Assembly®

Our menu.

A Rabble Group Venue.

What's on

The Assembly Rump Lunch

Weekdays
12pm - 3pm
Rump Steak served with fries and your choice of sauce
$25

NOVEMBER KNOCKOFFS

Weekdays 3pm - 5pm
$15 Guinness Pints
$8 Schooners
$8 house wines including Prosecco
...
$9 fries $10 hummus
$15 chicken strips $18 oysters (half doz)

FRIDAY SOCIALS

Every Friday
5pm - 10pm
$15 Espresso Martinis
$15 Margaritas
$15 Aperol Spritzes

SUNDAY ROAST

Every Sunday
12pm till late
Our kitchen serves up a different roast special every Sunday with crispy potatoes, seasonal vegetables & rich gravy

Add a pint of Guinness +$10

Packaged Beer

Asahi Superdry Zero *(0.0%)* **8**

Guinness Zero *(0.0%)* **10**

Heaps Normal *(0.5%)* **8**

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Cascade *(2.6%)* **8**

Melbourne Bitter *(4.6%)* **10**

Pure Blonde *(3.5%)* **10**

Asahi Super Dry *(5.2%)* **11**

Peroni *(4.7%)* **10**

Corona *(4.6%)* **11**

Mocktails

Peach Iced Tea 12
Cold brewed black tea, peach & lemon

Vanilla Sky 12
Pineapple, lemon, passionfruit & vanilla
Add Absolut Vanilia + 5

Strawberry Lemonade 12
Strawberries, lemon, sugar, soda

Shares

Shoestring Fries *(v, veo, gf)* **13**
Jerk spice, chipotle aioli

Garlic Bread *(v)* **15**
Toasted baguette with garlic butter, melted cheese, fresh herbs

Beetroot Hummus *(v)* **16**
Beetroot hummus, marinated feta, sesame za'atar & mint served with poppyseed lavosh

Spiced Cauliflower Bites *(ve)* **16**
Harissa spiced cauliflower bites & dill aioli

Chicken Strips **22**
Crispy Southern fried chicken tenders served with hot sauce & ranch dressing

KFC Wings *(gf)* **18**
Korean fried chicken with sticky sweet soy & fresh herbs

Coffin Bay Oysters *1/2 doz (A)* **25**
Fresh Coffin Bay Pacific oysters served natural with lemon & mignonette

Crispy Calamari *(gf, i)* **22**
Shichimi spice, aioli, lemon wedge

Jerk Chicken Tacos *(x2)* **21**
Tomato & corn salsa, jalapeno, chipotle aioli, avocado cream in a flour tortilla
Add a taco +6

Steak Tartare *(gf)* **28**
French-style tartare served with salt & vinegar crisps

Tuna Ceviche *(A)* **28**
Soy and sesame-marinated South Coast tuna with cucumber, capsicum, shallot & dill served with poppyseed lavosh

Please note your table number.
You can order at the bar or scan the QR code on your table.

Burgers

Beef Burger *(vo, gfo)* **26**
180g patty, fresh onion, cheddar, lettuce, tomato, aioli & tomato sauce. Served with fries
vo | sub haloumi

Chicken Schnitty Burger **26**
Crispy chicken schnitzel with tomato, lettuce & aioli on a toasted potato bun. Served with fries

Veggie Burger *(v, veo, gfo)* **26**
Beetroot & quinoa patty with lettuce, tomato, jalapeño, sweet mustard & kewpie mayo. Served with fries

Steak Sandwich *(gfo)* **30**
Scotch fillet with tomato & bacon relish, rocket, tomato & seeded mustard & aioli on a toasted Turkish roll. Served with fries

Mains

Chicken Schnitty 31
Your choice of sauce.
Served with salad & fries ***or*** mash

Chicken Parmi 34
Double-smoked ham, mozzarella, Napoli sauce. Served with salad & fries ***or*** mash

Nachos *(vo, gf)* 28
Chilli beef, mozzarella, guacamole, sour cream, tomato & corn salsa, jalapenos
vo | sub beans

Bolognese Bianco 33
Casarecce pasta with white Bolognese ragù, parmesan & fennel pangrattato

Chicken & Pumpkin Salad *(veo,vo,gf)* 28
Grilled chicken breast, roast pumpkin & capsicum with zucchini, snow pea tendrils, onion, feta & lemon vinaigrette
veo | remove chicken & feta

Katsu Bowl *(veo)* 28
Crispy chicken, rice, edamame, pickled onion, coriander, katsu curry sauce, sesame seeds, kewpie mayo, soy & vinegar dressing
Double chicken +5

Crispy Skin Barramundi *(i) (gf)* 36
Crispy skin barramundi with parsnip purée, bacon-glazed potatoes, green beans & Café de Paris butter

Thai Beef Salad 29
Rare marinated sirloin with mesclun, tomato, cucumber, red onion, fresh herbs and rice noodles, tossed in a nam yum dressing with chilli spice, peanuts & lime

vegetarian (v)
vegetarian option (vo)
vegan (ve)
vegan option (veo)
gluten free (gf)
gluten free option (gfo)
imported (i)
Australian (A)

Dessert

Baked Cheesecake *(v)* 16
Baked cheesecake with mixed berry compote & whipped cream

Sticky Date Pudding 16
Served with butterscotch sauce & vanilla ice cream

Kids Menu

Chicken Nuggets & fries 12
Schnitty & fries 15
Cheeseburger & fries 15
Pasta with red sauce & cheese 15

Ice Cream with sprinkles 9

Wine *by the bottle*

Sparkling

				Btl
2023	Mt Majura *The Silurian*	Pinot/Chardonnay	Canberra, ACT	80
NV	Louis Roederer	Pinot Noir/Chardy	Champagne, FRA	150
2013	Mt Majura *late disgorged*	Pinot/Chardonnay	Canberra, ACT	150
2018	Laherte Frères	Les Vignes d'Autrefois	Champagne, FRA	350
NV	Krug Grande	Cuvée 170ème Edition	Champagne, FRA	750

White

2023	Mada Wines *Oakhill*	Riesling	Gundaroo, NSW	80
2008	Henschke 'Julius'	Riesling	Eden Valley, SA	150
2022	Grosset Polish Hill	Riesling	Clare Valley, SA	160
2016	Tyrrell's Vat 1	Semillon	Hunter Valley, NSW	250
2017	Shaw + Smith M3	Chardonnay	Adelaide Hills, SA	170
2021	Tolpuddle	Chardonnay	Coal River, TAS	210

Rosé

2024	AIX	Rosé	Provence, FRA	90
2024	Domaine Tempier	Bandol Rosé	Provence, FRA	210

Red

2023	Stesso Stesso	Sangiovese *(Chilled)*	Umbria, ITA	85
2021	Dog Point	Pinot Noir	Marlborough, NZ	95
2023	Tolpuddle	Pinot Noir	Coal River, TAS	190
2023	Clonakilla	Shiraz/Viognier	Canberra, ACT	300
2021	Yarra Yering *Dry Red No. 3*	Portuguese Blend	Yarra Valley, VIC	195
2016	Shaw + Smith	Shiraz	Adelaide Hills, SA	170
2021	Mount Horrocks	Cabernet Sauvignon	Clare Valley, SA	95
2022	Leeuwin Estate *'Art Series'*	Cabernet Sauvignon	Margaret River, WA	200

Wine *by the glass*

Sparkling

				Gls	Btl
NV	Tar & Roses	Prosecco	King Valley, VIC	12	50

White

2025	Linear	Fiano	Hilltops, NSW	15	70
2023	Totara	Sauv Blanc	Marlborough, NZ	13	60
2022	Whistler Fruit Tingle	Riesling *(sweet)*	Barossa Valley, SA	12	50
2023	Mount Majura	Riesling	Clare Valley, SA	14	65
2025	Mercer Golden Hour	Pinot Gris	Central Ranges, NSW	12	50
2023	Swinging Bridge	Chardonnay	Orange, NSW	14	65

Rosé

2025	Mada Wines	Rosé	Young, NSW	14	65

Red

2021	In Dreams	Pinot Noir	Yarra Valley, VIC	14	65
2022	Barwang	Shiraz	Hilltops, NSW	12	55
2022	Mountadam	Cabernet Sauvignon	Barossa Valley, SA	14	65
2022	Sons Of Eden	Shiraz	Barossa Valley, SA	14	65
2024	Linear	Sangiovese	Gundagai, NSW	15	70

Ask to see our cellar list

A curated selection of premium wines,
rare bottles and special pours.

Woodfired Steaks

The oven and grill are 100% woodfired. The high temperatures from the roasted cherrywood and mallee charcoal help to retain moisture, creating a delicious and juicy texture with subtle smoky flavours.

Signature Cut

500g Ribeye *100% premium grass fed* *(gf)* **80**
On the Bone | Served with bacon glazed potatoes, green beans with Café de Paris butter

Classic Cuts

250g Rump *grain fed* *(gf)* **33**
Served with fries & salad or mash & seasonal greens with your choice of sauce

300g Beef Sirloin *grain fed* *(gf)* **39**
Served with fries & salad or mash & seasonal greens with your choice of sauce

300g Scotch Fillet *100% premium grass fed* *(gf)* **52**
Served with fries & salad or mash & seasonal greens with your choice of sauce

Sides **8ea**

Salad with fennel & citrus vinaigrette
Buttered greens with toasted sesame
Roast potatoes
Mash

Sauces **4ea**

Gravy
Pepper
Mushroom
Diane

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Cocktails

Other classics available | Ask at the bar

Classics

French Martini 22
Vodka, blackberry liqueur, pineapple, lime

Mojito 22
Bacardi, mint, lime, sugar, soda

Espresso Martini 22
Vodka, Kahlúa, Redbrick espresso, sugar

Amaretto Sour 23
Disaronno, lemon, sugar, wonderfoam

Margarita 22
El Jimador blanco tequila, Cointreau, lime

Long Island Iced Tea 25
Vodka, Tanqueray gin, El Jimador
blanco tequila, Cointreau, Bacardi, Coke, lemon

Spritzes

Pink Gin Fizz 20
Pink gin, prosecco, Sprite

Aperol Spritz 20
Aperol, prosecco, soda

Hugo Spritz 20
St-Germain, lime, prosecco, soda

Passionfruit Spritz 20
Passoã, passionfruit pulp, prosecco, soda

Sarti Spritz 20
Sarti Rosa, prosecco, soda

Signature

Spicy Mango Margarita 23
El Jimador blanco tequila, mango purée,
jalapeño, yuzu, agave

Peach & Passion Colada 23
Passoã, peach schnapps, peach purée,
passionfruit pulp, cream of coconut

Strawberry Soda 23
Vodka, strawberry, mint,
lemon, agave, soda

Mangotini 23
Vodka, cream of coconut, mango purée, lime

Pornstar Martini 23
Passoã, Absolut Vanilia, pineapple,
passionfruit, wonderfoam

Raspberry Sour 23
Vodka, raspberry liqueur,
housemade raspberry syrup,
sugar, lemon, wonderfoam

Cocktail Jugs

Well Dressed German 35
Captain Morgan, cranberry, ginger beer, lime
Add alcoholic ginger beer +5

Tropical Punch Jug 35
Bacardi, Passoã, tropical juice, Sprite

White Sangria 35
Pinot gris, Ketel One Citroen,
Cointreau, apple, Sprite