

Pattersons
RESTAURANT
& BAR

BREAD

gluten free bread available 6.0 per portion

garlic bread

sliced french stick, garlic butter, garlic aioli
6.0

bread selection

toasted freshly baked bread, peanut basil pesto, sundried tomato hummus
11.5

SALAD & SOUP

seafood chowder

fresh south island seafood, saffron infused creamy seafood base
small 10.5 large 15.0

soup of the day

10.5

caesar salad

cos lettuce, warm bacon, croutons, shaved parmesan, poached egg, anchovy fillets, anchovy dressing
18.0
add grilled chicken 8.0

thai beef

marinated beef sirloin, seasonal leaves, chipotle peanuts, crispy noodles, sesame seeds, coriander, chilli
23.0

TO START

olives and pickles

pickled seasonal vegetables, mammoth kalamata olives, shaved parmesan
12.0

green lipped mussels

poached in a coconut chilli broth, garlic bread
18.0

chicken liver pate

house made chicken liver and black pepper pate, lavosh, grilled bread
20.0

goat's cheese croute

goat's cheese and black pepper croute, pickled radish salad, candied walnuts
19.0

*Many of our dishes on our menu can be prepared with dietary requirements and allergies in mind.
Please consult your waiter or one of our team to let them know of any such requirements.*

PASTA

corn based gluten free tagliatelle available

linguine gamberi

linguine pasta, sautéed prawn tails, spinach, garlic, chilli, virgin olive oil, shaved parmesan
28.0

potato gnocchi

potato gnocchi, peanut basil pesto, grilled chicken breast
27.0

carbonara

linguine pasta, bacon cream sauce, parmesan
23.0

vegetarian tagliatelle

gluten free corn based pasta, broccoli florets, sautéed cherry tomatoes, carrot and pumpkin sauce
26.0

PIZZA

medium gluten free base 5.0

korean pork

marinated pork, fermented rice chilli paste, bok choy, sweet soy, mozzarella
medium 19.0 large 25.5

meat lovers

ham, sausage, bacon, salami, aioli swirl, mozzarella
medium 19.0 large 24.0

margarita

fresh tomato, fresh basil, mozzarella
medium 17.0 large 22.0

hawaiian

ham, pineapple, mozzarella cheese
medium 17.5 large 23.0

SANDWICH

gluten free bread available

beef burger

grilled home made beef patty, grilled bacon, grilled cheese,
green tomato and jalapeno relish, tomato, lettuce, fries

20.0

souvlaki

spicy lamb strips, slaw, tomato, pita bread, cucumber, yoghurt, mozzarella

26.0

CASUAL

green curry

thai green curry, soba noodles

chicken breast 26.0

prawns 28.0

battered fish

fresh fish of the day coated in a crispy batter, thick cut fries,
tartare sauce, lemon wedges

25.0

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MAIN

please ask your waiter for our daily specials

lamb rack

carved rack of lamb, boulangere potato, baked cream cheese and mint petals, minted scented pinot noir jus
46.0

sweet and sour vegetables

pickled vegetables, lemon grass and apple sauce, sticky rice, char grilled carrots, panko crumbed poached egg
32.0

new zealand salmon

paprika dusted salmon fillet, carrot and potato rosti, vegetable puree, crispy beetroot pasta
39.0

venison loin

pan seared venison loin, crushed potato, black berry compote, espresso scented jus
44.0

good for two**chicken and duck**

carved confit chicken breast and crispy duck, five spiced potato mash,
sautéed bok choy honey carrots, crispy noodles, sichuan style jus
90.0

SIDE

hand cut thick fries <i>(cooked in beef shortening)</i>	10.5	green beans with diced almonds	7.5
paprika roasted potato	8.0	thyme butter mushrooms	7.5
macaroni and cheese <i>(contains bacon)</i>	9.5	braised red cabbage and sausage	7.5
creamy chive mash	8.5	mesclun salad with crispy beetroot	10.0
mixed vegetables	8.0	fries	7.0

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GRILL

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our meat is sourced from the best producers from new zealand.
special care is taken with handling and storage, before being cooked over a
hot grill to your liking served with your
choice of sauce and side

beef

400 gram grain finished ocean ribeye
42.0

200 gram grass fed riverlands beef fillet
44.0

250 gram grain finished wakanui sirloin
45.0

good for two

500gram slow cooked lamb shoulder
mint sauce, pinot noir jus,
choice of two sides
70.0

500gram chateaubriand beef fillet
choice of two sides and two sauces
90.0

SAUCE

peppercorn sauce, pinot noir jus, madeira jus (gluten free), mushroom
sauce, garlic and herb butter (gluten free)
additional sauce 3.0

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SWEET

galub jamun

cardamom and rosewater donuts

13.0

pumpkin pie

honey ice cream

13.0

fruit platter

fresh cut fruit, natural yoghurt, granola chunks

13.0

chocolate brulee

berry compote

13.0

vanilla and chocolate sphere

ginger nut crumb

13.0

whitestone cheese from oamaru

served with lavosh, house chutney

creamy havarti 6.0

moeraki blue 7.0

totara aged cheddar 6.0

creamy brie 6.0

espresso

short, long, flat, cap 5.0

mocha, hot choc 5.5

jamesons espresso 12.5

baileys hot choc 12.5

choc ole (tia maria, cointreau) 12.5

hazelnut kiss (ice cream, frangleico, espresso) 12.5