

BEER & CIDER

GOOD GEORGE TAP BEER	GLASS 425ml
Amber Ale 3.7%	12.5
Deckchair Hazy Pale Ale 5.2%	14
Fog City Hazy IPA 5.8%	14.5
Indian Pale Ale (IPA) 5.8%	14
Lager 4.2%	12.5
Pilsner 4.8%	13
Swordfish Mojo (low carb) 4.2%	13.5

500ml handle + \$2.5

GOOD GEORGE TAP CIDER	
Extra Dry Apple 4%	13.5
Doris Plum 4%	13.5

COOKS TASTING RACK 21
sample any five beers & ciders

SPECIAL TAPS
ask us what's new

OTHER TAPS	
Guinness	14.5
Waikato Draught	10.5

BOTTLED	
Waikato Draught 750ml	14.3
Speight Summit Ultra 750ml	14.3
Speight Mid Ale 2.5%	9

CAN ZERO %	
Virtual Reality Hazy IPA 330ml	10
Virtual Reality Pale Ale 330ml	10

GOOD GEORGE GINGER BEER
FRESH JUICE
orange / apple / pineapple / cranberry / feijoa, tomato

KOMBUCHA
raspberry & lemon / feijoa

COOKS SODA
ask us for the current flavour

SODA
coke / coke zero / lemonade / L&P / sprite zero / lemon lime & bitters / raspberry lemonade

SHAKES
strawberry / mango / mixed berry / banana / chocolate



ICED
coffee / mocha / chocolate with cream

COFFEE
flat white / mocha / cappucino / latte / americano / long black

add flavour - vanilla, hazelnut, caramel 50c
alternative milk - oat, almond, coconut, soy 50c

TEA
english breakfast / earl gray / peppermint / herbal

WINE

CHARDONNAY		
3 Brothers - <i>gisborne</i>	13	/ 56
Soho Fleetwood - <i>marlborough</i>	13	/ 56

PINOT GRIS		
Giesen - <i>marlborough</i>	12	/ 52
Kahurangi - <i>nelson</i>	12	/ 52

SAUVIGNON BLANC		
Dancing Waters - <i>canterbury</i>	12	/ 52
Homer - <i>marlborough</i>	13.5	/ 58

ROSE		
Soho Harry - <i>marlborough</i>	14	/ 58
Spinyback - <i>nelson</i>	16	/ 68

AROMATICS		
Vilagrad Charminer	12	/ 52
Giesen Gemstone Riesling	11	/ 48

MERLOT		
Unison - <i>gimlett gravels</i>	11	/ 48
Giesen - <i>marlborough</i>	12	/ 52

PINOT NOIR		
Soho Bobby - <i>marlborough</i>	14	/ 58
Bannock Brae - <i>central otago</i>	18	/ 70

SHIRAZ		
Grant Burge Ink - <i>barossa</i>	16	/ 68

CABERNET SAUVIGNON		
Peter Lehmann - <i>barossa</i>	16	/ 68

CANTI PROSECCO	16.5	/ 48
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VILAGRADS SPARKLING PINOT GRIS	65
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G.H MUMM CORDON ROUGE CHAMPAGNE	120
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COCKTAILS

GG PASSIONFRUIT MARTINI
vodka, passionfruit juice, vanilla

GG ESPRESSO MARTINI
vodka, raglan roast cold brew, coffee liqueur

TOM COLLINS
gin, lemon juice, sugar, soda

MARAGRITA
tequila, cointreau, lime

MOJITO
bacardi, lime, mint, soda

APEROL SPRITZ
aperol, sparkling wine, soda

COCKTAIL OF THE WEEK
a fresh creation

NON-ALCOHOLIC

THE COOK

SNACKS

SURE CRISP FRIES	\$10.5
POTATO WEDGES	\$13.5
KUMARA WEDGES	\$14.5
LOAD THEM UP +8.5	

- cheese, bacon, sour cream
- beef brisket, gravy & cheese
- pulled pork & caramelized onion & cheese

WELSH RAREBIT SOURDOUGH	\$16
grilled lager-based bechamel	

SMALL PLATES

PORK BELLY BITES	\$19
BUFFALO WINGS	\$15
PANKO PRAWNS & WEDGES	\$15.5
HOUSEMADE VEGE FRITTERS	\$18
on a bed of rocket	

SLIDERS 2 FOR \$15 / 3 FOR \$21

VEGE

housemade fritter, caramelised onion, slaw & chipotle mayo

LAMB

tomato slice, iceberg & beetroot relish

CHICKEN & BACON

iceberg & chipotle mayo

PORK BELLY

teriyaki sauce, slaw & spring onion

OPEN SANDWICHES

STEAK	\$22
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sourdough, sliced sirloin, caramelised onion, iceberg & aioli

TOASTED CLUB	\$20
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layered grainbread, chicken, bacon, cheese, iceberg, sliced tomato & aioli

NEW YORK RUEBEN	\$21
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grainbread, corned beef, sauerkraut, cheese, gherkin & tomato relish

SHARING OPTIONS

SURF & TURF	\$60
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lamb bites, meatballs, sirloin, prawns, crab, mussels with sweet chilli & cowboy butter

TEAR & SHARE	\$45
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mediterranean flat breads with an anti pasto style topping

WHEN PIGS FLY	\$50
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½ kg of sticky glaze baby back ribs & ½ kg of buffalo chicken wings

FUN WITH FONDUE	\$35
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warm cheesy dipping sauce, pickled cauliflower, gherkins, broccoli & croutons

BLACKBOARD MAINS

THE COOKS...

CURRY

HOMESTYLE PIE

SOUP

PASTA

SHANK or STEAK MEAL

SUNDAY ROAST

SEE BLACKBOARD FOR DETAILS

PIZZA

\$24

HERBIE

mushroom, mozzarella, marinara base, feta, rocket, red pepper, red onion & balsamic glaze

CHICKEN MEXICANA

spicy tex mex chicken, mozzarella, corn, red pepper, black beans & chipotle mayo

MARGHERITA

marinara base, mozzarella, tomato & basil pesto

CARNIVORE

pulled pork, mozzarella, brisket, bacon, red onion & bbq base

BURGERS

WITH CROSSCUT FRIES

\$24.5

GRETA

housemade vege fritter, cheese, slaw, caramelised onion & chipotle mayo

COOK CHOOK

mexican spicy chicken, slaw & chipotle mayo

CHEESY BEEF & BACON

housemade beef pattie, streaky bacon, cheese, mustard & tomato relish

KIDS

BENTO BOX

served with fries, seasonal fruit, vege sticks, chocolate brownie & tomato sauce

your choice of:

- chicken nuggets
- lamb bites
- vege fritters

\$15

DESSERT

CHOCOLATE FONDUE FOR TWO	\$25
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brownie, waffle, marshmallow & banana

CHUR-BROS	\$15
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churros rolled in cinnamon sugar with chocolate sauce & raspberry topping

HOUSEMADE CRUMBLE	\$15
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seasonal fruit crumble with custard & vanilla ice cream

DIXIE CUPS	\$15
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3 cup neapolitan ice cream

IF YOU HAVE A FOOD INTOLERANCE OR A FOOD ALLERGY, PLEASE ASK STAFF FOR OPTIONS. WE HAVE A VARIETY OF GLUTEN AND DAIRY FREE ALTERNATIVES. THERE MAY BE A PRICE ADJUSTEMENT TO CATER FOR THESE OPTIONS