

# 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



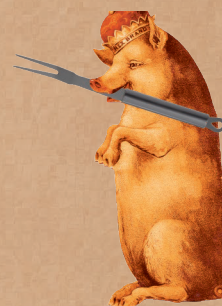
## GINGER BEER 0%

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](mailto:HELLO@GOODUNION.CO.NZ)

# LUNCH MENU



## BETTER TOGETHER

# GOOD • UNION

CAMBRIDGE • NZ





## SMALLS

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

## PLATTERS

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

## SALADS

<b>Roast Vege Salad</b> with caramelised onion mascarpone, fresh herb roasted pumpkin, Kumara, beetroot, charred capsicum, toasted seeds, spinach	<b>GF</b> 26
<b>Buddha Bowl</b> Dukkah spiced roast pumpkin, kalamata olives, sundried tomato, eggplant chutney, boiled egg, pickles, toasted seeds, balsamic marinated mushrooms, basil pesto, baby spinach, feta, walnuts, pickled onions	<b>GF/V</b> 26
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

## BRUNCH

<b>Eggs Benedict</b> toasted ciabatta, baby spinach, hollandaise, choice of bacon or salmon	<b>GF*/DF*</b> 22
<b>Waffle</b> Waffle, fried chicken, bacon, mascarpone, maple syrup seasonal fruits	22
<b>Pytti Panna</b> sauteed chorizo, potato, red onion, bacon, mushroom & spinach, topped with fried egg	<b>GF/DF*</b> 24
<b>Omelette</b> bell peppers, chorizo, spinach, feta, bacon	<b>GF</b> 24
<b>BLT &amp; Chips</b> streaky bacon, toasted turkish bread, cos lettuce, tomato, aioli	<b>GF*</b> 22
<b>Fish &amp; Chips</b> Good George Amber Ale battered fish fillets, garden salad, served with fries & tartare sauce	24
<b>Open Steak Sandwich</b> rocket, sliced tomato, caramelized red onion, drizzled with Bearnaise	<b>GF*</b> 26
add creamy mushrooms +6   add hashbrowns +6 add toasted ciabatta +6   add 2 eggs +6   add fries +6 add streaky bacon +8   add smoked salmon +8	

## BURGERS

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

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

## KIDS MENU

<b>Bento Box</b> choose one: 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%	18
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## PIZZAS

<b>Carnivore</b> smoky BBQ sauce, mozzarella, pork belly, bacon, salami, chorizo, ranch dressing	<b>GF*/DF</b> 29
<b>Prawn</b> chilli & garlic marinated prawns, marinara sauce, sliced capsicum, fresh rocket	<b>GF*/DF</b> 29
<b>Margarita</b> Napoli sauce, mozzarella, cherry tomato, buffalo mozzarella, basil pesto	<b>GF*/DF*/V</b> 29
<b>Chicken, Cranberry &amp; Brie</b> cranberry, mozzarella, chicken tenderloin, brie	<b>GF*/DF*</b> 29
vegan cheese +4   no added gluten pizza base +4	

## SIDES

<b>Fries</b> served with aioli	<b>DF/V</b> 12
<b>Onion Rings</b> beer battered, tomato sauce	<b>DF/V</b> 12
<b>Seasonal Vegetables</b> enquire about today's selection	<b>GF/DF/V</b> 12
<b>Rocket, Pear &amp; Parmesan Salad</b>	<b>GF</b> 12

## DESSERTS

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

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.