

— THE — GENERAL ASSEMBLY

SHARE SMALL / SHARE BIG

Eggplant chips (v) <i>burnt honey, blue cheese sauce</i>	10
Caramelized cauliflower dip (vg) <i>dukkah dusted carrots, turkish bread</i>	12
Manchego & Iberico ham croquettes (vo) <i>saffron aioli</i>	15
Crumbed boneless lamb ribs <i>mint sauce</i>	16
Twice cooked pork belly (gfo) <i>pear, endive & pickled grapes</i>	17
General Assembly fried chicken (gf) <i>buttermilk chicken, smoked chilli aioli, pickles</i>	15
Roasted harissa pumpkin (vg, gf) <i>parsley & mint schug, crisp fava beans</i>	12
Box baked camembert <i>honey, thyme, walnut bread</i>	16
Wood roasted calamari (gf) <i>bitter orange, rocket, olive & shaved fennel</i>	13
South Wharf platter <i>salmon gravlax, lobster remoulade, fresh shucked oysters, cider vinaigrette, tiger prawns, Marie Rose sauce</i>	36
Assembly platter <i>wagyu pastrami, Iberico ham, mustard pickle, cauliflower dip, goat's fetta, heirloom radishes, warm turkish bread</i>	28
Cheese platter (gfo) <i>Manchego, Camembert, Blue D'auvergne, port soaked raisins, fruit & nut loaf, apple</i>	24

BUNS & SALADS

Minute steak sandwich <i>Cape Grim scotch fillet, soused onions, tomato chutney, pea puree, arugula, turkish bread, shoestring fries</i>	22
Buffalo chicken burger <i>hot sauce, maple bacon, slaw, pickles, shoestring fries</i>	19
Mushroom burger <i>grilled mushroom, smoked cheddar, onion rings, cherry tomato & chilli relish, shoestring fries</i>	19
Brisket burger <i>cheese sauce, pickles, cabbage & corn slaw, smoked chilli aioli, shoestring fries</i>	20
Grainy salad (vg, gf) <i>black quinoa, beetroot, orange, fennel, smoked almond, pomegranate</i>	18
Caesar salad <i>baby cos, crispy streaky bacon, soft boiled egg, white anchovies, parmesan crouton</i>	20

SOMETHING SWEET

The General Mess (gf) <i>white chocolate mousse, strawberry, pistachio macarons</i>	13
Lemon semolina cake <i>blackberry sorbet & basil gel</i>	13
Peanut butter jelly time <i>peanut butter parfait, cherry jam, peanut praline</i>	13

SOMETHING LARGE

Pea, pecorino, lemon & mint ravioli <i>burnt lemon butter, pea sprouts.</i>	24
Crisp-skin salmon (gfo) <i>wild rice, kale, gin soaked raisins, capers, grilled lemon</i>	26
Chargrilled chicken breast (gf) <i>miso & ginger glaze, textures of corn, greens</i>	24
Wood roasted lamb rack (gf) <i>smoked eggplant, dukkah dusted carrots, burnt honey, pomegranate</i>	32
Twice-cooked Cape Grim brisket (gf) <i>red cabbage, pickled corn, chilli & coriander slaw</i>	28
Steak frites (gf) <i>Cape Grim 300gm grass fed scotch fillet, shoestring fries, iceberg wedge</i> <i>with your choice of: pepper sauce/ smoked whole grain mustard onion & thyme/ bernaïse butter</i>	36

ON THE SIDE

Charred greens (v, gf) <i>garlic, chilli, smoked almond</i>	8
Panzanella salad (gfo) <i>heirloom tomatoes, cucumber, fresh herbs, croutons</i>	6
Iceberg wedge (v, gf) <i>capers, lemon vinaigrette</i>	5
Potato salad (v, gf) <i>green olives, dill, lemon & mustard dressing</i>	8
Hot chips (v, gfo) <i>confit garlic mayonnaise</i>	9