

ON TAP



AMBER ALE 3.7%

Glass \$12 Handle \$15 Super Jug \$45



LAGER 4.0%

Glass \$12 Handle \$15 Super Jug \$45



PILSNER 5.0%

Glass \$12 Handle \$15 Super Jug \$45



STOUT 5.0%

Glass \$12 Handle \$15 Super Jug \$45



LEFT HAND BREAK PACIFIC ALE 4.4%

Glass \$12 Handle \$15 Super Jug \$45



HAYMAKER IPA 5.8%

Glass \$12 Handle \$15 Super Jug \$45



DECKCHAIR HAZY PALE ALE 5.0%

Glass \$12 Handle \$15 Super Jug \$45



SOCIAL LEAGUE LOW CARB 4.2%

Glass \$12 Handle \$15 Super Jug \$45



FOG CITY HAZY IPA 5.8%

Glass \$14 Handle \$17 Super Jug \$48



HAZE OF GLORY 7.0%

Glass \$14 Handle \$17 Super Jug \$48



DORIS PLUM CIDER 4.0%

Glass \$12 Handle \$15 Super Jug \$45



EXTRA DRY APPLE CIDER 4.0%

Glass \$12 Handle \$15 Super Jug \$45



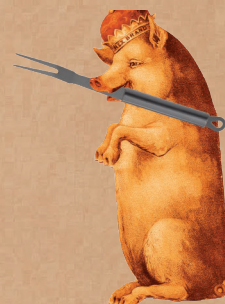
GINGER BEER 0%

Glass \$10 Handle \$12 Super Jug \$38

TASTING RACK: YOUR CHOICE OF 5 BREWS FOR \$22



GOOD • UNION



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.

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.



BOOK YOUR FUNCTION WITH US
EMAIL [HELLO@GOODUNION.CO.NZ](mailto:hello@goodunion.co.nz)

DINNER MENU



BETTER TOGETHER

GOOD • UNION

CAMBRIDGE • NZ



SMALLS

Caramelised Onion Pizza Bread	DF*	20
Jalapeno Poppers	V	24
served with coriander & lime crema		
Fried Chicken	DF	24
hot & honey sauce, crispy shallots, radish salad		
Crispy Pork Belly	GF/DF	24
slaw, burnt apple purée, ginger caramel		
Fish Sliders	DF*	24
pan seared with lemon mayo & rocket		
Kokoda Ceviche	GF	24
marinated in lime juice, coconut cream, chilli & spring onion. served with fresh herbs & lime		
Vege Fritters	D/F G/F	24
cauliflower & chickpeas fritters, mint chimichurri		

PLATTERS

Grazing Platter	59
cured meats, housemade pickles, marinated olives, sundried tomato, cornichons, selection of cheeses, crackers, fresh fruits, chilli roasted nuts, breads & dips	
Sample Platter	59
fried chicken, pork belly, onion rings, fish goujons, fries, jalapeno poppers	

SALADS

Roast Vege Salad	GF/DF	28
with fresh herb roasted pumpkin, kumara, beetroot, charred capsicum, toasted seeds & spinach, dressed in a coconut & lime dressing		
Roasted Pear Salad	GF*	28
cos lettuce & pepper honey dressing, garlic toasted crostini		
Buddha Bowl	GF/VE*/V	28
dukkah spiced roast pumpkin, kalamata olives, sundried tomato, eggplant chutney, boiled egg, pickles, toasted seeds, balsamic marinated mushrooms, basil pesto, baby spinach, feta, pickled onions		
add chicken +8 add smoked salmon +8		

GF = Gluten Free DF = Dairy Free V = Vegetarian VE = Vegan * = Option Available
We cannot guarantee that trace elements aren't present

BIGS

250g Scotch	GF	42
roast herb potatoes, baby carrots, green veges, creme fraiche, chimmi churri or red wine jus		
George's Fish and Chips		35
good george amber ale battered fish fillet, garden salad, served with fries & tartare sauce		
Chicken Breast	GF	38
spiced chicken breast, mushroom risotto, asparagus, parmesan crisp		
Market Fresh Fish		38
ask your friendly team about our chef's latest creation		
Beef Pappardelle Pasta		38
braised brisket, cherry tomatoes, spinach, parmesan, pappardelle		
Pan Seared Duck	GF / DF*	40
fondant potato, roasted baby beets, chargrilled beans, beetroot & feta puree, orange duck sauce		

BURGERS

All burgers served with fries & aioli

Cowboy	GF*/DF*	30
180g angus beef patty, swiss cheese, bbq bacon jam, onion rings, cos lettuce, tomato, sweet pickle, ranch mayonnaise		
Cheeky Chook		30
fried chicken, good slaw, korean hot sauce, kewpie mayo, kimchi		
BBQ Pulled Pork	GF*/DF*	30
pulled pork, slaw, sweet pickle, aioli, bbq sauce, jalapeño, swiss cheese		
Vege Burger	V/VE*	30
marinated crispy tofu, mushroom, wakami, lettuce, pepper aioli		
add 2 eggs +6 add streaky bacon +8 no added gluten bun +4		

KIDS MENU

Under 12 years only

Bento Box	19
choice of: fried chicken, mac & cheese, beef slider or cheese pizza	
all served with fries, fresh fruit, carrots & cucumber followed by ice cream	

Paywave & Credit Card Payments: Surcharge 1.9% | Public Holiday Surcharge 15%

PIZZAS

Carnivore	GF*/DF*	30
napoli sauce, chorizo sausage, pork belly, salami, bacon, bbq sauce		
Chicken Bianco	GF*/DF*	30
garlic base, chicken, mushroom, oregano, red onion, aioli		
Salami & Hot Honey	GF*/DF*	30
napoli sauce, salami, hot honey		
Eggplant & Lemon Ricotta	GF*/DF*/V	30
white sauce base, grilled eggplant, lemon zest, rocket		
vegan cheese +4 no added gluten pizza base +4		

SIDES

Fries	DF/V	12
served with aioli		
Onion Rings	DF/V	12
beer battered served with tomato sauce		
Seasonal Vegetables	GF/DF/V	12
enquire about todays selection		
Rocket, Pear & Parmesan Salad	GF	12

DESSERTS

Ice Cream Sundae	14
strawberry cheesecake icecream with cotton candy floss	
George's Baked Cookie	14
vanilla ice cream, chocolate sauce, marshmallows	
Chocolate Brownie	GF/DF 14
double chocolate brownie, chocolate sauce, vanilla coconut ice cream, raspberry sprinkle	
White Chocolate & Doris Plum Brulee	GF 14
topped with doris plum ice cream & roasted white chocolate crumble	
Sticky Date	14
with vanilla ice cream & salted caramel sauce	

please inform our wait team of any allergies, and we will be happy to
provide information about the ingredients in our dishes. while we make
every effort to accommodate dietary needs, we cannot guarantee the
complete absence of cross-contamination