

# BEER

## BEERS/CIDERS

ON TAP	Schooner	Pint	Jug
Colonial Brewing Co. 'Bertie' Apple Cider	9	12	24
Great Northern Super Crisp Lager	8	11	22
Stella Artois Pilsner	(330ml) 9	14.5	29
Carlton Draught Unpasteurised Lager	9	12	24
Pirate Life 'Port Local' Lager	10	13	26
Melbourne Bitter Lager	9	12	24
Prancing Pony Sunshine Ale	10	13	26
Wild Yak Pacific Ale	10	13	26
Colonial Brewing Co. Pale Ale	10	13	26
Moon Dog 'Old Mate' Pale Ale	9	12	24
Red Back Original Kristalweizen Wheat Beer	10	13	26
Wolf of the Willows XPA	9.5	12.5	25
Pirate Life 'Throwback' Session IPA	10	13	26
4 Pines 'In Season' IPA	11	14	28
4 Pines Amber Ale	10.5	13.5	27

Check out our rotating guest taps at the bar

## BOTTLES & CANS

Brookvale Union Ginger Beer	12
Somersby Pear Cider	10
Bulmers Apple Cider	10
Cascade Light	7.5
Corona	10
Pure Blonde	9
Boatrockers 'Miss Pinky' Raspberry Berliner Weisse	11
Colonial Co. Brewing South West Sour	11
Stomping Ground 'Watermelon Smash' Sour	12
2 Brothers 'Kung Foo' Rice Lager (Gluten Free)	12
Moon Dog 'Beer Can' Tropical Lager	10
4 Pines Pacific Ale	10
Pirate Life IPA	13
Prancing Pony 'The Zeppelin' NEIPA	13
Wolf of the Willows 'Woodman' Amber Ale	12
4 Pines Nitro Stout	11

10% surcharge on Public Holiday

## THE HAPPIEST HOUR

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



### WE HAVE FREE WIFI!

Search TGA-Public. Password: dogbolter



# COCKTAILS

Pimms Spritz	16
Pimms, prosecco, fruit, ginger ale	
Passionfruit + Basil Margarita	20
Tromba tequila, passionfruit, basil, lime	
Kaffir Lime Mule	18
Wyborowa vodka, StrangeLove ginger beer, kaffir lime, mint	
+ Make it a jug	40
Lychee Spritz	16
Soho liqueur, prosecco, lychee, mint	
Electric Iced Tea	18
Havana Club, Beefeater, Wyborowa, blue curacao, peach, lemon	
Grapefruit Julep	20
George Dickle bourbon, grapefruit, lemon, mint	
Almond + Cherry Sour	19
Bass & Flinders cerise gin, almond, egg, lemon	
Tiki Rum Punch	18
Havana Club rum, coconut liqueur, pineapple, lime, cherry	
+ Make it a jug	38
Jungle Joy	18
Midori, banana liqueur, Havana Club rum, pineapple, lime, passionfruit	
Pink & Tonic	16
Beefeater pink gin, strawberries, tonic, lemon	
+ Make it a jug	38

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

## COCKTAIL HOUR

\$12 Cocktails  
Friday & Saturday 9-11pm

## ALCOHOL FREE COCKTAILS

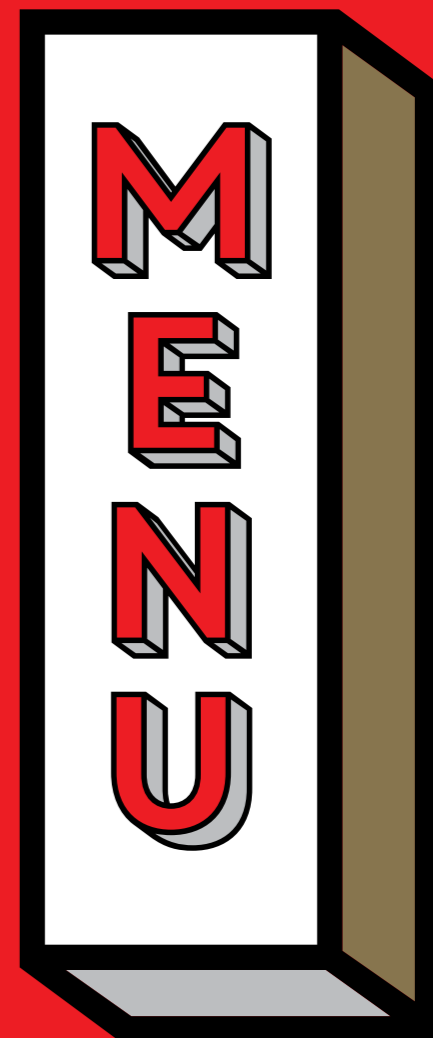
Ginger & Lime	9
StrangeLove ginger beer, kaffir lime, mint	
Lychee & Elderflower	9
Elderflower, lychee, lime, cucumber, soda	
Soft Punch	9
Coconut, pineapple, lime, passion	

## SOFT DRINKS

StrangeLove Lo-Cal Sodas	7
Holy Grapefruit   Very Mandarin   Double Ginger Beer   Smoked Cola	
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! soy, almond, 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



掃描即可瀏覽中文菜單及圖片



#thegeneralassembly  
#HowDoYouMelbourne

# WINE

## SPARKLING

<b>Barnsworth Blanc de Blanc</b>	9 / 50
Riverina, NSW, NV	
<b>Fresco Prosecco</b>	10 / 55
King Valley, VIC, NV	
<b>NV Mumm Grand Cordon</b>	95
Champagne, FRA, NV	

## WHITE

<b>Devils Corner Riesling</b>	10 / 45
East Coast, TAS, 2018	
<b>Nick O'Leary Riesling</b>	65
Canberra, ACT, 2018	
<b>Checkerboard Sauvignon Blanc</b>	40
Adelaide Hills, SA, 2018	
<b>Little Goat Creek 'Organic' Sauvignon Blanc [VG]</b>	11 / 50
Marlborough, NZ, 2018	
<b>Holly's Garden Pinot Gris [VG]</b>	13 / 60
Gippsland, VIC, 2016	
<b>Endless Wines Pinot Grigio</b>	11 / 50
King Valley, VIC, 2018	
<b>Zonte's Footstep 'Lady Marmalade' Vermentino</b>	14 / 65
Fleurieu Peninsula, SA, 2018	
<b>Paul Jaboulet Aine 'Parallele 45' Grenache Blanc / Marsanne / Viognier</b>	70
Rhône Valley, France, 2016	
<b>Jericho Fiano</b>	14 / 65
Adelaide Hills, SA, 2018	
<b>Gustave Lorentz 'Fleurette' Muscat / Pinot Blanc / Sylvaner</b>	13 / 60
Alsace, France, 2017	
<b>Burns &amp; Fuller Chardonnay</b>	40
Adelaide Hills, SA, 2018	
<b>Yering Station 'Elevations' Chardonnay</b>	12 / 55
Yarra Valley, VIC, 2018	
<b>Domaine Naturaliste 'Artus' Chardonnay</b>	95
Margaret River, WA, 2018	

## COCKTAILS

see back for cocktails

## RED

<b>Fossette Pinot Noir</b>	11 / 50
Yarra Valley, VIC, 2016	
<b>Henty Farm Pinot Noir</b>	14 / 65
Henty, VIC, 2016	
<b>Meadowbank Pinot Noir</b>	95
Derwent Valley, TAS, 2017	
<b>Calo 'Joven' Tempranillo</b>	10 / 45
Rioja, Spain, 2017	
<b>St John's Road 'Resilient' Grenache</b>	12 / 55
Barossa Valley, SA, 2017	
<b>La Prova, Sangiovese</b>	60
Adelaide Hills, SA, 2018	
<b>Motley Cru Shiraz</b>	10 / 45
Central Victoria, VIC, 2018	
<b>Higher Plane Cabernet / Merlot</b>	14 / 65
Margaret River, WA, 2015	
<b>JJ Hahn 'Homestead' Cabernet Sauvignon</b>	11 / 50
Barossa Valley, SA, 2017	
<b>Frankland Estate Cabernet Sauvignon</b>	80
Margaret River, WA, 2017	
<b>Three Dark Horses Grenache / Shiraz / Touriga</b>	12 / 55
McLaren Vale, SA, 2017	
<b>Head 'Cellar Reserve' Shiraz</b>	13 / 60
Barossa Valley, SA, 2017	
<b>St Brioc Shiraz [VG]</b>	75
McLaren Vale, SA, 2017	
<b>Fat Bastard Malbec</b>	40
Mendoza, Argentina, 2017	

## PINK & SWEET

<b>Santa &amp; D'Sas Moscato</b>	10 / 55
Swan Hill, VIC, 2018	
<b>Summer Poppy Pinot Noir</b>	10 / 45
Marlborough, NZ, 2017	
<b>Fontanet 'Les Terrasses' GSM</b>	12 / 55
Languedoc, France, 2018	
<b>Airlie Bank 'Gris On Skins'</b>	14 / 65
Yarra Valley, VIC, 2018	
<b>NV Monmousseau Brut Étoile Rosé</b>	12 / 70
Loire Valley, France	

# FOOD

## SHARE SMALL

<b>Salt &amp; pepper eggplant chips [VG, DF, GF]</b>	11
sriracha soy aioli	
<b>Broad bean, mint &amp; rocket hummus [VG, DF, GFO]</b>	12
crisp broad beans, radish, Turkish bread	
<b>Pickled corn, jalapeno &amp; manchego croquettes [VO]</b>	15
romesco sauce, chorizo crumb	
<b>Togarashi spiced lamb ribs [DF, GF]</b>	18
yuzu, tatsui	
<b>Crispy skin pork belly bites [DF, GFO]</b>	17
fig & cranberry compote, mizuna, beer mustard	
<b>Popcorn chicken [GF]</b>	15
smoked chilli aioli, bread & butter pickles	
<b>Falafel crusted fried calamari [DF, GF]</b>	14
tahini, sumac dressing, herbs	
<b>Box baked camembert</b>	17
honey, thyme, walnut bread	
<b>Oysters [GF]</b>	4.5 each
apple cider & chive vinaigrette, fresh lemon	

## 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](mailto:functions@thegeneralassembly.com.au)

## SHARE BIG

<b>South Wharf platter [GFO]</b>	68
salmon rillettes, smoked mussel salad, falafel crusted calamari, battered fish, freshly shucked oysters, tiger prawns, Marie Rose sauce	
<b>Assembly platter [GFO]</b>	34
wagyu pastrami, Iberico ham, mustard pickle, broad bean & mint hummus, goats feta, manchego, salt roasted beetroot, bread	

## BUNS & SALADS

<b>Steak sandwich</b>	22
scotch fillet, soused onions, tomato chutney, pea, rocket, Turkish bread, shoestring fries	
+ onion rings	3
+ crispy bacon	4
<b>Buffalo chicken burger</b>	20
hot sauce, slaw, pickles, aioli, shoestring fries	
+ smoked cheddar	3
+ onion rings	3
+ crispy bacon	4
<b>Mushroom burger [V]</b>	19
smoked cheddar, onion rings, cherry tomato & chilli relish, rosemary aioli, shoestring fries	
+ crispy bacon	4
<b>Brisket burger</b>	20
cheese sauce, pickles, cabbage & corn slaw, smoked chilli aioli, shoestring fries	
+ onion rings	3
+ crispy bacon	4
<b>Caesar salad [GFO]</b>	20
baby cos, crispy streaky bacon, soft boiled egg, white anchovies, parmesan croutons	
+ grilled chicken tenders	6
<b>Avocado buddah bowl [VG, DF, GF]</b>	18
black quinoa, black beans, charred corn, roasted peppers, pickled onion, hemp seed, coriander lime dressing, chipotle cashew cream	
+ salmon, chilli & lime dressing	6

## FROM THE GRILL

From our wood-fired Josper oven	
<b>Atlantic salmon</b>	28
lemon yoghurt, freekeh, rose harissa glazed baby carrots	
<b>Dukkah crusted smoked cauliflower steak [VG,DF,GF]</b>	22
tahini, chickpea, herb, barberries, roasted onion	
<b>Rosemary infused chicken breast [DF, GF]</b>	24
romesco, asparagus, pickled mushroom	

<b>Wood fired kangaroo loin [DFO, GF]</b>	28
broad bean hummus, tomatoes, red onion, pea, feta & pepper berry jus	

## STEAKS

Choose one sauce: [GF]:

- béarnaise butter
- creamy mushroom
- black pepper

Choose one side:

- baby cos, buttermilk dressing, herbs, confit tomatoes & shoestring fries [GF]
- or
- pickled zucchini, shallot, tomato herb salad & shoestring fries [GF]

<b>250g Porterhouse</b>	36
<b>300g Scotch Fillet</b>	40

10% surcharge on public holidays

## ON THE SIDE

<b>Leaf salad [VG, GF]</b>	7
baby cos, buttermilk dressing, herbs, confit tomatoes	
<b>Charred greens [VGO, GF]</b>	8
garlic, chilli, smoked almond	
<b>Shoestring fries [V, DF, GFO]</b>	9
confit garlic mayonnaise	

## SOMETHING SWEET

<b>Triple chocolate brownie</b>	13
strawberry, raspberry & pepper berry sorbet	
<b>Coconut &amp; almond cake [GF]</b>	13
blackberry compote, lemon sorbet	

## KIDS MEALS

<b>Brisket slider &amp; fries</b>	10
cheese sauce, lettuce	
<b>Fish &amp; chips</b>	10
<b>Chicken nuggets &amp; fries</b>	10
<b>Kids ice cream</b>	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



See photos and dietary information for every dish!

Go to [mryum.com/ga](http://mryum.com/ga) or scan the QR code with your phone camera. No app required.