

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



STRAWBERRY DAIQUIRI CIDER 4.5%

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



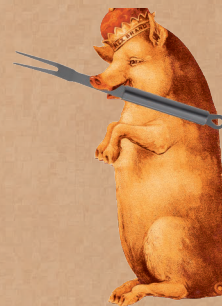
GINGER BEER 0%

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

DINNER MENU



BETTER TOGETHER

GOOD UNION

CAMBRIDGE • NZ



SMALLS

Whole Loaf	V	18
served with garlic butter, olive oil & balsamic		
Soup of the Day	GF*	18
served with toasted ciabatta		
Fried Chicken		22
karaage style chicken served with japanese mayo, daikon & radish salad		
Crispy Pork Belly	GF/DF	22
slaw, burnt apple purée, ginger caramel		
Crispy Fried Calamari	DF*	22
served with wakame mayonnaise, sweet Thai chilli & lemon pepper seasoning		
Hopcorn Cauli	DF/V	22
spiced romesco, eggplant chutney		
Fish Sliders	DF*	22
with lemon mayo and rocket		

PLATTERS

Good Sample Platter	52
fried chicken, pork belly, crispy calamari, hopcorn cauli, battered onion rings, fries, served with aioli & tomato sauce	
Ploughman’s Platter	52
selection of cured meats, pickles, fresh fruit, dips, cheeses, crackers, toasted breads, chutney	

SALADS

Roast Vege Salad	GF	26
with caramelised onion mascarpone, fresh herb roasted pumpkin, Kumara, beetroot, charred capsicum, toasted seeds, spinach		
Buddha Bowl	GF/V	26
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

George’s Fish and Chips	32
Good George Amber Ale battered fish fillets, garden salad, served with fries & tartare sauce	
Beef Pappardelle Pasta	35
Braised brisket, cherry tomatoes, spinach, parmesan, pappardelle	
Lamb Rump	GF*/DF* 35
Spiced cous cous, pickle cabbage, bell peppers, apricots, cranberries, labneh, radish, red wine jus	
Market Fresh Fish	35
ask your friendly team about our chef’s latest creation	
Chicken Breast	GF 35
Tuscan spiced roasted chicken breast, smoked bacon, pumpkin & spinach risotto, roasted pumpkin seeds, parmesan crisp	
200g Sirloin Fillet	GF* 42
Butternut puree, herb roast potatoes, roast mushrooms, broccolini, red wine jus	

BURGERS

All burgers come on a toasted sesame-seeded
brioche bun, served with fries & aioli

Cowboy	GF*/DF*	29
180g Angus beef patty, Swiss cheese, BBQ bacon jam, onion rings, cos lettuce, tomato, sweet pickle, ranch mayonnaise		
Cheeky Chook		29
Fried chicken, good slaw, Korean hot sauce, kewpie mayo, kimchi		
BBQ Pulled Pork	GF*/DF*	29
pulled pork, slaw, sweet pickle, aioli, BBQ sauce, jalapeño, Swiss cheese		
Falafel	GF*	29
falafel patty, swiss cheese, gherkins, lettuce, beetroot hummus, dill and yoghurt sauce		
add 2 eggs +6 add streaky bacon +8 no added gluten bun +4		

KIDS MENU

Bento Box	18
choice of: fried chicken, mac & cheese, beef slider, 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*	29
smoky BBQ sauce, mozzarella, pork belly, bacon, salami, chorizo, ranch dressing		
Prawn	GF*/DF*	29
chilli & garlic marinated prawns, marinara sauce, sliced capsicum, fresh rocket		
Margarita	GF*/DF*/V	29
Napoli sauce, mozzarella, cherry tomato, buffalo mozzarella, basil pesto		
Chicken, Cranberry & Brie	GF*/DF*	29
cranberry, mozzarella, chicken tenderloin, brie		
vegan cheese +4 no added gluten pizza base +4		

SIDES

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

DESSERTS

Ice Cream Sundae	12
trio of ice cream, whipped cream, candyfloss, & marshmallow	
with your choice of chocolate, strawberry, or salted caramel sauce	
Ask our team for todays ice cream flavours	
George’s Baked Cookie	12
vanilla ice cream, chocolate sauce, marshmallows	
Chocolate Brownie	GF/DF 12
double chocolate brownie, chocolate sauce, vanilla coconut ice cream, raspberry sprinkle	
White Chocolate & Doris Plum Brulee	GF 12
topped with doris plum ice cream & roasted white chocolate crumble	
Candy Apple & Custard Tart	12
caramel sauce, walnut praline, vanilla ice cream	

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.