

DRINKS

TAP BEER

	GLASS	PINT	PITCHER
GOODHOME BREW 4.0%	8.5	10.5	31.0
MAC'S GOLD 4.0%	9.0	11.0	33.0
PURE BLONDE LOW CARB, 4.6%	9.5	12.0	35.0
GUEST BEER	ENQUIRE		
GUINNESS 4.2%		13.0	
STEINLAGER TOKYO DRY 5.0%	10.5	13.0	
STELLA ARTOIS 5.2%	10.5	13.0	
EMERSON'S PILSNER, 4.9%	10.5	13.5	
HARRINGTON'S LR HOOLIGAN IPA, 6.6%	10.5	13.5	
PANHEAD SUPERCHARGER APA, 5.7%	11.0	13.5	
LITTLE CREATURES PALE ALE, 5.2%	11.0	14.0	
MAC'S CLOUDY APPLE CIDER 4.7%	11.0	13.0	

BOTTLE BEER

	BOTTLE
STEINLAGER CLASSIC	8.5
MAC'S MID VICIOUS 2.5%	8.5
MAC'S RANGE	9.0
PURE BLONDE LOW CARB	9.0
STEINLAGER PURE	9.0
BECK'S	9.5
BUDWEISER	9.5
CORONA	9.5
PANHEAD QUICKCHANGE XPA	10.0
KIRIN	10.0
LITTLE CREATURES IPA	10.5
HOEGAARDEN	10.5
LEFFE BLONDE	11.0
SPEIGHT'S CIDER	9.0
THOMAS & ROSE CIDERS 500 ML	14.50

NON ALC

ASSORTED JUICES | 4.0

Apple / OJ / Pineapple / Cranberry

HÖPT | 6.0

Salted Lychee / Pear & Basil /
Watermelon & Mint /
Elderflower & Herb / Apple & Cinnamon

ASSORTED SOFT DRINKS | 4.0

NAKD WATER 750ML | 10.0

Still or sparkling

{SEE BEVERAGE LIST FOR MORE VARIETALS}

WINE

	150ML	250ML	BOTTLE
TRINITY HILL MERLOT	10.5	17.0	50.0
GRAHAM NORTON SHIRAZ	10.5	17.0	50.0
WITHER HILLS PINOT NOIR	11.0	17.5	
THE NED PINOT NOIR	12.5	20.5	59.0
MORTON ESTATE NV PREMIUM BRUT			48.0
WITHER HILLS SAUVIGNON BLANC	9.5	15.0	
INVIVO SAUVIGNON BLANC	10.5	17.0	50.0
TRINITY HILL CHARDONNAY	10.5	17.0	50.0
THE KING'S SERIES CHARDONNAY	13.5	21.5	60.0
THE NED PINOT GRIS	10.5	17.0	50.0
MT DIFFICULTY ROARING MEG REILSING	11.5	18.0	52.0
THE NED ROSÉ	10.5	17.0	50.0
WITHER HILLS EARLY LIGHT PINOT GRIS 9.5%	9.5	15.0	42.0
WITHER HILLS EARLY LIGHT SAUVIGNON BLANC 9.5%	9.5	15.0	42.0

GH
GASTROPUB

The GOODHOME

TO START

GARLIC BREAD \$6.5 

PARMESAN GARLIC BREAD \$9.0 

WONTONS \$10.5 

Spicy pulled pork and ginger wontons with sweet and sour sauce

CURRY PUFFS \$9.5 

Mild curry puffs filled with potato, celeriac, onion and sweet chilli sauce

SALT & PEPPER SQUID \$16.5 

Crispy fried squid with soft herb slaw and aioli

THAI FISH CAKES \$12.0

Smoked kahawai and prawn fish cakes with kaffir lime and chilli hollandaise

NACHOS \$16.5 

Slow cooked brisket and pork, chilli beans, corn chips, guacamole, salsa, sour cream and jalapenos

Add Crispy Bacon Bits \$3.0

HOT CHICKEN WINGS \$14.5 

Spiced wings with Good Home hot sauce and celery sticks

KARAAGE CHICKEN STRIPS \$14.5 

Tender chicken strips coated with crunchy batter and served with ponzu dipping sauce

WEDGES \$16.5 

Mozzarella cheese, sour cream and sweet chilli sauce
Add Crispy Bacon Bits \$3.0

- ON THE SIDE -

FRIES	\$8.0
BEER BATTERED FRIES	\$9.5
CHEF'S SALAD	\$8.5
POTATO MASH	\$6.5
SLAW	\$6.5
RICE	\$5.0
SEASONAL VEG	\$8.5

- THE GOODHOME GRILL -

300G RUMP

Choose your steak, tell us how you'd like it cooked, add a sauce and two sides of your choice

\$32.5

250G SIRLOIN

Choose your steak, tell us how you'd like it cooked, add a sauce and two sides of your choice

\$35.5

SAUCES

Bearnaise, red wine jus, blue cheese, mushroom, horseradish

SIDES

Fries, chef's salad, potato mash, onion rings, slaw, or seasonal veges

Add fried egg \$3.0

LARGE PLATES

{ ALL SERVED WITH HAND CUT FRIES, GF BUNS AVAILABLE }

GOOD HOMEMADE BEEF BURGER

Chargrilled prime NZ beef with bacon, aioli, tomato, salad, pickles, melted Swiss cheese and fries **\$24.5**

CHICKEN BURGER

Crumbed chicken with bacon, salad, cucumber, mayonnaise and fries **\$24.5**

LAMB SHANK

Slow cooked lamb shank served with Dijon potato mash, braised Savoy cabbage studded with caraway seeds **\$28.5**

FISH OF THE DAY

Ask our team for today's catch

PUMPKIN AND RICOTTA RAVIOLI

Plump pillows of ravioli filled with roast pumpkin puree and ricotta in sage cream sauce **\$22.5**

IRISH POT PIE

Melt in your mouth chunks of brisket cooked in thick rich Guinness gravy and topped with puff pastry **\$20.5**

IT'S A WRAP

Grilled Cajun spiced tofu with mung beans, Vietnamese mint, shredded carrot and tzatziki **\$19.5**

BABY BACK RIBS

Succulent baby back pork ribs with smoky BBQ sauce, slaw and fries **\$33.0**

GOOD HOME CHOWDER

Chef's creamy chowder of potato, mussels, salmon, prawns, clams served with toasted ciabatta **\$19.5**

FISH AND CHIPS

Mac's Gold beer battered fish with fries and tartare sauce **\$25.5**

PORK BELLY

Braised pork belly served with ginger spiked roasted pumpkin puree, pickled apple, fresh fennel and white wine jus **\$32.0**

CHOOK IN A BLANKET

Chicken stuffed with wilted spinach and pine nuts, wrapped in Parma ham, served with roasted Jerusalem artichokes, celeriac puree and salsa verde **\$33.5**

PIZZA

ALL SERVED ON OUR GOOD HOME TOMATO SAUCE,
GLUTEN FREE AVAILABLE ON REQUEST

THE GOOD CHOOK \$23.0

Juicy chicken pieces with poached apple, Kahurangi creamy blue cheese, crushed brazil nuts

HAWAIIAN \$23.0

Ham, cheese and pineapple with parmesan

GARDENER'S CHOICE \$23.0

Capsicum, onion, pickled mushroom, olives, spinach with parmesan

THE CARNIVORE \$23.0

Pepperoni, pork sausage, ham, minced beef, chilli flakes, barbecue sauce with parmesan

CLASSIC MARGHERITA \$23.0

Clevedon buffalo mozzarella, fresh basil with parmesan

SALADS

CLASSIC CAESAR \$17.0

Crisp Cos lettuce, bacon bits, croutons, parmesan shavings and anchovy fillets topped with a poached egg

Add chicken \$5.0 | Add Egg \$4.0

ROCK THE CASBAH \$19.5

Warm Moroccan spiced roast root vegetables with fresh spinach and cashews

Add Lamb \$6.5 | Add Chicken \$5.0

FROM THE GARDEN \$21.5

Grilled cumin rubbed aubergine and pickled mushrooms tossed with roast capsicum, fresh mint and silky Clevedon buffalo curd

Add Lamb \$6.5 | Add Chicken \$5.0

SWEET TREATS

{ ALL \$14.5 }

POACHED APPLE, RHUBARB CUSTARD

with five spice crumble and vanilla bean ice cream

CARDAMOM CRÈME BRULÉE

with shortbread

STICKY BANANA CAKE

with malted biscuit, toffee, crème fraîche and thyme ice cream

CHOCOLATE GELATO

with hot Bailey's chocolate sauce, toasted almonds and whipped cream

 VEGETARIAN  GLUTEN FREE

WE TRY OUR ABSOLUTE BEST, BUT WE CANNOT GUARANTEE THAT IT WILL BE 100% FREE FROM THE UNINTENTIONAL PRESENCE OF ALLERGENS

FIND US ON  