

♦ STARTERS ♦

Warm Cheese Cornbread brown butter V	9
Spent Grain Rye Bread beetroot hummus, sundried tomato pesto and garlic butter V	12
Chicken Liver Paté redcurrant jam and wholegrain bread	14
Jalapeño Poppers bacon, cream cheese, sundried tomatoes and blue cheese ranch	13.5
Warm Goats Cheese manuka honey and fig and walnut toast V	14
Ginger Prawn Dumplings sesame soy chilli dressing DF	14
Pork Belly Corn Dogs bbq sauce and crackling crumb	Two for 14
Mac and Cheese Balls truffle mayo	12
Southern Fried Chicken Wings with your choice of smoked garlic, lemon and parmesan sauce or spicy Korean sticky sauce DF or house made bbq sauce	Half Dozen 12 1 Dozen 19

the George Tacos Popcorn chicken, slaw, siracha mayo and coriander DF Match with Pale Ale	Two for 14
Braised hoisin pork shoulder, slaw and crispy crackle DF Match with Extra Dry Apple Cider	
Smoked brisket, pickled cucumber, sour cream, coriander and fresh chillies Match with IPA	

♦ SALADS ♦

Crispy Duck and Noodle Salad vermicelli noodles, mung beans, red peppers, coriander wontons and an orange miso dressing DF Match with Amber Ale	19
Winter Roasted Salad spinach, sundried tomato pesto, hummus and goats cheese whip with lemon citrus dressing V Match with Amber Ale	17
Pear and Walnut Salad pancetta, mesclun, pomegranate dressing and blue cheese crumble GF Add Chicken, extra \$5 Match with Pilsner	17

♦ DINNER MAINS ♦

Beer Battered Fish and Chips with homemade tartare, salad and French dressing DF Matched with Pilsner	22
Braised Pork Belly with spiced cauliflower puree, madeira red cabbage, pork crackle sprinkle and red wine jus Match with Extra Dry Apple Cider	34
Panfried Fish of the Day ask your teamster for today's specials	32
Chargrilled Chicken Breast tomato pesto mozzarella stuffing, mash and chicken jus GF Match with Pale Ale	30
Grass Fed 300g Sirloin Steak with rosti potato, truffle butter, spinach, creamy leek puree and jus GF Matched with Amber Ale	36
Chicken, Chorizo and Mushroom Pappardelle with basil pesto sauce, parmesan and micro watercress Match with XPA	21
Vege Risotto with portabella mushroom ragout and parmesan GF V Match with Pale Ale	28
Smoked Beef Cheek with creamy potato mash, mushroom jus and salsa verde GF Match with Amber Ale	32
Union Burgers All served on brioche buns with beer battered fries Gluten free option available on request	
Smoked Beef Brisket smoked cheese, crispy onions, pickles, beetroot relish Match with APA	21
Smoked Pulled Pork ranch slaw, house bbq sauce Match with Extra Dry Apple Cider	21
Southern Fried Chicken spicy peanut satay, ranch slaw Match with Pale Ale	21
Smoked Pulled Lamb mint yoghurt, goats cheese dressing and sriracha slaw Match with Amber Ale	21
Grilled Haloumi mayo, field mushroom, beetroot relish, watercress and crispy onions V Match with Doris Plum Cider	20

♦ PLATTERS ♦

Good Union Platter wontons, vegetable samosas, prawn twisters, onion rings and beer battered fries	30
Brewmans Platter a selection of cured meats, gourmet cheeses, antipasto vegetables and toasted breads served with GOOD dips	36

from the Smoke House



Locally sourced and smoked for up to 12hrs low and slow with Manuka wood. All gluten free.

200g Beef brisket, house made rub Match with APA	16
200g Pork ribs, bbq sauce DF Match with IPA	13
200g Boston pork shoulder, house bbq sauce, crispy pork crackling DF Match with Doris Plum Cider	15
200g Jerk chicken, ginger, garlic chilli dressing DF Match with Pilsner	12
200g Jalapeño and cheddar pork sausage with salsa verde DF Match with Extra Dry Apple Cider	10

BBQ Smoke House Meat Board for 2 People Pulled pork, jerk chicken, jalapeño and cheddar pork sausage, beef brisket, Vietnamese slaw, beer battered fries, warm corn bread and pickled vegetables	60
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♦ SIDES ♦

Beer Battered Fries , garlic aioli V	8
Mashed Pumpkin , truffle oil GF V	8
Nam Jim Slaw , crispy shallots, peanuts V DF	8
Roasted Vegetables , dukkah butter V	8
Skin on Kumara Fries with sweet chilli and sour cream V	8
Sautéed Brussel Sprouts with bacon, walnuts and balsamic GF	8
Green Beans with toasted almonds and smoked butter GF	8

♦ DESSERT ♦

Sticky Date Pudding caramel sauce with gingernut ice cream	13.5
Brioche Donuts Au Chocolate cream and cinnamon sugar	13.5
Brulée of the Day short bread	13.5
Thomas' Ice Cream Sundae chocolate sauce, berry compote, mango puree, vanilla cream and almond with meringue	13.5
Warm Apple Jam Shortbread Crumble salted caramel and cashew nut ice cream	13.5