

# THE GENERAL PRACTITIONER

. EST 2006 .  
*A Prescription for Fine Ales  
 & Healthy Socialising*

## Lunch

Garlic bread	6
Crusty bread with olive oil and balsamic vinegar	6
Chicken liver pate with rhubarb and ginger chutney and sourdough toast	15
Salt and pepper squid with spiced avocado and gazpacho salsa	14
Crumbed salmon and leek fishcakes with thousand island dressing and rocket salad	15
Mulligatawny soup with smoked oysters served with sour cream, bread and butter	12/16
Platter of warm mixed olives, marinated feta, hummus, spicy roasted nuts and crusty bread	21
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The Doctors Dagwood Sandwich - filling changes daily, hand cut fries	15
Steak, kidney and mushroom pie with a puff pastry lid, served with a mixed leaf salad	15
Fish pie of Tarakihi, smoked Warehou and leek with boiled egg and a cheesy potato top	16
Beef bavette with beetroot relish, sauté new potatoes and béarnaise sauce	22
Beer battered Tarakihi fillet with chips, tartare sauce and a wedge of iceberg lettuce	19
Mussels, bacon and leeks, steamed in cider, garlic and cream served with sourdough	23
Bongusto pappardelle with marinated artichoke, sauté field mushrooms, parmesan cheese	24
Herb crusted rack of lamb with ratatouille and sauté new potatoes	27
Char grilled rib eye steak with café de paris butter, handcut chips	28
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Fresh veggies or crisp salad greens; from our friends at Cuba Fruit Market	7
Hot chips with garlic aioli	7
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Hot apple and plum crumble, served with crème anglaise	15
Vanilla crème brûlée, handmade pistachio biscotti	14
Baked white chocolate cheesecake with blueberry compote	15
Cheeseboard: three of the best from our friends at Ontrays Petone	20