



# **ASSEMBLY**

## **BAR**

**FOR FUNCTIONS AND BOOKINGS PLEASE CONTACT US ON  
RESERVATIONS@ASSEMBLYBAR.COM.AU**

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# ASSEMBLY COCKTAIL AWARDS



# FLAVOUR MAP



## HOW IT WORKS:

Each Cocktail is placed in the flavour profile to help make your selection easier. Read through the menu to find the ingredients, then the flavour map will show you the final flavour profile of the cocktail.

PLEASE NOTE: some of our cocktails use egg white as an ingredient, if you have an allergy please inform your bartender or server before ordering\*

# ASSEMBLY SIGNATURE COCKTAILS



## LADY DANGER — 21

*Do you like Pina Colada's?*

Cargo Cult Banana Rum, coconut reduction fresh orange & pineapple juice, dash of cocoa bitters. Decked with a toasted origami sailboat.



## VOGUE — 22

*Lychee Martini Redux.*

Fresh pressed apple juice, Bulldog Gin, lychee liqueur, lavender, lemon.  
Fresh apple fan garnish.



## EL PASAPORTE — 19.5

*Named Australia's most promising cocktail.*

Passionfruit, fresh lime juice, simple syrup, maraschino liqueur, Bacardi Carta Oro. Garnished with Maraschino cherry.



## SECOND BASE — 20

*Why stop there?*

Blanco Tequila shaken with pineapple juice, agave and lime juice and garnished with a toasted coconut and chilli salt.



## COTTON CANDY — 19.5

*Go on, you know you want to*

Goji Berry Liqueur, vodka, fresh pressed apple and lemon juice. Topped with a fairy floss cloud.

# ASSEMBLY SIGNATURE COCKTAILS



## **RICH & FAMOUS — 19.5**

*An espresso martini...twisted*

A sinful mix of 666 Butter Vodka, fresh espresso, Kahlua and Galliano Vanilla. Cocoa dust finish.



## **SHANGHAI BABY — 19**

*The Pearl of Asia*

A blend of Chambord dark raspberry, Choya Plum Liqueur and Pandan infused tequila with fresh lime.



## **LONG PINE — 20**

*Feelin' Caribbean*

Pineapple infused rum, blood orange, fresh lime juice, dash of hellfire bitters.



## **MODERN LOVE — 20**

*New school flavour*

Hendricks Gin, prosecco, homemade berry syrup and sweet manzanilla sherry, served over crushed ice with fresh seasonal berries



## **LINDA RUSSIAN — 19**

*From Russia with love*

Made with premium Vodka, pineapple juice, fresh lime juice and Almond syrup. Garnished with dehydrated pineapple and lime twist.



# ASSEMBLY SIGNATURE COCKTAILS



## PEGGY SOUR — 20

Smoky Nuestra Soledad Mezcal, shaken with home-made pear purée, fresh lime juice and ginger agave syrup. Garnished with a slice of dehydrated pear and candied ginger.



## KRAKEN APPLE — 14

*If only everything in life was this simple.*

Kraken spiced rum, topped with fresh pressed apple juice.



## RED FOX — 20

*Your new spirit animal*

Fresh pressed watermelon juice, vodka, vanilla syrup, a touch of rose syrup topped with sparkling wine and garnished with a fresh watermelon slice.



## ZOMBIE — 25

*Light it up*

Appleton's Rum, grapefruit juice, falernum spiced syrup, grenadine, fresh lime. Cinnamon fire-show finale.

# ASSEMBLY COCKTAILS TO SHARE



## REDEMPTION — 55

Serves 6

Served in a skull head with premium vodka, watermelon, cranberry juice, lemon juice, bitters and carbonated with dry ice.

***Do not drink whilst steaming.***



## THE LONG ISLAND— 55

Serves 6

Served in a Skull Head like the classic cocktail, with Vodka, Gin, Tequila, Rum, Cointreau, Lemon, Coca Cola Reduction, and Pineapple & Cloudy Apple Juices.

***Do not drink whilst steaming.***



## THE VOODOO — 40

Serves 4

Served in a day of the dead skull head, premium tequila, raspberry, orange juice, lemon juice and carbonated with dry ice.

***Do not drink whilst steaming.***

# PREMIUM CLASSICS



## CHARLIE CHAPLIN — 19

Created in New York City just before Prohibition and named after one of Hollywood's first A Lister's. Who knows if the legend ever actually enjoyed his namesake cocktail! Sloe Gin, Apricot Brandy and Fresh Lime is shaken and strained into a coupe glass and is garnished with a lime peel.



## PORN STAR MARTINI — 22

Stylish and indulgent, London bartender Douglas Ankrah created this as a sensory experience. With house-made vanilla infused vodka, passionfruit and fresh lemon juice, shaken with a cheeky smile, served in a martini glass, to be enjoyed with a shot of Prosecco and fresh Passionfruit.



## MANHATTAN — 23

Rumour and hearsay surround the origin of this pre-prohibition classic, with a bartender only known as "Black" being believed to have invented it. Rye Whiskey is stirred with Sweet Vermouth and aromatic Angostura bitters and served in a coupe with a maraschino cherry.



## CLOVER CLUB — 20

Named after a gentleman's club that would gather regularly at the end of the 19th Century, this cocktail was an essential component of their secretive meetings. We shake our house-made raspberry syrup, London Gin, Dry Vermouth and fresh lemon juice and serve in a delicate coupe.



## BRAMBLE — 20

Dick Bradsell, "The Cocktail King" created this modern classic at Fred's Club in London's Soho. A Gin Sour style cocktail served over ice with a float of Blackberry Liqueur and garnished with fresh berries.



# BEER

## ALE

<b>Lord Nelson 3 Sheets 4.9%</b> <i>Sydney, NSW, Australia</i>	<b>11</b>
<b>Stone and Wood 4.4%</b> <i>Byron Bay, NSW, Australia</i>	<b>10</b>
<b>8 Bit IPA 6.5%</b> <i>Smeaton Grange, NSW, Australia</i>	<b>11</b>
<b>Pittwater Bitter 5.5%</b> <i>Sydney, NSW, Australia</i>	<b>9</b>

## LAGER

<b>Lovedale Lager 4.7%</b> <i>Hunter Valley, NSW, Australia</i>	<b>9</b>
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## CIDER

<b>Sydney Cider 4.5%</b> <i>Sydney, NSW, Australia</i>	<b>9</b>
<b>Agave Ginger Cider 4.5%</b> <i>Sydney, NSW, Australia</i>	<b>9</b>

# WINE MENU

ASSEMBLY CELLAR FEATURED WINES - PLEASE ASK OUR STAFF

## RED WINES

<b>Wirra Wirra Adelaide Range Shiraz</b>	<i>McClaren Vale, SA</i>	<b>9/42</b>
<b>Sisters Run "Old Testament" Cabernet</b>	<i>Coonawarra, Vic</i>	<b>10.5/48</b>
<b>Opawa Pinot Noir</b>	<i>Marlborough, NZ</i>	<b>12/52</b>
<b>Varvaglione 12 e Mezzo Primitivo</b>	<i>Leporano, Italy</i>	<b>11/52</b>
<b>2016 Tilia Malbec</b>	<i>Mendoza, Argentina</i>	<b>10/45</b>
<b>2017 Fattoria Mantellassi Sangiovese</b>	<i>Tuscany, Italy</i>	<b>12/63</b>
<b>2015 Bricco Maiolica Barbera d'Alba DOC</b>	<i>Piedmont, Italy</i>	<b>72</b>

## CHAMPAGNE & SPARKLING WINES

<b>Charles Pelletier Blanc de Blanc Brut</b>	<i>Burgundy, France</i>	<b>9/48</b>
<b>NV Chandon Brut</b>	<i>Yarra Valley, Vic</i>	<b>12/68</b>
<b>Astoria DOC Prosecco</b>	<i>Treviso, Italy</i>	<b>11/58</b>
<b>NV Moet &amp; Chandon Imperial</b>	<i>Epernay, France</i>	<b>120</b>
<b>Louis Bouillot Perle d'Aurore Rose de Presse</b>	<i>Burgundy, France</i>	<b>78</b>

## WHITE WINES

<b>2015 Forest Hill "The Broker" Semillon Sauvignon Blanc </b>	<i>Great Southern, WA</i>	<b>9/42</b>
<b>2016 Block 88, Sauvignon Blanc</b>	<i>Malborough, NZ</i>	<b>10/46</b>
<b>2016 West Cape Howe "Old School" Chardonnay</b>	<i>Mt Barker, WA</i>	<b>11/48</b>
<b>2016 Te Tera Pinot Gris</b>	<i>Martinborough, NZ</i>	<b>12/55</b>
<b>2016 Not Your Grandma's Rosé</b>	<i>Barossa Valley, Vic</i>	<b>10/45</b>
<b>2016 Collefrisio Montepulciano Rosé</b>	<i>Abruzzo, Italy</i>	<b>12/56</b>
<b>2017 Woodvale "Watervale" Riesling</b>	<i>Clare Valley, SA</i>	<b>12/53</b>
<b>2017 Elio Perrone "Sourgal" Moscato d'Asti DOCG (375ml)</b>	<i>Piedemont, Italy</i>	<b>13/39</b>



### ORGANIC FARMING

Made from grapes grown in accordance with principles of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides.