



*Pattersons*  
RESTAURANT  
& BAR

**BREAD** - gluten free bread available 6.0 per portion

<b>garlic bread</b>	6.0
sliced french stick, garlic butter, garlic aioli	

<b>bread selection</b>	11.5
toasted freshly baked bread, peanut basil pesto, sweet chili hummus	

## SALAD & SOUP

<b>seafood chowder</b>	<i>small</i> 10.5	15.0
fresh south island seafood, saffron infused creamy seafood base		

<b>soup of the day</b>	10.5
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<b>caesar salad</b>	18.0
cos lettuce, warm bacon, croutons, shaved parmesan, poached egg, anchovy fillets, anchovy dressing	

<i>add grilled chicken</i>	8.0
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<b>beef salad</b>	18.0
dukkah rubbed sirloin, mung bean and daikon salad, chili paprika peanuts	

## TO START

<b>vegetable feta stack</b>	16.0
roasted aubergine with turmeric, rubbed feta, balsamic glaze	

<b>chicken and avocado</b>	17.0
poached chicken breast, half avocado, seasonal leaves, house dressing	

<b>salmon gravlax</b>	18.0
cured sides of salmon, fine leaves, shallot and dill dressing, toasted focaccia	

*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 penne available

<b>gamberi</b>	28.0
linguine pasta, whole prawn tails, spinach, garlic, chili, virgin olive oil, parmesan	
<b>ham and tomato penne</b>	28.0
corn based gluten free pasta, sliced leg ham, red pepper, provençal sauce	
<b>chicken nuvelo</b>	26.0
tagliatelle pasta, diced chicken, onion, scallions, white wine cream sauce	

**PIZZA** - medium gluten free base 5.0

<b>salmon and caper</b>	<i>medium</i> 19.5	<i>large</i> 25.5
akaroa salmon, capers, spinach, shitake mushrooms, feta cheese		
<b>roast lamb and mint</b>	<i>medium</i> 19.5	<i>large</i> 25.5
pulled slow cooked lamb, diced potato, minted peas, cherry tomatoes, mozzarella		
<b>meat lovers</b>	<i>medium</i> 18.5	<i>large</i> 24.5
sliced ham, salami, sausage, mozzarella cheese, aioli swirl		
<b>grilled chicken with apricot</b>	<i>medium</i> 18.5	<i>large</i> 24.5
grilled chicken, diced apricot, rosemary, mozzarella		
<b>margarita</b>	<i>medium</i> 17.0	<i>large</i> 22.0
fresh tomato, fresh basil, mozzarella cheese		
<b>hawaiian</b>	<i>medium</i> 17.5	<i>large</i> 23.0
ham, pineapple, mozzarella cheese		

## CASUAL

**beef burger** 20.0

grilled home made beef patty, grilled bacon, grilled cheese,  
adobo sauce, tomato, lettuce, fries

**battered fish** 24.0

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

**arborio risotto** 26.0

creamed leeks, green lipped mussels, parmesan, chopped anchovies

**chicken korma** 30.0

cubed chicken breast cooked in a mild coconut based curry, basmati rice,  
poppadum, house chutney

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**MAIN** - please ask your waiter for our daily specials

**pan seared venison** 40.0

medium rare venison back strap, warm potato salad, green onion chutney,  
honey glazed orange segments, oatmeal wafers, tia maria foam

**poached akaroa salmon** 38.0

salmon fillet poached in a court bouillon, steamed gourmet potatoes,  
lemon tammy, grilled cherry tomatoes

**canterbury lamb shank** 37.0

slow cooked lamb shank, roasted root vegetables, potato croquette, mint jus

**vegetable kebabs** 30.0

cumin grilled vegetable kebabs, rice pilaf, tzatziki, guacamole, paprika sauce

**beef fillet with prawn** 38.0

100gram beef fillet cooked in a stroganoff sauce, gherkin, mushroom  
sour cream, prawn tails, pomme pie

**SIDE**

french fries	7
hand cut thick fries ( <i>cooked in beef shortening</i> )	10
dauphinoise potato	9.5
golden kumera wedges	9.5
creamy chive mash	8
seasonal vegetables ( <i>wait staff will advise</i> )	POA
green beans with diced almond butter	7.5
thyme butter mushrooms	7.5
mesclun salad with beetroot wafers	10





## GRILL

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

### canterbury beef

300gram hereford prime ribeye	42.0
200gram grass fed riverlands beef fillet	43.0
250gram grain fed wakanui sirloin	44.0

### new zealand free range pork

150gram frenched pork cutlet	<i>single</i>	30.0
	<i>pair</i>	50.0

### to share *(serves 2)*

500gram riverlands chateaubriand	80.0
choice of 2 sides and 2 sauces	

### side sauce *(choice of 1)*

- pepper sauce
- pinot noir jus
- madeira jus *(gluten free)*
- mushroom sauce
- garlic and herb butter *(gluten free)*

*additional sauce* 3.0

### side

- |   |     |
|---|-----|
| - french fries  | 7   |
| - hand cut thick fries <i>(cooked in beef shortening)</i> | 10  |
| - dauphinoise potato                                      | 9.5 |
| - golden kumera wedges                                    | 9.5 |
| - creamy chive mash                                       | 8   |
| - seasonal vegetables <i>(wait staff will advise)</i>     | POA |
| - green beans with diced almond butter                    | 7.5 |
| - thyme butter mushrooms                                  | 7.5 |
| - mesclun salad with beetroot wafers                      | 10  |

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## SWEET

<b>mousse cake</b> rich chocolate mousse cake, crème anglaise, cherry kirsch ice cream	13.0
<b>crème brulee</b> baked egg custard, caramel glaze, chocolate biscotti	13.0
<b>glaze cake</b> strawberry sponge coated in a berry glaze, sauce anglaise, burfi rolled in chopped hazelnut	13.0
<b>bakewell tart</b> frangipane tart, ground almond, plum sauce, crushed hokey pokey, poached red pear	13.0
<b>fruit platter</b> fresh cut fruit, natural yoghurt, granola chunks	13.0
<b>whitestone cheese from oamaru</b> served with crackers, grapes, celery sticks, house chutney creamy havarti moeraki blue totara aged cheddar creamy brie	
	<i>select 2</i> 12.0
	<i>full selection</i> 18.5
hunter's hukapapa dessert riesling	<i>glass</i> 10.0
man o' war 'hellburner' waiheke red	<i>glass</i> 11.0

## ESPRESSO

short, long, flat, cap	5.0
mocha, hot choc	5.5
jameson's espresso	12.5
bailey's hot choc	12.5
choc olé (cointreau, tia maria)	12.5
hazelnut kiss (ice cream, Frangelico, espresso)	12.5
tiramisu martini	18.0