Seasoned Fries	\$12	Cook Chook (GFO)	all \$23
A bucket of seasoned steak fries with tomato sauc	•	Buttermilk chicken, slaw, siracha sauce, ranch sauc	<u>-</u>
Wedges	\$13.5	Captain George (GFO)	
A bucket of seasoned wedges with sweet chili saud		Beer battered fish, melted cheese, iceberg lettuce, to	omato, red
Kumara Fries (GFO)  A bucket of kiwi kumara fries with aioli	\$15	Beef Smash Burger (GFO)	
Load them up	\$8.5	Two smashed beef patties, streaky bacon, melted ch lettuce, tomato, red onion, smoky hickory sauce	eese, iceberg
- Add grilled cheese, bacon, sour cream and sweet chilli sauce Cheesy garlic pizza bread (GFO) \$18		Veggie Burger	
Pizza bread, garlic herbs butter, mozzarella	3FO) \$18	100% veggie pattie, with beetroot hummus	
Buttermilk Chicken (GFO)	\$16	All burgers come with a basket of seasoned steak fr	ies
Buttermilk chicken tenders with siracha and ranch Chicken Wings  Tender cooked wings with sticky soy	\$17	Fish & Chips (DF, GFO)  Good George amber ale battered fish fillet, seasoned salad, tartare, lemon wedge	\$27.5 d fries, side
Hopcorn Cauliflower	\$15	Kiwi Steak Meal	\$35
Tempura battered cauliflower		300g Seared Rump with salad & fries	ΨΟΟ
Prawn Skewers	\$21	Ribs	\$33
Three prawn skewers cooked in garlic butter		Pork babyback ribs in Southern Comfort sauce with	h slaw and fries
Bao Buns	all \$21	Social Nibble Platter	\$46
Two steamed buns filled with:		Potato wedges, onion rings, sweet corn nuggets, c	calamari,
BBQ Pulled Pork		jalapeno bites, spring rolls buttermilk chicken with sauces	n dipping
with citrus slaw & pickles		Social Conscience Platter	\$52
Smoked Chicken		Sweetcorn nuggets onion rings, jalapeno bites bed	etroot and
<ul><li>with citrus slaw &amp; chipotle aioli</li><li>Vegetarian -</li></ul>		plum bites, spring rolls, pea and mint bites, hopco	rn cauliflower
with fried tofu, BBQ mushroom, spinach & s	riarcha	Humble Potato Platter	\$44
		Kumara fries, potato wedges, hash nuggets, cross	-cut fries,
Salads		seasoned steak fries, curly fries with sweet chilli, to bbq sauces	tomato and
Garden greens & seasonal fresh veges		Seafood Snacks Platter	\$92
		Garlic prawns, grilled mussels in the half shell, sal	•
<ul> <li>Smoked Chicken</li> </ul>	\$27	calamari, bacon wrapped scallops, beer battered goujons with dipping sauces	terakihi
<ul> <li>Salmon &amp; Capers</li> </ul>	\$29	Meat Platter	\$85
<ul> <li>Scallops &amp; Bacon</li> </ul>	\$28	Lamb bites, beef meatballs, honey soy chicken wi	•
Garlic Prawn	\$27	back pork ribs, with tomato relish, tzatziki, and hic	
		<b>Bento Box</b>	\$15
		served with crispy fries, tomato sauce, vege sticks, seasonal fruit, and chocolate brownie and chocolate sauce	
Marinara sauce, mozzarella, basil pesto, tomato		Choose from:	
Carnivore (GFO)		<ul> <li>Buttermilk chicken</li> <li>Ham &amp; cheese pizza</li> </ul>	
Chorizo, bacon, pulled pork, mozzarella, red on	ion, BBQ sauce	Mac & cheese bites	
Herbivore (GFO)			
BBQ mushrooms, tomato, onion, mozzarella, pa Chicken Little (GFO)	armesan		

## Chicken Little (GFO)

BBQ sauce, mozzarella, ham, buttermilk chicken, ranch

### Save the Ales (GFO)

Smoked salmon, garlic prawns, napoli sauce, chilli, herbs, capers, mozzarella

We have a range of gluten free and dairy free option available on request

# Local Selected Sundae Guilt Free Brownie

\$15 \$15

• The Cook's Cheesecake \$15

 Banana Split \$16



DF - Dairy free GFO - Gluten Free Option