

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	9	12	23
Great Northern Super Crisp Lager	8	11	21
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
Moon Dog 'Mack Daddy' Dark Ale	9	12	23
4 Pines 'Nitro' 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
Moon Dog 'Beer Can' Tropical lager	10
4 Pines Pacific Ale (3.5%)	10
Pirate Life 'Mosaic' IPA 500ml	16
Prancing Pony India Red Ale	13
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

Garden Smash	20
tequila, herbs, cucumber, ginger	
Make it a jug	45
Lychee Spritz	16
Soho liqueur, Prosecco, lychee, mint	
Rose Kiss	19
rose vodka, beetroot, yuzu, lemon, egg white	
Porter & Rum Flip	18
dark rum, crème de cacao, porter beer reduction, nutmeg, egg white	
Sherry & Date Spritzer	16
sherry, vermouth, date, lime, soda	
Punchy Sour	20
sloe gin, bourbon, lemon, egg white	
Campfire Sling	20
bourbon, maple syrup, chocolate bitters	
Tiki Rum Punch	17
dark rum, coconut liqueur, pineapple, lime, cherry	
Make it a jug	38
Pink & Tonic	15
pink gin, strawberries, tonic, lemon	
Make it a jug	35

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

NON-ALCOHOLIC COCKTAILS

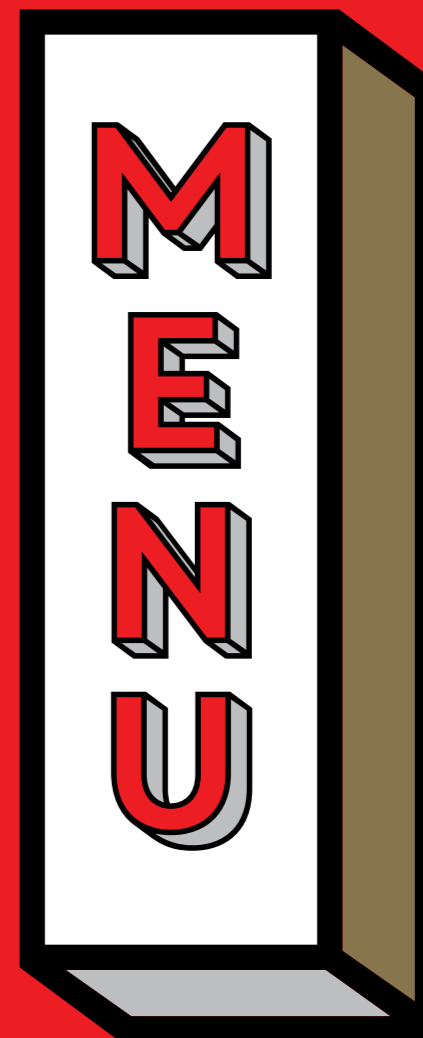
Grapefruit Sour	9
grapefruit juice, lemon, egg white, simple syrup	
Elderflower Spritz	8
elderflower, lime, cucumber, soda	
Berry Smash	10
blueberries, strawberries, soda, strawberry syrup	
Peach & Thyme Cooler	7
peach syrup, soda water, fresh thyme	
+ add a spirit of your choice for an extra pick-me-up!	

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 'Apple Crisp' Kombucha	7

HOT BEVERAGES

Coffee by Genovese	4
Tell us how you want it! Extras - soy, decaf add 0.50 large add 1	
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



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#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
Côtes de Provence, France, 2017

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

All Saints Muscat 9
Rutherglen, VIC

FOOD

SHARE SMALL

Salt & pepper eggplant chips [VG, DF, GF] 11
sriracha soy aioli

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

Lamb ribs [DF, GF] 18
honey & bush spice glaze, pickled quince puree

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

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

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 \$44PP

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

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, slaw, pickles, aioli, shoestring fries
+ smoked cheddar 3
+ onion rings 3
+ crispy bacon 4

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

Sweet potato Buddha bowl [VG, DF, GF] 18
black quinoa, broccolini, kale, pickled cabbage, charred corn, chipotle cashew cream
+ pulled beef brisket 6

ON YOUR OWN

Crispy skin salmon 28
Jerusalem artichoke, pickled red cabbage, freekeh & charred leek pilaf, romesco sauce

Smoked cauliflower steak [VG,DF,GF] 20
truffle mushroom puree, pickled mushrooms, roasted onion, brussels sprouts

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

Tamarind & cumin braised lamb shoulder [DF, GF] 29
puy lentils, broccolini, roasted red onion, crisp chickpeas

Josper roasted kangaroo loin [DF, GF] 28
beetroot relish, sweet potato, kale, salt bush, pepper berry

STEAKS

Grilled in the wood-fired Josper oven.

Choose one side:
shoestring fries, mixed leaves [GFO]

or
crushed kipflers, warm confit tomato, bean salad [GF]

Choose one sauce [GF]:

pepper sauce
béarnaise butter
creamy mushroom

250g Porterhouse 36

300g Scotch Fillet 40

400g Rump 38

ON THE SIDE

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

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

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
Earl grey ice cream, bergamot & orange

Sticky date, apple & pecan cake [GF] 13
spiced rum butterscotch, pecan, apple sorbet

KIDS MEALS

Brisket slider & fries 10
cheese sauce, lettuce

Fish & chips 10

Chicken nuggets & fries 10

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