

LET'S EAT

SNACKS & SHARES

Onion Rings (v) Crispy battered onion rings aioli	10.5
As You Do Edamame Beans (gf, df, vgn) Edamame beans lemon chilli seasoning soy dipping sauce	10.0
Garlic Bread (v) Toasted ciabatta garlic butter	10.0
Fries (gf,v) Thick cut, skin on agria aioli tomato sauce	11.0
Halloumi Spring Rolls (v) Deep-fried halloumi & cheese spring rolls honey sriracha mayo	15.0
Box Of Birds (gf) Chicken morsels Taphouse shake 'n' bake seasoning sriracha mayo	18.0
Steamed Dumplings (vgno) Choose from: pork vegetable chicken mixed sesame & soy dipping sauce	18.0
Open Waters Calamari (gf) Taphouse salt 'n' pepper calamari citrus mayo	18.0
Pork Belly Bites Sticky Asian sauce sesame seeds	19.5
Hawker Roll Malaysian pulled pork roti Asian slaw sriracha mayo	15.0
Fog City Brisket Roll Pretzel roll braised brisket jalapeno cheese sauce crispy onion parsley	22.0

Kokoda Fijian Ceviche (gf, df) Market fresh fish marinated in lime coconut cream parsley coriander spring onion shredded coconut sour dough toast	24.0
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PLATTERS

Mates' Plate - (feeds 4) Pork belly bites onion rings chicken morsels Taphouse salt 'n' pepper calamari fries dipping sauces	60.0
Whanau Platter - (feeds 6) Pork belly bites edamame beans chicken morsels mix of steamed dumplings onion rings halloumi roll ceviche white wine mussels garlic bread fries dipping sauces	130.0

LOADED

Buffalo Kumara Fries (gf,vgn) Buffalo style pulled jackfruit kumara fries sriracha mayo melted cheese	24.0
Loaded Fries (gf) Fries bacon melted cheese gravy	23.0
Fully Loaded Nachos (gf) Corn chips cheese spicy beef mince guacamole salsa sour cream	27.0

SALADS

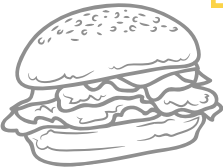
Classic Caesar Salad (gf) Cos Lettuce bacon croutons parmesan poached egg anchovies Caesar dressing	26.0
Chicken (add on)	+6.0
Mediterranean Lamb Salad Marinated lamb Israeli couscous red onion salad greens chickpeas feta herbs olives dates cumin vinaigrette	28.5

Thai Beef Salad (df,gfa) Marinated beef bell peppers cherry tomato red onion cucumber salad greens fresh mint crispy noodles tangy Thai dressing	29.0
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BURGERS

GF available

Ocean Blue (dfo) Buttermilk bun Good George beer-battered fish fried egg salad greens pickled onions tartare sauce fries aioli	31.0
Kiwi As Beef (dfo) Buttermilk bun beef patty cheese bacon fried egg salad greens tomato beetroot relish fries aioli	32.5
Mad If You Don't Buttermilk bun crispy buttermilk chicken Asian slaw cashew nuts salad greens sriracha mayo fries aioli	30.0
Earthworks (v, dfo) Buttermilk bun truffle portobello mushroom grilled halloumi gherkin salad slaw beetroot relish dill pickle mayo fries aioli	32.0



MAINS

Donburi Bowl (gf) Choose from: chicken, smoked salmon or tofu Asian slaw pickled ginger vege steamed rice peanuts sesame seeds citrus mayo teriyaki sauce	32.0
Classic Fish & Chips (gfa) Market fish Good George beer-batter agria potato chips salad tartare sauce (pan-fried or gf batter on request)	38.0

Crispy Pork Belly (gf) Twice cooked pork belly cauliflower puree apple fennel slaw Good George apple cider jus	38.0
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Got Beef Porterhouse Steak (gfa, dfa) 200g Porterhouse steak potato mash onion rings slaw dill dressing Good George beer jus	39.0
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Mushroom sauce (add on)	5.0
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ASK US ABOUT OUR
KITCHEN SPECIAL

FINISHERS

Apple & Walnut Waffles Waffle stack walnut ice cream cinnamon apples crunchy nutty crumb salted caramel	17.0
Crème Brulee (gfa) Vanilla brulee house-made biscotti	16.0
Chocolate Chip Cookie Dough Pie Goey centre vanilla ice cream caramel & chocolate sauce	16.5
Cheesecake Of The Day (gf) Ask our staff for the flavour whipped cream sauce	17.0

Berry Custard Tart Mixed berry patisserie cream tart berry blast sorbet	16.0
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df - Dairy Free | dfo - Dairy Free Option
gf - Gluten Free | gfa - Gluten Free Available
v - Vegetarian | vo - Vegetarian Option
vgn - Vegan | vgno - Vegan Option

Ask about our daily rituals

All items subject to availability and demand.
Should you have any allergies, please let us know.

LET'S DRINK



WHITE WINE

	STD	LRG	BTL
The Ned Sauvignon Blanc Marlborough	14.0	21.0	62.0
Volcanic Hills Sauvignon Blanc Marlborough	14.5	21.5	64.0
Brancott Estate Chardonnay New Zealand	11.0	15.0	45.0
Volcanic Hill Pinot Gris Marlborough	14.5	22.5	64.0
Wither Hills Riesling Marlborough	15.0	23.5	66.0
Herringbone Rose Hawke's Bay	15.0	21.5	62.0
Triplebank Pinot Noir Rose Awatere Valley	15.0	22.5	66.0

SPARKLING WINE

	200ml	BTL
Lindauer Brut New Zealand	13.0	
Brown Brothers Prosecco Australia	15.5	62.0
Soligo Prosecco Italy		75.0
Duetz Marlborough		

RED WINE

	STD	LRG	BTL
Kono Pinot Noir Marlborough	11.5	18.0	54.0
Squealing Pig Pinot Noir Central Otago	13.0	21.0	62.0
Barossa Valley Estate Shiraz Australia	12.5	20.0	60.0
Oyster Bay Merlot Hawkes Bay	13.5	18.5	56.0

SANGRIA

	Glass	Jug	Sup
House Made Sangria Pinot Gris seasonal fruit lemonade	12.5	25.0	40.0

GOOD GEORGE COCKTAILS

Espresso Martini Bold coffee notes hint of chocolate small-batched vodka	15.0
Flat White Martini Espresso martini Baileys	15.0
Pornstar Martini Real passionfruit touch of vanilla small-batched vodka	15.0
Whisky Sour Good George Single Malt Whisky lemon	17.0
Pina Colada Good George vodka malibu pineapple juice Bon Accord	20.0
Martini Tree (8 servings mix & match available)	96.0

SPIRITS

Gin - Lemon | Doris Plum | Aotearoa Dry
Vodka - Kiwifruit | Aotearoa Pure
Lucky Limoncello
Happy Ending - Whisky Liqueur



NON-ALCOHOLIC

	Glass	Pint
Soft Drinks		
Coke Zero Sugar plus the usual suspects	6.0	7.0
Juices Orange Apple Pineapple Cranberry Tomato	6.0	7.0
Taphouse Snickers Shakes	12.5	
GoodBuzz Kombucha Ask server for our amazing flavours		
Santos Espresso Handcrafted espresso delicious NZ roasted		
Noble & Sunday English Breakfast Classic Earl Grey Strawberry Plum Peppermint Breeze Jade Sencha Green		
Hot Chocolate Good Chocolate Good Life		
Red Bull Original Sugar Free		

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THE COMM
ESTD Whakatane 1894

**GOOD
EASTERN**

TAPHOUSE

45 THE STRAND
WHAKATANE

279 TE NGAE ROAD
LYNMORE, ROTORUA



Fog City Hazy IPA 5.8%

Juicy | hoppy | tropical | smooth | citrus

Social League Low Carb Hazy IPA 4.2%

Hazy | pineapple | citrus | hops | dry soft bitterness

Haymaker IPA 5.8%

Grassy | mandarin | hoppy finish

Deckchair Hazy Pale Ale 5%

Citrus | tropical fruit | gooseberry | soft bitterness

Amber Ale 3.7%

Copper | caramel | herbal | hoppy | sweet | nutty

Left Hand Break Pacific Ale 4.4%

Riwaka Hop | citrus | grapefruit | pilsner malt

Haze Of Glory Hazy IPA 7.0%

Nectarone, Riwaka, Nelson Suavin Hops | tropical

Cheeky Ultra - Low Carb Lager 4.2%

Light golden | lime | citrus | floral hops | refreshing

Pilsner 5.0%

Golden | citrus | straw | refreshing | crisp

Stout 5%

Roasted coffee | chocolate | vanilla | creamy

Doris Plum Cider 4% (gf)

Plum | apple | grape | sweet | tart | refreshing

Extra Dry Apple Cider 4% (gf)

Golden yellow | granny smith | crisp | juicy

Elderflower Gin & Tonic 5% (gf)

Good George gin | elderflower tonic

Ginger Mule 5% (gf)

Ginger | lime | vodka

Old School Alcoholic Lemonade 4%

Slightly hazy | zesty | crisp

NON-ALCOHOLIC

Virtual Reality Hazy IPA <0.5%

Fruity NZ hops | moderate bitterness | juicy hop

Virtual Reality Pale Ale <0.5%

Gentle Bitterness | tropical passionfruit

Doris Plum Cider <0.5%

Plum & apple aroma | medium sweetness | crisp acidity

Ginger Beer 0%

Earthy aroma | refreshing zing | sweet ginger finish

ASK US ABOUT OUR
SEASONAL BREWS

All taps are on
rotation and subject
to availability