

♦ WINE ♦

		BOTTLE	150ML	210ML
Lake Chalice Sauvignon Blanc	Marlborough	54.00	10.50	14.90
Left Field Sauvignon Blanc	Nelson	45.00	9.50	12.50
Allan Scott Sauvignon Blanc (tap)	Marlborough	Carafe 25.00	9.50	12.50
Lake Chalice low alc Sauvignon Blanc	Marlborough	54.00	10.50	14.90
Left Field Chardonnay	Hawkes Bay	45.00	9.50	12.50
Mills Reef Reserve Chardonnay	Hawkes Bay	59.00	11.50	15.90
Kahurangi Pinot Gris	Nelson	54.00	11.00	14.90
Matawhero Pinot Gris	Gisbourne	58.00	11.50	15.90
Kahurangi Riesling	Nelson	49.00	9.90	13.90
Left Field Rose	Hawkes Bay	45.00	9.50	12.50
Mills Reef Reserve Rose	Hawkes Bay	59.00	11.90	15.90
Rua Pinot Noir	Central Otago	65.00	13.50	16.90
Mills Reef Reserve Pinot Noir	Marlborough	59.00	11.90	15.90
Allan Scott Pinot Noir (tap)	Marlborough	Carafe 28.00	10.50	13.50
Lost Block Shiraz	Heathcote, Victoria	53.00	10.50	14.90
Brookfields Back Block Syrah	Hawkes Bay	50.00	10.00	14.00
Grant Burge Cabernet Sauvignon	Australia	49.00	9.90	13.90
Kahurangi Montepulciano	Nelson	54.00	11.00	14.90
Brookfields Burnfoot Merlot	Hawkes Bay	51.00	10.50	14.50
Mills Reef Reserve Merlot Malbec	Gimblett Gravels	59.00	11.90	15.90

BUBBLES

		BOTTLE	200ML
Henkell Trocken Dry sec Piccolo	Germany		11.60
Henkell Trocken Rose Piccolo	Germany		11.60
Mionetto Prestige Prosecco D.O.C Brut	Italy	45.00	
Piper Heidsieck Brut	Champagne, France	120.00	

DESSERT WINE

Lake Chalice Sweet Beak	40.00
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♦ NON-ALCOHOLIC ♦

Simply squeezed Juice by the glass	4.5
Apple, Orange, Cranberry, Feijoa, Tomato, Grapefruit, Pineapple	

Soft drinks	4
Coke, Coke Zero, Lemonade, Soda, L&P, Gingerale, Tonic	

Energy drink RED BULL	6.5
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Lemon lime bitters	4.8
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Good George Ginger Beer Med 5/ Lg 6	
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LIVE TEA (LOOSE LEAF TEA)	4
Bergamot Bluff - Earl Grey	Mint aspiring
Morning kick - English Breakfast	Island paradise
Twisted Kiwi	Wellywood chai
Kakariki Green	Otago gold - Lemon and ginger
	Ruapehu Rooibos

GOODNESS DRINKS

Goin Green - Spinach, chia seeds, banana, orange, kiwifruit and coconut water	7
The Goodness shake - Fresh Blue Berries, Chia Seeds, Banana, Almond Milk	7

Good Union Pressed Juice of the Day

UNION SHAKES

Berries and cream - Fresh berries and vanilla ice cream	7
Choco Hit - Chocolate ice cream, choc chunks (add coffee shot for a mocha hit)	7
Coffee Hit - Double shot Laroma coffee, vanilla ice cream and vanilla shot	7

HOT BEVERAGES

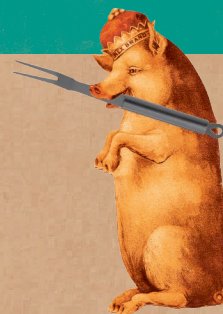
Double shot Laroma	
Short + Long Black 3.5	Latte 4.5
Flat White 4.5	Spicy Chai Latte, 4.5
Cappuccino 4.5	Mochaccino 4.7
Hot Lemon, Honey and Ginger 4.5	Hot Chocolate 4.5

Large extra 50c	Decafe extra 50c
Soy or almond milk extra .50c	
Goodness Syrups - Vanilla, hazelnut, caramel .70c	

GOOD • UNION

WE'RE ALL ABOUT THE UNION OF GOOD PEOPLE, GOOD FOOD AND GOOD BEER - GOOD IS IN THE NAME BECAUSE THAT'S WHAT WE STAND FOR. WE'RE BRINGING YOU AN AUTHENTIC BBQ EXPERIENCE WHERE WE COOK OUR LOCALLY SOURCED MEATS "LOW AND SLOW" FOR UP TO 15 HOURS USING TRADITIONAL WOODS.

WE USE A SOUTHERN PRIDE WOOD SMOKER FROM TENNESSEE USA, THIS ALLOWS US TO COOK LARGE AMOUNTS TO A CONSISTANT HIGH STANDARD. SO INDULGE YOUR TASTE BUDS AND GET TASTY BECAUSE WE'RE DAMN GLAD TO SEE YOU!

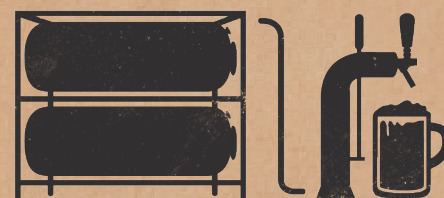


♦ OUR HISTORIC HOME ♦

Good union is housed in the former presbyterian church which was built in 1898 by j lye & sons from designs by architect, Mr E Bartley, for the princely sum of £813/06/11. It is a typical new zealand gothic style church in kauri and rimu, built to comfortably seat 250 parishioners. It was also the first public building in the district to be illuminated by acetylene gas. It was added onto during its history before being painted pink and converted into a retail and cafe space in the 1980's. After becoming untenanted in 2016 it was extensively restored and renovated by new owners to become good union.



BREWERY FRESH TANK BEER



Brewery fresh tank beer, poured in your glass at good union. Fresh, unpasteurised Good George beer and cider is piped from the fermentation tanks at the frankton brewery in to a modified firetruck then delivered and transferred to the tanks at good union. The brewery comes to you!



DINNER MENU



BETTER TOGETHER

♦ GOOD UNION ♦

CAMBRIDGE • NZ



• STARTERS •

Warm cheese cornbread with brown butter V	8
Warm 350gm Rye Loaf with beetroot Hummus, sundried tomato pesto and garlic butter V	12
Chicken liver pate , redcurrant glaze, wholegrain GF ON REQUEST	14
Corn dogs pork belly, bbq sauce, crackling crumb	Two for 12
Mac and cheese balls , truffle mayo	12
Salt and pepper flash fried squid , vietnamese slaw, asian mayo, sweet chilli soy GF	17
Good Union fried chicken wings with your choice of blue cheese ranch, sriracha butter or smoked bbq sauce GF	Half Dozen 12 1 Dozen 16

the George Taco GF ON REQUEST	Two for 14
Popcorn chicken, slaw, sriracha mayo, coriander	
Prawn, crispy caper, lime and coriander aioli slaw	
Smoked brisket, cucumber, vietnamese slaw, sour cream, coriander and fresh chillies	

• SALADS •

Avocado salad sundried tomato, soft egg, cos lettuce, fennel, parmesan and ranch dressing V Add chicken or bacon extra \$4	16
Jerusalem couscous , falafels, roasted beetroot, goats cheese whip, hummus, lemon citrus dressing V	18
Warm pork scotch salad , mesclun, red peppers, mung beans, barbeque hoisen dressing, pork crackling GF	19

• DESSERT •

Sticky date pudding, salted caramel sauce, gingernut ice cream	13.5
Churros au chocolat, cream, cinnamon sugar	13.5
Pannacotta of the day	13.5
Kapiti Ice cream sundae, chocolate sauce, berry compote, vanilla cream and almonds GF	13.5
Selection of Kapiti road sorbet, 3 scoops GF VEGAN	13.5
Banoffie Pie, chocolate sauce, crumbled flake, freeze dried strawberries, whipped cream	13.5
Over the moon cheese board truffle brie, blue cheese, farmhouse romano, seasonal fruit and potato crackers, mosardo chutney GF	26

• MAINS •

Beer battered fish and chips , homemade tartare, fennel slaw
Panfried fish of the day , ask a teamster
Confit of duck leg , parsnip mash, madeira red cabbage, cherry, thyme jus GF
Grass fed scotch steak , potato rosti, broccolini, blue cheese butter, jus GF
Panfried lemon Cajun chicken breast , parmesan herb mash, salsa verde GF
Chicken, chorizo and mushroom fettuccini , basil pesto sauce, parmesan, micro watercress
Soft creamy polenta , crispy gnocchi, creamy portabella mushrooms, broccolini, truffle oil, parmesan V

Dirty Burgers

All served on brioche bap with beer battered fries
Gluten free option available on request

Smoked beef brisket burger , smoked cheese, crispy onions, bread and butter pickles
Pulled pork , ranch slaw, chefs texas barbecue sauce
Southern fried chicken , sriracha apple slaw
Beer battered fish , tartare, house slaw
Grilled field mushroom, haloumi , panko onion rings, mustard mayo, watercress V

from the Smoke House

Locally sourced and smoked
low and slow with Oak wood. All GLUTEN FREE.

200g Beef brisket, house made rub
200g Pork ribs, bbq sauce
200g Smoked salmon, red pepper aioli, walnut salsa
200g Jerk chicken, lime and coriander sauce
200g Chipotle pulled pork, crackling
200g Link chorizo sausage

BBQ smokehouse meat board for 2 people	\$60
Beef brisket, jerk chicken, link chorizo sausage, chipotle pulled pork, crackling, vietnamese slaw, beer battered fries, warm cheese corn bread & pickled vegetables	

• SIDES •

Beer battered fries, garlic aioli V	8
Pureed pumpkin, truffle oil, pinenuts GF V	8
Vietnamese nam jim slaw, crispy shallots, peanuts GF V	8
Green round beans, smoked butter, almonds GF V	8
Polenta chips with sriracha mayo GF	8
Panko Onion rings with BBQ sauce	8
Sweetcorn, garlic herb butter, parmesan	8

BEER MATCH

SPARKLING	20
PILSNER	32
AMBERALE	34
IPA	36
SPARKLING	31
PILSNER	26
PILSNER	28
IPA	21
DROP HOP	21
SPARKLING	21
SPARKLING	21
PILSNER	20



• BEER & CIDER •

Sparkling Pale Ale 4.5%
LOOK: Bright, pale gold, sparkling
SMELL: Citrus, passionfruit, fresh hops
TASTE: Crisp, grassy, thirst quenching
Medium: \$7.20, **Large:** \$9.50, **Jug:** \$20.00, **Super Jug:** \$35.00

Amber Ale 3.7%
LOOK: Reddish hue, hint of copper
SMELL: Caramel, tangelo, herbal, chocolate
TASTE: Malty, sweet, nutty
Medium: \$7.00, **Large:** \$9.20, **Jug:** \$19.50, **Super Jug:** \$33.00

Small Wonder Pale Ale 2.5%
LOOK: Pale straw
SMELL: White grapes, passionfruit, citrus
TASTE: Crisp, refreshing, tropical
330ml can: \$9.00

IPA 5.8%
LOOK: Deep golden, rich
SMELL: Heady, tropical fruit, hoppy
TASTE: Juicy, pithy, lingering bitterness
Medium: \$7.80, **Large:** \$10.00, **Jug:** \$22.00, **Super Jug:** \$37.00

APA 6.2%
LOOK: Hazy, light amber
SMELL: Grapefruit, pine, herbaceous
TASTE: Resiny, bitter, quenching
Medium: \$8.50, **Large:** \$10.50, **Jug:** \$23.00, **Super Jug:** \$39.00

Pilsner 5.0%
LOOK: Light golden
SMELL: Honey, straw, citrus zest, herbal
TASTE: Crisp, grainy, slight fruitiness
Medium: \$7.80, **Large:** \$10.00, **Jug:** \$22.00, **Super Jug:** \$37.00

Doris Plum Cider 4.5%
LOOK: A seductive magenta
SMELL: Plum, apple, grape
TASTE: Sweet, refreshing, tart
Medium: \$8.00, **Large:** \$10.20, **Jug:** \$22.50, **Super Jug:** \$38.00

Drop Hop Cider 4.5%
LOOK: Pale, clear, secretly fruity
SMELL: Mango, passionfruit, grapefruit
TASTE: Sweet, sour, tropical
Medium: \$8.00, **Large:** \$10.20, **Jug:** \$22.50, **Super Jug:** \$38.00

Scarlett Cider with Scarlett O'Hara Peach Juice 4.5%
LOOK: Pale, light gold
SMELL: Peach, apple
TASTE: Sweet, slightly tart, ripe, juicy
Medium: \$8.00, **Large:** \$10.20, **Jug:** \$22.50, **Super Jug:** \$38.00

Stout 5.0%
LOOK: Ace of Spades Black
SMELL: Chocolate, Caramel, Vanilla
TASTE: Roastiness, Chocolate
Medium: \$7.50, **Large:** \$9.80, **Jug:** \$21.00, **Super Jug:** \$36.00

GOOD GEORGE SPECIALTY BREW
Ask one of the teamsters to find out what our latest fresh brew is



Good union is the home of good george brewing in cambridge. The mission of the team at good george above all else is to bring beer & cider drinkers experiences worthy of their time and efforts. Good george will encourage them to explore the awesome world of beer and cider, show them how best to enjoy it, and have a bloody good time in the process.

