

BEER

BEERS/CIDERS

ON TAP	Schooner	Pint	Jug
Bulmers Apple Cider	9	12	22
Melbourne Bitter Bitter Lager	9	12	22
Stella Artois Pilsner Lager (330ml)	8.5	14	27
Carlton Draught Unpasteurised Lager	8	11	20
Minimum Chips Golden Lager	10	13.5	25
4 Pines Pale Ale	10	13.5	25
Fat Yak Pale Ale	10	13	24
Moon Dog 'Old Mate' Pale Ale	9	12	22
Wild Yak Pacific Ale	10	13.5	25
Red Back Original Kristalweizen Wheat Beer	10	13	24
McCraken's Amber Ale	9.5	12.5	23
Goose Island Indian Pale Ale	10.5	14	26
Dogbolter Dark Lager	10.5	14	26
Colonial Brewery Co. Indian Pale Ale	9	12	22

Check out our rotating guest taps at the bar

BOTTLES & CANS

Brookvale Union Ginger beer	12
Hawkers Pilsner	11
Cascade Light	7.5
Great Northern Super Crisp (3.5%)	9
Corona	10
Pure Blonde	9
Colonial Brewery Co. 'Small Ale' (3.5%)	9
Bridge Road 'Beechworth' Pale Ale	12
3 Ravens 'ESB' English Special Bitter	10
Mountain Goat 'Fancy Pants' Amber Ale	11
Koinda Brewery Milk Porter	12
4 Pines Stout	11
Colonial Brewery Co. 'Berties' Apple Cider	10
Bulmers Pear Cider	10

10% surcharge on Public Holiday

COCKTAILS

Smoky-Groni	22
Mount Uncle Distillery smoked gin, Campari, Dolin Rouge	
Bacon Bloody Mary	18
bacon infused vodka, tomato juice, Tabasco, celery salt, bacon crisp	
Stand-off	19
Tromba Reposado tequila, Calvados, apple	
Berry Boo	17
Blackberry shrub, Zubrowka Bison grass vodka, Prosecco, sage	
Last Leaf	22
Rittenhouse rye whiskey, morello cherry, maple syrup, black walnut bitters	
Thyme Collins	18
Melbourne Gin Company gin, lemon, thyme	
Lychee Spritz	15
Soho liqueur, Prosecco, lychee, mint	
Bitter Sour	17
Disaronno Amaretto, Cointreau, lemon, egg white, bitters	
Buttered Up	16
Hot Sailor Jerry rum, butter, lemon, winter spices	

SOFT DRINKS

Pepsi Pepsi Max	4
Lemonade Lemon squash	4
Lemon Lime and Bitters	4.5
Soda Tonic	4
Ginger Ale	4
Capi Sparkling Blood Orange	5
Capi Ginger Beer	5
Sparkling Water	4.5 9
350ml 750ml	
Remedy 'Apple Crisp' Kombucha	7

HOT BEVERAGES

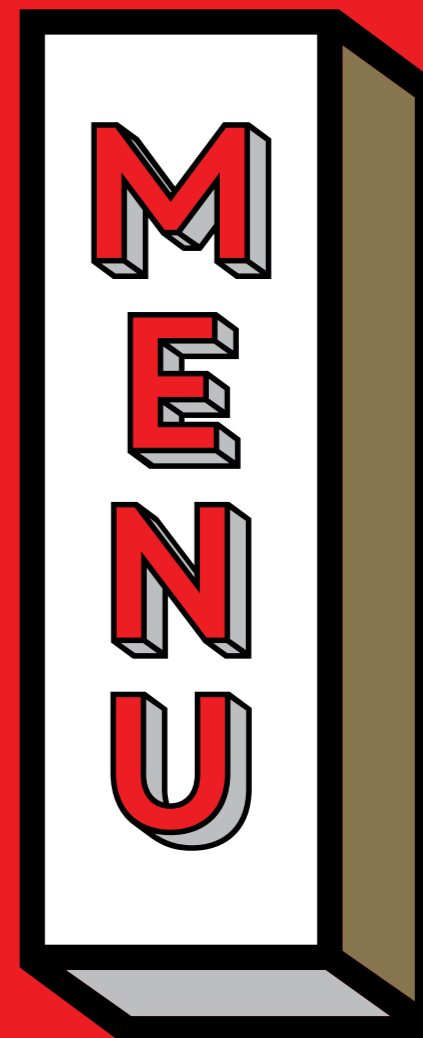
Coffee by Genovese	4
Tell us how you want it!	
Extras - soy, decaf add 0.50	
Hot Chocolate	4.5
'Tea Drop' range	4.5
Green Tea Lemongrass & Ginger Peppermint English Breakfast Earl Grey Chai	

SHARE YOUR EXPERIENCE

Share your experience on zomato.com and/or tripadvisor.com.au

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thegeneralassembly.com.au



THE GENERAL ASSEMBLY

Please order and pay at the bar

请向我们的员工索取中文菜单



#thegeneralassembly

WINE

SPARKLING

NV Barnsworth Blanc de Blanc 9 / 50
Riverina, NSW

NV Fresco Prosecco 10 / 55
King Valley, VIC

Yarra Bank Brut Cuvée 85
Yarra Valley, VIC

NV Perrier Jouet 125
Champagne, FRA

WHITE

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

Checkerboard Sauvignon Blanc 9.5 / 44
Adelaide Hills, SA

Little Goat Creek Sauvignon Blanc 10.5 / 47
Marlborough, NZ (Organic & Vegan)

Cave de Beblenheim 'Reserve Particuliere' Pinot Blanc 62
Alsace, FRA

Endless Wines Pinot Gris 10 / 45
King Valley, VIC

Feathertop Fiano 12 / 55
Alpine Valleys, VIC

Gemtree 'Gemstone' Chardonnay 10 / 45
McLaren Vale, SA

Medhurst Chardonnay 68
Yarra Valley, VIC

COCKTAILS

see back for cocktails

RED

Endless Wines Pinot Noir 11 / 50
Yarra Valley, VIC

Clyde Park 'Locale' Pinot Noir 65
Adelaide Hills, SA

Pizzini 'Nonna Gisella' Sangiovese 12.5 / 56
King Valley, VIC

Three Dark Horses GST (Grenache, Shiraz, Touriga) 12 / 54
McLaren Vale, SA

Calo 'Joven' Tempranillo 10 / 45
Rioja, SPA

Slow Wines Shiraz 10 / 45
Adelaide, SA

Paul Osicka Shiraz 70
Heathcote, VIC

JJ Hahn 'Homestead' Cabernet Sauvignon 11 / 50
Barossa Valley, SA

Fat Bastard Malbec 10.5 / 47
Mendoza, ARG

PINK & SWEET

Santa & D'Sas Moscato 9 / 50
Swan Hill, VIC

Mr Mick Sangiovese/Tempranillo 10 / 45
Clare Valley, SA

Le 'Grand Cros' Domaine du Grand Rose 65
Côte de Provence, FRA

Cake Wines Pinot Noir/Grenache 11 / 50
Adelaide Hills, SA

All Saints Muscat 9
Rutherglen, VIC

FOOD

SHARE SMALL

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

Red pepper hummus [VG, DF, GFO] 12
baby turnip, pine nuts, Turkish bread

Manchego & Iberico ham croquettes [VO] 15
saffron aioli

Crumbed boneless lamb ribs 16
mint sauce

Twice-cooked pork belly [GF, DF] 16
pear, endive, pickled grapes

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

Roasted baby cauliflower [VG, DF, GF] 14
date, orange, hazelnut, mustard, crisp Brussels sprouts

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

Box baked Camembert 16
honey, thyme, walnut bread

FUNCTIONS

We have a range of spaces perfect for your next social or corporate event! Substantial canape packages, multicourse 'Choice' and 'Feed Me' seated menus are all 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] 38
freshly shucked oysters, cider vinaigrette, tiger prawns, Russian dressing, salmon gravlax, lobster remoulade

Assembly platter [GFO] 28
wagyu pastrami, Iberico ham, mustard pickle, red pepper hummus, goat's feta, baby turnip, 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, arugula, Turkish bread, shoestring fries
+ onion rings 3
+ crispy bacon 4

Buffalo chicken burger 19
hot sauce, maple bacon, slaw, pickles, 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

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

FEED ME menu \$49PP

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

ON YOUR OWN

Caramelized onion & goat's cheese ravioli [V] 25
smoked tomato ragu, pepita pesto

Crisp-skin salmon [GF] 26
apple & parsnip puree, caper, raisin & pine nut salsa

Spicy mapo tofu bowl [VG,DF,GF] 20
Shiitake, edamame, gochujang, miso, red rice, fresh herbs
+ add crispy pork belly 6

Char-grilled chicken breast [DFO] 24
stout marinade, Peruvian Aji verde, red quinoa, sweet potato, spinach, pea, roasted heirloom tomatoes

Wood roasted lamb rack [DF, GF] 32
lentils, beetroot, kipfler potatoes, fetta, Tuscan cabbage, almond gremolata, jus

Braised Sevens Creek Wagyu shin [GF] 28
harissa, preserved lemon, white polenta, heirloom carrot, broad beans

STEAKS

Grass fed Hopkins River (Dunkeld VIC) grilled in the wood-fired Jospo oven

Choice of:
shoestring fries, iceberg wedge [GF] or beer braised cabbage, crisp kipfler potatoes

pepper sauce, onion & sherry jam or béarnaise butter

250g Porterhouse 36

300g Scotch Fillet 38

400g Flank 42

ON THE SIDE

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

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

Honey roasted heirloom carrots [VG, GF, DF] 8
sprouts, dukkha, spiced coconut labne

Wood roasted mushrooms [VG, GF] 9
sorghum, thyme, white bean, balsamic

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

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

SOMETHING SWEET

Triple chocolate brownie 13
raspberry curd, marmalade ice cream, white chocolate crumb

Roasted spiced pear, rhubarb, ginger nut, almond crumb [VG, DF, GF] 13
rhubarb sorbet

KIDS MEALS

Cheese croquettes 7.5
fries

Fish & Chips 7.5

Chicken nuggets 7.5
fries

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