, condiments, assorted pickles (GFO)	$29

MAINS

Pork and fennel sausages, potato mash, caramelised onion and mustard jus	$32
Market fish, roasted broccolini, yellow curry sauce, coriander pesto (GF, N)	$42
½ kilo Moules Frittes, kaiserfleisch, soft herbs, confit garlic, white wine (GFO, DFO)	$29
Quinoa and lentil salad, za'atar roast cauliflower, pistachios, cranberry, labneh (VEO, GF) _Add falafel $9, grilled chicken $10, grilled steak $12_	$19
Cassarecce, mushroom and truffle ragu, grilled oyster mushrooms, pangrattato (VE)	$28

SIDES

Radicchio, fig and blue cheese salad, hazelnut, orange and verjus dressing (VEO, GF)	$17
Roast cabbage, bacon and leek gratin, bechamel, pangrattato	$18
Grilled bread (GFO)	$4
Beer battered chips, truffle aioli (V, VEO)	$10 side | $15 bar
Sweet potato fries, chipotle mayo (V, VEO, GF)	$12 side | $15 bar

CLASSICS

Chicken parmigiana, smoked ham, napoli and mozzarella, leaf salad and beer battered chips	$30
Chicken schnitzel, coleslaw, beer battered chips and lemon choice of mushroom or pepper sauce	$30
Beer battered fish and chips, leaf salad, lemon and tartare	$30
Crumbed portobello burger, harissa muhammara, pomegranate molasses, butter lettuce, pickles, beer battered chips (VE, N, GFO $3)	$27
Beef burger classique, cheese, tomato, onion, lettuce, mustard mayo, beer battered chips (DFO, GFO +$3) add bacon +$4	$28
Steak sandwich, balsamic onions, pepper mayo, rocket, roasted pepper salsa, beer battered chips (DFO, GFO +$3)	$30

FROM THE GRILL

250g Porterhouse Reserva 'Vintage Beef Co.' grass-fed, Flinders & Co	$46
250g Eye Fillet Reserva 'Vintage Beef Co.' grass-fed, Flinders & Co	$64
300g Scotch Fillet Reserva 'Vintage Beef Co.' grass-fed, Flinders & Co	$60
400g Rump Cap, Bass Straight, grass-fed, Flinders & Co. TAS	$57
Steak of the week - see specials	$MP

All steaks are served with a leaf salad, beer battered chips and choice of pepper sauce, mushroom sauce, mustards, red wine jus or Cafe de Paris

DESSERT

Churros, cinnamon sugar, roasted banana dulce de leche	$15
Chocolate mousse, olive oil, hazelnuts (GF, N)	$17
Affogatto	$18

(V) = Vegetarian   (VE) = Vegan   (VEO) = Vegan option
(GF) = Gluten free   (GFO) = Gluten free option
(DFO) = Dairy free option   (N) = Nuts

Sweet potato chips served with gluten free options.
Please inform our staff of any food allergy or intolerance. while we endeavour to accommodate requests, we cannot guarantee completely allergy-free meals.
1% surcharge on all debit & credit card transactions
15% surcharge applies on pubic holidays

Tuesday
CURRY NIGHT
WEEKLY CURRY + HOUSE DRINK = $32

Wednesday
STEAK & WINE
250G PORTERHOUSE + HOUSE DRINK = $32
300G SCOTCH + HOUSE DRINK = $48

Thursday
PARMA & PINT
CHICKEN PARMA + CRAFT PINT = $25

Sunday
ROAST
WEEKLY ROAST WITH TRIMMINGS = $32