



Small Plates

GRILLED CONFIT GARLIC FLATBREAD Smoked romesco DF*/VE*	\$9.5
SZECHUAN PEPPER SALT CALAMARI Nuoc cham / lemon DF/GF	\$19.5
HOP CORN CHICKEN Buttermilk chicken / hop corn seasoning / chipotle aioli	\$16.5
IN-HOUSE JALAPEÑO POPPERS Herb aioli V	\$13
TEMPURA FISH GOUJONS Citrus saffron aioli / lemon DF	\$16
MOZZARELLA CHEESE BALLS Good George cider infused honey V	\$16
HOP CORN CAULIFLOWER Cauliflower florets / hop corn seasoning / vegan aioli VE	\$13.5
MUSHROOM ARANCINI Truffle mayo / herb oil GF/V	\$17
NZ GREEN LIPPED MUSSELS Citrus tomato & chorizo broth / charred bread DF/GF*	½ KG \$19.5
SOUP OF THE DAY Changes daily, served with charred bread GF*	\$12



Free Range Wings

CHOOSE ONE OF THE FOLLOWING OPTIONS, OR GO HALF/HALF:
 - Culley's buffalo / gorgonzola mayo / celery
 - Mission fried chicken / house spices / dill yoghurt
 - Spiced tamarind vindaloo / crispy shallots

FOUR WINGS \$14 / EIGHT WINGS \$24 / BUCKET OF 16 \$44

Good Platters

MISSION TASTING PLATTER Jalapeño poppers / mushroom arancini / tempura fish goujons / hop corn chicken / NZ green lipped mussels / in-house fries / charred bread	\$55
GOOD GRAZING PLATTER Prosciutto / grilled pork sausage / fruits / veggie cuts / olives / romesco breads & crackers / NZ cheese - choose one of: Kikorangi blue / Aorangi brie / Pakari cheddar / Add extra cheese \$6	\$44

Mains

300GM PRIME AGED SIRLOIN Roasted vine tomatoes / creamy mash / butter thyme jus GF	MATCH WITH AMBER ALE	\$34
ROLLED & STUFFED PORK BELLY Charred seasonal vegetables / garlic purée / chimmichurri DF/GF	MATCH WITH APPLE CIDER	\$35
FISH & CHIPS Good George pale ale beer batter / house salad / in-house fries / lemon / tartare sauce DF/GF*	MATCH WITH PILSNER	\$26
BANGERS & CREAMY MASH Good George cider sausage / bone marrow gravy / sautéed vegetables GF	MATCH WITH STOUT 	\$26
BURGER KNOCKOUT WINNER Check out the specials board or ask staff for details		\$25
THE SMOKIN' JOE BURGER Beef patty / bacon / stout braised onions / smoked cheese / bourbon bbq sauce / lettuce / in house fries GF*	MATCH WITH IPA	\$26
MISSION FRIED CHICKEN BURGER Buttermilk chicken / bacon / chipotle aioli / lettuce / in-house fries GF*	MATCH WITH LAGER	\$25.5
VEGGIE BURGER Pumpkin & quinoa patty / beetroot relish / vegan mayo / lettuce / tomato / onion V/VE*/GF*	MATCH WITH APPLE CIDER	\$24

LEAF THE BUN: Turn your burger into a lettuce wrap, fillings & fries incl
 ADD ON TO BURGERS: BACON \$4 / EGG \$2 / McCLURE'S DILL PICKLE \$2

Salad

RANCH SALAD Cos lettuce / garlic herb croutons / shaved parmesan / pancetta / furnace capers / anchovies / soft poached egg / ranch dressing V*/GF*	\$19.5
TURMERIC PEARL BARLEY SALAD Curried kumara / charred cos / roast capsicum / tumeric / baby spinach / manchego shavings / pepper drops / anchovy dressing GF/V*/VE*	\$19.5
DUKKAH BEETROOT SALAD Furnace chickpeas / wild rocket / pumpkin hummus / maple syrup pepitas / chilli / feta / panko egg / olive oil dressing GF/CN/VE*	\$21

ADD: BACON \$4 / CHICKEN \$5 / PRAWNS \$6

Good & Sweet

CHOCOLATE LAVA PETIT GATEAU Vanilla bean ice cream / orange curd	\$13
MALVA PUDDING Glazed pears / zesty mascarpone	\$13
ROSEMARY & ORANGE BRÛLÉE Nutty biscotti / honey berry compote GF*/CN	\$13

Please let our Good Team know of any special dietary requirements. Although we make every effort to accommodate them, please note that we cannot 100% guarantee the absence of a specific allergen.
V: Vegetarian **GF:** Gluten Free **DF:** Dairy Free **CN:** Contains Nuts
VE: Vegan *****: Can be altered upon request

Sides


IN-HOUSE CHUNKY FRIES / aioli GF/DF	\$9
SHOESTRING FRIES / aioli GF/DF	\$9
HOUSE SALAD / Good George cider vinaigrette GF/DF	\$7
SAUTÉED VEGGIES / Café de Paris butter GF	\$9
GEORGE'S SEASONED POTATO SKINS Truffle oil / garlic & rosemary salt / manchego cheese GF/V/VE*	\$13
McCLURE'S WHOLE DILL PICKLE DF/V/VE/GF	\$3

Good Pizza













MARGHERITA Fresh tomato / buffalo cherry mozzarella / fresh basil V/VE*	MATCH WITH LAGER	\$23
PRAWN Fresh herbed prawns / red onion shaved parmesan / basil pesto CN	MATCH WITH PILSNER	\$24
GARLIC CHICKEN Bacon / red onion / brie / mushroom / ranch dressing / parsley	MATCH WITH PALE ALE	\$26
PROSCIUTTO DI PARMA Prosciutto / field mushroom / kalamata olives / chimichurri / fresh rocket / parmesan	MATCH WITH AMBER ALE	\$26
HARISSA LAMB Lamb / tomato / mozzarella / feta / mint yoghurt / dukkah CN	MATCH WITH AMBER ALE	\$26
MEAT LOVER'S Chorizo / premium beef / bacon / garlic chicken / in-house bourbon bbq sauce	MATCH WITH APA	\$25
GARDEN HAVEN Roast pumpkin / tomato / olives / artichoke / wilted spinach / furnace capers V/VE*	MATCH WITH DORIS PLUM CIDER	\$21

ALL PIZZAS ARE AVAILABLE WITH A GLUTEN FREE BASE **ADD \$4**

Kid's Menu

GOOD KID'S BENTO BOX Sushi / pumpkin hummus / grilled sausage / fresh vegetable & fruit cuts / cheddar cheese GF/DF*		\$15.5
GEORGE'S BURGER Beef pattie / lettuce / tomato / aioli / fries or salad DF		\$13
MISSION CHICKEN TENDERS Crumbed chicken tenders / fries or salad DF		\$13
CRAFT HOUSE BANGERS & MASH Creamy mash / grilled sausage / steamed vegetables GF		\$14
KID'S DESSERT Brownie / ice cream / wafer		\$6

Good Beer & Cider

	MED	LRG	1L	1.8L
 AMBER ALE 3.7% LOOK: Reddish hue, hint of copper SMELL: Caramel, tangelo, herbal, chocolate TASTE: Malty, sweet, nutty	\$8.2	\$10.8	\$20.5	\$34
 PALE ALE 4.5% LOOK: Bright, pale gold, sparkling SMELL: Citrus, passionfruit, fresh hops TASTE: Crisp, grassy, thirst quenching	\$8.5	\$11	\$21	\$35
 GOOD GEORGE LAGER 4.2% LOOK: Light golden SMELL: Aroma of stonefruit and citrus TASTE: Peach, apricot, lemon & lime zest	\$8.5	\$11	\$21	\$35
 PILSNER 5% LOOK: Light golden SMELL: Honey, straw, citrus zest, herbal TASTE: Crisp, grainy, slight fruitiness	\$9.2	\$11.8	\$23	\$38
 IPA 5.8% LOOK: Deep golden, rich SMELL: Heady, tropical fruit, hoppy TASTE: Juicy, pithy, lingering bitterness	\$9.8	\$12.5	\$24	\$39
 APA 6.2% LOOK: Hazy, light amber SMELL: Grapefruit, pine, herbaceous TASTE: Resiny, bitter, quenching	\$9.8	\$12.5	\$24	\$39
 STOUT 4.9% LOOK: Ace of spades black SMELL: Chocolate, caramel, vanilla TASTE: Roastiness, chocolate	\$9	\$11.5	\$22	\$37
 SMALL WONDER PALE ALE 2.5% LOOK: Pale straw SMELL: White grapes, passionfruit, citrus TASTE: Crisp, refreshing, tropical	\$7.2	\$9.2	\$18.5	\$30.5
 DORIS PLUM CIDER 4.5% LOOK: A seductive magenta SMELL: Plum, apple, grape TASTE: Sweet, refreshing, tart	\$9.8	\$11.5	\$22	\$37
 EXTRA DRY APPLE CIDER 4.5% LOOK: Sharp golden yellow SMELL: Wine like, granny smith apple TASTE: Dry, crisp & refreshing	\$8.8	\$11.5	\$22	\$36
 SCARLETT PEACH CIDER 4.5% LOOK: Pale, light gold SMELL: Delicate scarlett peach and apple TASTE: Sweet, slightly tart, ripe, juicy	\$9.8	\$12.5	\$24	\$39
 ROSÉ CIDER 4.5% LOOK: Luminous pinky orange SMELL: Strawberry with hints of apple & lime TASTE: Slightly sweet, sparkling with tart strawberry	\$9.8	\$12.5	\$24	\$39

**SQUEALERS AND GROWLERS
AVAILABLE TO TAKE HOME,
JUST ASK THE TEAM**

About Good George

If we told you that Good George was the best thing to come out of Hamilton, you'd probably think for a minute then make a joke about how we don't have much competition. That's okay, we can handle it, we don't take ourselves too seriously.

We're serious about brewing though. A group of friends started Good George because we wanted to make beer that was truly world class. Now that this dream has been confirmed by us winning numerous awards we're far too modest to go into here.

There's a bit of chemistry to brewing, but you shouldn't need a chemistry degree to enjoy it (or to read the list of ingredients). Beer shouldn't be boring, but nor should it be intimidating - we're not afraid to challenge your tastebuds now and then but that should be an enjoyable experience, not a scary one.

And jokes aside, we love our home town. We reckon we could even convince you to love it too, though that's a conversation for another time. Today it's an easy sell: world-class beer, fresh and original, proudly brewed in Hamilton.

Food Philosophy

Good beer deserves good food so our menu is made up of tasty bites we know pair deliciously with our cold, fresh beer and cider. We work with local producers to source top quality ingredients, and take great care in crafting them into our dishes. We are proud to only use free range chicken, higher welfare pork and free range eggs in our kitchen.

Whether you're sharing or going it alone, you'll find something that takes your fancy in the menu. Just ask the team for more info about any of our dishes, including any dietary requests.

Be Good, Do Good

THE WATERBOY
Stranger People. Stronger Communities.



The Good George Craft House, along with Good George Brewery are proud to partner with The WaterBoy, an awesome organisation that breaks down barriers to help kiwi kids participate in sport. The Be Good, Do Good initiative helps us generate funds to distribute to deserving kids that otherwise wouldn't be able to get involved in sport, and we know that each young person that joins a team and gets involved has a much wider positive impact in their community.

Every time a Be Good, Do Good dish is purchased, we donate \$1 direct to the WaterBoy. We're also running a programme of karma kegs where all proceeds from the beer and cider you drink goes straight to kids that need it. Find out more at www.goodgeorge.co.nz/be-good-do-good and Be Good, Do Good, Drink Good.

**GOOD BEER
FOR GOOD**
— People —



MENU

*Eats &
Drinks*

Mission Bay Craft House

