

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
Sugar cured duck breast with rockmelon, feta and sweet balsamic	15
Chicken liver pâté, onion jam, de brood bread	14
Crab and prawn cakes with chilli, cucumber salad and tartare sauce	15
Seared Nelson scallops, truffled mash potato, sauce vierge	16

- PIES PIES PIES -

Tarakihi, leek, and cider casserole, topped with baked apples, mixed leaf salad	15
Braised lamb shepherds pie with a grilled cheese and potato lid, mixed leaf salad	15
Swiss cheese and onion tart served cold, salad of plum tomato, basil and balsamic	14

The Doctors Dagwood Sandwich - filling changes daily, hand cut fries	15
Baked French goats cheese en croute with a salad of frisée and pickled beetroot	23
Rare roast beef salad, iceberg, gherkin, caper, boiled egg, horseradish dressing	19
Green lip mussels steamed in white wine, garlic, cream, shallots with crusty bread	22
Beer battered Tarakihi fillet with chips, crisp slaw and tartare sauce	19
Bavette of beef with buttered new potatoes, steamed asparagus and béarnaise sauce	22
Spring lamb tenderloin, potato, olive, green bean, sundried tomato, tzatziki	28
Rare roasted salmon steak on israeli couscous salad with pinot noir reduction	27
Char grilled rib eye steak, hand cut chips, café de paris butter	26

Fresh veggies or crisp salad greens; from Cuba Fruit Market	7
Chips and aioli	7

Baked raspberry cheesecake with homemade vanilla ice cream	15
Chocolate and hazelnut tart with homemade balsamic chocolate ice cream	15
Warm crêpes - filling changes daily	15
Vanilla crème brûlée, homemade pistachio biscotti	14
Cheeseboard: three of the best from our friends at Ontrays Petone	20