

# BEER

## BEERS/CIDERS

ON TAP	Schooner	Pint	Jug
Bulmers Apple Cider	9	12	23
Melbourne Bitter Lager	9	12	23
Stella Artois Pilsner	(330ml) 8.5	14	27
Carlton Draught Unpasteurised Lager	8	11	21
Great Northern Super Crisp Lager	8	11	21
Moon Dog 'Beer Can' Tropical Lager	9	12	23
Colonial Brewing Co. South West Sour	9.5	12.5	24
4 Pines Pale Ale	10.5	13.5	26
Fat Yak Pale Ale	10	13	25
Moon Dog 'Old Mate' Pale Ale	9	12	23
Wild Yak Pacific Ale	10.5	13.5	26
Red Back Original Kristalweizen Wheat Beer	10	13	25
Wolf of the Willows 'The Woodsman' Amber Ale	9	12	23
Pirate Life 'Throwback' Session IPA (3.5%)	10	13	25
Colonial Brewing Co. IPA	10	13	25
Prancing Pony 'The Zeppelin' NEIPA	11	14	27
4 Pines Stout	10.5	13.5	26

## BOTTLES & CANS

Brookvale Union Ginger beer	12
Colonial Brewing Co. 'Bertie' Apple Cider	10
Bulmers Pear Cider	11
Cascade Light	7.5
Budweiser	9
Corona	10
Pure Blonde	9
Boatrocker 'Miss Pinky' Raspberry Berliner Weisse (3.4%)	11
Wolf of the Willows Pilsner	11
4 Pines Pacific Ale (3.5%)	10
Pirate Life 'Mosaic' IPA 500ml	16
Prancing Pony India Red Ale	13
Moon Dog 'Mack Daddy' Dark Ale	11
Feral Smoked Porter	12
Hargreaves Hill Brewing Co. Stout	12

10% surcharge on Public Holiday

## THE HAPPIEST HOUR

\$5 selected beer, wine & spritz. Monday to Thursday 4pm-6pm.



**WE HAVE FREE WIFI!**

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# COCKTAILS

Salty Paloma	16
tequila, Strangelove salted grapefruit, fresh lime	
Make it a jug 40	
Lychee Spritz	16
soho liqueur, Prosecco, lychee, mint	
Dark & Smoky	13
spiced rum, Strangelove smoked cola, fresh lime	
Make it a jug 30	
Peachy Sour	20
whiskey, red vermouth, peach, lemon, egg white	
Elder Fashion	22
navy strength gin, elderflower, grapefruit bitters	
Campfire Sling	20
bourbon, maple syrup, chocolate bitters	
Tiki Rum Punch	17
dark rum, coconut liqueur, pineapple, lime, cherry	
Pink & Tonic	15
pink gin, strawberries, tonic, lemon	
Make it a jug 35	
Cuban Retreat	18
dark rum, yuzu, lime, mint, sparkling wine	

... and of course we make some of the classics. Ask our lovely bar staff!

## NON-ALCOHOLIC COCKTAILS

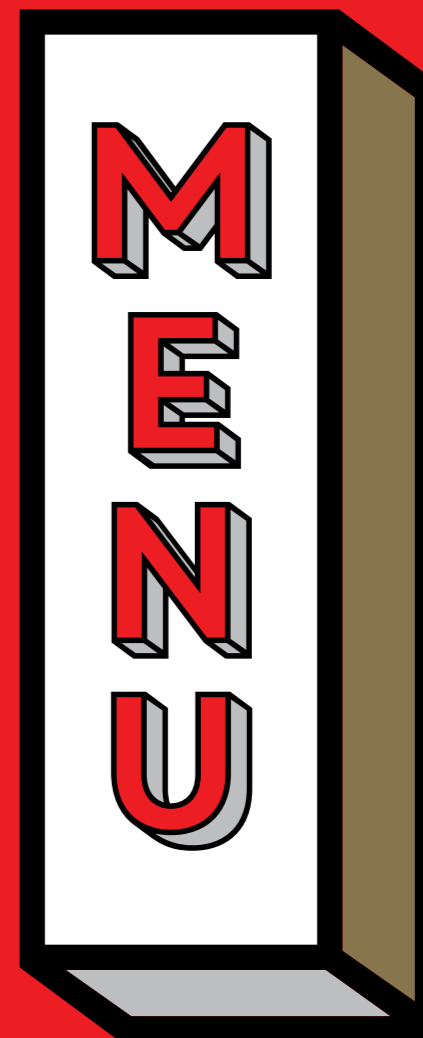
Grapefruit Sour	9
grapefruit juice, lemon, egg white, simple syrup	
Elderflower Spritz	8
elderflower, lime, cucumber, soda	
Berry Smash	10
blueberries, strawberries, soda, strawberry syrup	
Peach & Thyme Lemonade	7
peach syrup, soda water, fresh thyme	

## SOFT DRINKS

Strangelove Sodas	7
Holy Grapefruit   Very Mandarin   Double Ginger Beer	
Pepsi   Pepsi Max   Lemonade   Lemon Squash   Soda   Tonic   Ginger Ale	4
Lemon Lime and Bitters   Soda Lime and Bitters	4.5
Sparkling Water 300ml   750ml	4.5   9
Remedy 'Lemon & Ginger' Kombucha	7

## HOT BEVERAGES

Coffee by Genovese	4
Tell us how you want it!	
Extras - soy, decaf   add 0.50	
Hot Chocolate	4.5
'Tea Drop' range	4.5
Green Tea   Lemongrass & Ginger   Peppermint   English Breakfast   Earl Grey   Chai	



# THE GENERAL ASSEMBLY

Please order and pay at the bar



现在我们将为顾客提供中文菜单，想要了解更多，请关注我们的微信公众号。



#thegeneralassembly  
#HowDoYouMelbourne

# WINE

## SPARKLING

NV Barnsworth Blanc de Blanc 9 / 50  
Riverina, NSW

NV Fresco Prosecco 10 / 55  
King Valley, VIC

NV Monmousseau Brut Étoile Rosé 11.5 / 65  
Loire Valley, France

NV Mumm Grand Cordon 90  
Champagne, France

## WHITE

St John's 'Peace of Eden' Riesling 11 / 50  
Eden Valley, SA, 2017

Nick O'Leary Riesling 65  
Canberra, ACT, 2018

Checkerboard Sauvignon Blanc 10 / 45  
Adelaide Hills, SA, 2017

Little Goat Creek 'Organic' Sauvignon Blanc [VG] 11 / 50  
Marlborough, NZ, 2018

Holly's Garden Pinot Gris [VG] 12 / 55  
Gippsland, VIC, 2016

Endless Wines Pinot Grigio 10 / 45  
King Valley, VIC, 2018

Paul Jaboulet Aine 'Parallele 45' CdR Blanc, Grenache Blanc / Marsanne / Viognier 65  
Rhône Valley, France, 2016

Gustave Lorentz 'Fleurette' Muscat / Pinot Blanc / Sylvaner 11 / 50  
Alsace, France, 2017

Feathertop Fiano 13 / 60  
Alpine Valleys, VIC, 2018

Burns & Fuller Chardonnay 40  
Adelaide Hills, SA, 2018

Castle Rock Estate 'Great Southern' Chardonnay 12 / 55  
Great Southern, WA, 2018

Girardin 'Cuvee St. Vincent' Bourgogne Blanc 85  
Burgundy, France, 2015

## RED

Fossette Pinot Noir 11 / 50  
Yarra Valley, VIC, 2016

Oakridge 'Yarra Valley' Pinot Noir [VG] 13.5 / 65  
Yarra Valley, VIC, 2018

Montalto 'Pennon Hill' Pinot Noir [VG] 85  
Mornington Peninsula, VIC, 2017

Calo 'Joven' Tempranillo 10 / 45  
Rioja, Spain, 2017

St John's Road 'Resilient' Grenache 11 / 50  
Barossa Valley, SA, 2017

Three Dark Horses GST Grenache / Shiraz / Touriga 12 / 55  
McLaren Vale, SA, 2017

Hither & Yon Grenache/Mataro [VG] 65  
McLaren Vale, SA, 2017

Silence of the Lambs Shiraz [VG] 11 / 50  
Heathcote, VIC, 2017

Marschell 'Sons of Eden' Shiraz 13 / 60  
Barossa Valley, SA, 2017

Smidge 'Houdini' Shiraz [VG] 70  
McLaren Vale, SA, 2017

Higher Plane Cabernet Merlot 13 / 60  
Margaret River, WA, 2015

JJ Hahn 'Homestead' Cabernet Sauvignon 10 / 45  
Barossa Valley, SA, 2017

Fat Bastard Malbec 40  
Mendoza, Argentina, 2017

## PINK & SWEET

Santa & D'Sas Moscato 10 / 55  
Swan Hill, VIC, 2018

Le Saint Andre 12 / 55  
Côte de Provence, France, 2017

Mr Mick Rosé 11 / 50  
Clare Valley, SA, 2018

All Saints Muscat 9  
Rutherglen, VIC

# FOOD

## SHARE SMALL

Eggplant chips [V] 10  
burnt honey, blue cheese sauce

Maple spiced pumpkin hummus [VG, DF, GFO] 12  
target beets, Turkish bread, spiced pepitas

Pickled corn, jalapeno & manchego croquettes [VO] 15  
romesco sauce, chorizo crumb

Crumbed boneless lamb ribs 16  
mint sauce

Crispy skin pork belly bites [DF, GFO] 17  
fig & cranberry compote, mizuna, beer mustard

Popcorn chicken [GFO] 15  
smoked chilli aioli, bread & butter pickles

Roasted zucchini [VG, DF, GF] 14  
confit heirloom tomatoes, olives, pickled onions, raisins, herbs, pine nuts, balsamic & agave dressing

Falafel crusted fried calamari [DF, GF] 14  
tahini, sumac dressing, herbs

Box baked Camembert 17  
honey, thyme, walnut bread

Oysters 4.5 each  
apple cider & chive vinaigrette, fresh lemon

**FEED ME menu \$49PP**

Four people or more?  
Sit back & relax and we'll do the hard work for you

## FUNCTIONS

We have a range of spaces perfect for your next social or corporate event! Substantial canape packages and 'Feed Me' seated menus are available to meet your needs.

Enquire with one of our friendly staff or email us:  
functions@thegeneralassembly.com.au

## SHARE BIG

♥Grand South Wharf platter [GFO] 88  
salmon rillettes, smoked kingfish, freshly shucked oysters, tiger prawns, gochujang mussels, tarragon butter grilled Moreton Bay bug, cider battered snapper, Marie Rose sauce

South Wharf platter [GFO] 42  
salmon rillettes, smoked kingfish, freshly shucked oysters, cider vinaigrette, tiger prawns, Marie Rose sauce

Assembly platter [GFO] 28  
wagyu pastrami, Iberico ham, mustard pickle, maple spiced pumpkin hummus, goats feta, target beets, bread

Cheese platter [GFO] 24  
Manchego, Camembert, blue cheese, apple, port soaked raisins, fruit & nut loaf

## BUNS & SALADS

Steak sandwich 22  
scotch fillet, soused onions, tomato chutney, pea puree, rocket, Turkish bread, shoestring fries  
+ onion rings 3  
+ crispy bacon 4

Buffalo chicken burger 20  
hot sauce, maple bacon, slaw, pickles, aioli, shoestring fries  
+ smoked cheddar 3

Mushroom burger [V] 19  
smoked cheddar, onion rings, cherry tomato & chilli relish, rosemary aioli, shoestring fries  
+ crispy bacon 4

Brisket burger 20  
cheese sauce, pickles, cabbage & corn slaw, smoked chilli aioli, shoestring fries  
+ onion rings 3  
+ crispy bacon 4

Caesar salad [GFO] 20  
baby cos, crispy streaky bacon, soft boiled egg, white anchovies, parmesan croutons  
+ grilled chicken tenders 6

Autumn vegetable salad [VG, DF, GF] 18  
mizuna, quinoa, lentils, hemp seeds, pumpkin, roasted beetroot, rocket, pickled mushrooms, smoked almond, maple & tahini dressing  
+ confit duck 8

Rainbow poke bowl [VG, DF, GF] 18  
crispy tofu, kimchi, carrot, edamame, grilled corn, red & brown rice, gochujang sesame dressing  
+ raw diced salmon 6

## ON YOUR OWN

Caramelised onion & goats cheese ravioli [V] 25  
bush spiced carrots, samphire, pickled heirloom carrots, tendrils, walnut

Grilled gold band snapper [DF, GF] 28  
miso smashed edamame, seaweed, beans, ginger braised daikon, radish, wasabi kewpie, sesame

Smoked cauliflower steak [VG,DF,GF] 20  
pickled mushrooms, roasted onion, soft herbs, lemon mustard dressing, crispy capers

Lemon myrtle char-grilled chicken breast [DF, GF] 24  
maple-roasted pumpkin, bitter leaves, rainbow chard

Wood roasted lamb rack [DF, GF] 38  
roasted onion purée, pickled zucchini, asparagus, lentils, mustard cress, pomegranate mustard dressing

Josper roasted kangaroo loin [DF, GF] 28  
beetroot relish, salt bush, broccolini, bush spiced carrot, sorghum, pepper berry jus

## STEAKS

Grilled in the wood-fired Josper oven.

Choose one side:  
shoestring fries, iceberg wedge [GF]  
or  
crushed kipflers & crisp bean,  
shallot & herb salad

Choose one sauce:  
pepper sauce  
onion & sherry jam  
béarnaise butter  
creamy mushroom

250g Porterhouse 36

300g Scotch fillet 40

400g Rump 38

600g Rib eye 60

## ON THE SIDE

Charred greens [VGO, DF] 8  
garlic, chilli, smoked almond

Leaf salad [VG, DF, GF] 6  
green oak, chervil, nasturtium flower, earl grey dressing

Roasted Portobello mushrooms [VG, DF, GF] 9  
pickled cauliflower, chard, toasted pine nuts

Heirloom tomatoes [V, DF, GF] 7  
Josper roasted red onion, crisp chickpeas, smoked sumac labna

Warm potato salad [V, DF] 8  
shallot, herbs, beer mustard

Shoestring fries [V, DF, GFO] 9  
confit garlic mayonnaise

## SOMETHING SWEET

Triple chocolate brownie 13  
ginger poached pear, puffed sorghum, salted caramel ice cream

Coconut panna cotta [VG, DF, GF] 13  
strawberry, blood orange, Anzac hemp seed crumb

## KIDS MEALS

Grilled chicken tenders 10  
quinoa, peas

Brisket slider & fries 9  
cheese sauce, lettuce

Fish & chips 10

Chicken nuggets & fries 9

Vanilla ice cream 5  
chocolate topping, sprinkles

### List of dietaries:

[V] Vegetarian [VG] Vegan [GF] Gluten Friendly [DF] Dairy Free [VO] Vegetarian option [GFO] Gluten Free option [DFO] Dairy Free option

10% surcharge on public holidays