

Breakfast *available from 6am to 11am*

Continental banquet, poached fruits, deli cured meats, gourmet cheeses, house-made bircher muesli, freshly baked pastries, selection of cereals, freshly sliced seasonal fruit and vegetables, spreads, fruit smoothies, homegrown mega shots, juice station, freshly brewed coffee and Dilmah tea

Hot banquet, streaky bacon, hash browns, grilled tomatoes, mushroom medley, Nuremberg breakfast sausages, scrambled free range eggs (includes continental banquet)

30
37

Ala carte

Benedict, stonebaked focaccia, poached free range eggs, hollandaise GF*	
Mushroom and wilted spinach	24
Smoked Akaroa salmon	28
Champagne ham	25
Streaky bacon	26
Granola, fresh fruit, milk, Greek yoghurt GF, VG*	18
Eggs on toast, free range eggs cooked to your preference, toasted honey linseed sourdough GF*	16
Porridge, steel cut porridge, banana, fresh berries, granola, vanilla yoghurt, almond crumb, runny cream and brown sugar served on the side GF	18
Omelette, free range eggs, toasted honey linseed sourdough, choice of 3 fillings GF <i>mushroom / spinach / onion / ham / chorizo / tomato / cheese</i>	26
Quesadilla, folded tortilla, Mexican beans, sweet corn, cheddar, smashed avocado & jalapeno, scrambled egg VG*	
Fried chicken waffle, spicy honey, pickled red onion	26
Patterson's Grill, streaky bacon, garlic mushroom, grilled tomato, hash brown, Nuremberg sausage, sauteed spinach, toasted honey linseed sourdough, tomato relish, free range eggs cooked to your preference GF*, V*	28
	30

Sides

Wilted spinach/ mushrooms/ grilled tomatoes	5
Avocado/ Streaky bacon/ Nuremberg breakfast sausage/ hash brown	7
Grilled haloumi cheese	8
Smoked Akaroa salmon	12

V - vegetarian

VG - vegan

VG* - vegan option

GF - gluten free

GF* - gluten free option

Many of our dishes can be adapted by our chefs to cater for your specific dietary requirements or food allergies, please let your service team member know before ordering.

PATTERSON'S
RESTAURANT



Beverages

Hot

Gravity jump start espresso	
Black coffee	
With milk	6
Alternative milks (soy, coconut, oat, almond)	6.5
Flavored shots (vanilla, caramel, hazelnut, chai)	.50
Hot chocolate	.50
Mochaccino	6.5
Ti Ora tea range	6.5
Black tea / earl grey / forest fruits and blackcurrant / peppermint and lemon / camomile and honey / green tea and passionfruit / summer fruits and apple	

Cold

Keri Juice premium, orange / apple / tomato / cranberry	6
Karma Kombucha, mango & passionfruit / raspberry & lemon	5
Voyage Water, sparkling / still	7
Boss chilled espresso, iced latte/ iced double espresso	7
	7.5

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Lunch & dinner

available from 11am

Breads

Stone baked rosemary focaccia, trio of dips VG	24
Garlic bread, olive butter V	18

Soup

Soup of the day, our team will advise, garlic bread GF*	18
Seafood chowder, market fresh seafood, creamy seafood velouté, garlic bread	26

Small Plates

Crispy fried chicken, kimchi mayo	26
Steamed dumplings, chilli soy dipping sauce V*	
<i>choice of pork and cabbage or vegetarian</i>	19
Burrata, pepper coulis, cherry tomato, rocket, balsamic caviar V, GF	26
Beef fillet tartare, celeriac purée, green leaves, crispy brioche bread, pickled mushroom GF*	28
Pan seared scallops, spring pea purée, aged balsamic, roast macadamia nuts GF	29
Gambas al Ajilo prawns, garlic, olive oil, tomato, garlic bread GF*	28

Salads

Lentil beluga salad, avocado, cucumber, capsicum, cherry tomato, feta, pomegranate, ranch dressing GF, VG*	23
Beetroot and goat cheese salad, kale, crispy walnuts, cucumber, orange, balsamic dressing GF, VG*	24
Cos salad, prosciutto, croutons, anchovies, poached egg GF*	24
<i>Add sauteed prawns - 10</i>	
<i>Add grilled chicken - 10</i>	
<i>Add smoked Ora King salmon - 12</i>	
<i>Add grilled beef sirloin - 12</i>	

Burgers

Ground premium beef, pickled cucumber, bacon, tomato, lettuce, aioli, BBQ sauce, fries (<i>cooked medium or well done</i>)	32
Grilled cajun chicken, pickled cucumber, lettuce, tomato, avocado, bacon, kimchi mayo, fries	31

Casual Meals

Battered Chatham Island blue cod, fries, mixed garden salad, tartare sauce GF*	37
Mushroom risotto, truffle paste, parmesan crisps, basil GF	32
Pasta of the day, our service team will inform you of our chef's daily creation POA	

Hand stretched stonebaked pizza

Meat lovers, cured meat, chicken, Napoli sauce, mozzarella, BBQ sauce	30
Margherita, buffalo mozzarella, fresh tomato, basil, Napoli sauce V, VG*	28
Pulled lamb shoulder, mozzarella, kumara relish, pickled cabbage	30
Halloumi cheese, zaatar, olive oil, pomegranate molasses, rocket	29
Truffle salami, basil pesto, burrata, balsamic cream, rocket	32

Mains available from 5:30pm

Seafood paella, prawns, mussels, clams, squid, smoked chicken, Peter Timbs chorizo, saffron rice, fresh coriander. <i>Cooked traditionally in a cast iron pan</i> GF	
Single -	47
To Share -	85
Confit duck breast, yuzu butternut pumpkin purée, pickled cabbage, red wine jus, edamame GF	
Chicken ballontine, mushroom stuffing, streaky bacon wrap, mushroom cream sauce, green beans, ravioli, creamy potato mash GF*	43
Grilled butterfield tiger prawns, fennel salad, saffron butter sauce, grilled vegetables GF	42
	44

Grill *available from 5:30pm*
served with your choice of side dish

250 gram Pure South beef sirloin, porcini jus GF	45
250 gram Handpicked 55-day dry aged beef fillet, red wine jus GF	47
250 gram Pork ribeye, cranberry jus GF	39
250 gram Lumina Lamb rack, mint jus GF	47
200 gram Akaroa salmon supreme, saffron lemon grass sauce GF	42
<i>Surf and turf, add grilled tiger prawns</i>	20

Sides

Mixed garden salad, orange vinaigrette GF, VG	15
Grilled seasonal greens, almond, cranberry, garlic butter GF, VG*	15
Straight cut fries, dill salt, ketchup, garlic aioli GF	14
Potato gratin, grated parmesan, chives GF	15
Cross cut chips, ketchup, garlic aioli	14

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Desserts

available from 11am

Warm chocolate brownie caramel sauce, vanilla ice cream	19
Mango, passionfruit and coconut panna cotta GF Pear delight	20
pear mousse, caramelised apple, chocolate soil, plum ice cream	
Layered chocolate mousse cake berry compote, vanilla crumble, Oreo ice cream, honey tuiles	20
	21

Beverages

PATTERSON'S
RESTAURANT



Wine

	150ml	250ml	Bottle
Sparkling			
Lindauer Special Reserve Piccolo, <i>Marlborough</i>		15 200ml	
Gancia Prosecco NV, <i>Italy</i>		17 200ml	59
Deutz Marlborough Cuvée, <i>Marlborough</i>			75
Mumm Champagne, <i>France</i>			155
Sauvignon Blanc			
The Ned, <i>Marlborough</i>	14	23	64
Pegasus Bay, <i>North Canterbury</i>	15	25	69
Dog Point, <i>Marlborough</i>	16	27	76
Amisfield, <i>Central Otago</i>			72
Chardonnay			
Waipara Springs, <i>North Canterbury</i>	14	23	65
Mt. Difficulty Roaring Meg, <i>Central Otago</i>	15	25	71
Church Road McDonald Series, <i>Hawke's Bay</i>	16	26	74
Te Mata Estate Elston, <i>Hawke's Bay</i>			97
Pinot Gris			
Waipara Springs, <i>North Canterbury</i>	13	21	60
Peregrine, <i>Central Otago</i>	15	26	72
Man 'O' War Exiled, <i>Waiheke Island</i>			75
Riesling			
Pegasus Bay, <i>North Canterbury</i>	15	24	72
Amisfield Dry Riesling, <i>Central Otago</i>			68
Rosé			
Waipara Springs Moore, <i>North Canterbury</i>	14	23	64
Peregrine, <i>Central Otago</i>	15	25	71

Wine	150ml	250ml	Bottle
Pinot Noir			
Waipara Springs, <i>North Canterbury</i>			
Martinborough Te Tera, <i>Martinborough</i>	14	23	64
Lake Hayes, <i>Central Otago</i>	15	25	69
Greystone, <i>Waipara Valley</i>	18	30	84
Amisfield Breakneck Reserve, <i>Central Otago</i>			98
			115
Merlot/Blends			
Pegasus Bay Merlot Cabernet, <i>North Canterbury</i>	17	28	79
Man O'War Ironclad Bordeaux Blend, <i>Waiheke Island</i>			109
Cabernet Sauvignon			
Angus the Bull, <i>Central Victoria</i>	14	23	64
Vasse Felix, <i>Margaret River</i>			94
Shiraz			
Knappstein Shiraz, <i>Clare Valley SA</i>	14	23	65
John Duval, <i>Barossa Valley SA</i>			98
Syrah			
Church Road McDonald Series, <i>Hawke's Bay</i>	17	28	78
Te Mata Estate Bullnose, <i>Central Otago</i>			118
Chilled Reds			
Te Mata Estate Gamay Noir, <i>Central Otago</i>	14	23	64

Wine

	150ml	250ml	Bottle
Sticky/Dessert			
Lake Hayes Noble Sauvignon, <i>Central Otago</i>	10	90ml	48
Pegasus Bay Encore, <i>Waipara Valley</i>			75
375ml format			
Peregrine Chardonnay, <i>Central Otago</i>			42
Peregrine Pinot Noir, <i>Central Otago</i>			47
Angus the Bull Cabernet Sauvignon, <i>Central Victoria, VIC</i>			34
Non-alcoholic			
Giesen Sauvignon Blanc 0%, <i>Marlborough</i>		16	45
Giesen Rosé 0%, <i>Marlborough</i>		16	45
Giesen Merlot 0%, <i>Marlborough</i>		16	45

Brews

On tap

Speights Summit Ultra Low Carb	
Emerson's Pilsner	11
Panhead Supercharger APA	13
Panhead Sandman Hazy Pale Ale	13
Stella Artois	13
Guinness	12
Zeffe Green Apple Cider	14
	12

In the fridge

Speights Gold	10
Steinlager Classic	11
Corona	12
Steinlager Light	10

Three Boys Local IPA 2.5%	13
Three Boys IPA	14
Three Boys Pilsner	14
Three Boys Oyster Stout	15

Zeffe Alcoholic Lemonade	1
Zeffe Alcoholic Ginger Beer	2

	1
Non-alcoholic	2
Steinlager Zero	9
Emerson's Little Bird IPA	11



Non-alcoholic

Soft Drinks

Coca Cola, Coke Zero, Sprite, L&P

Schweppes Ginger Beer

5

Schweppes Lemon, Lime & Bitters

7

7

Mixers

Schweppes Tonic, Diet Tonic, Soda, Ginger Ale

5

Keri Juice

Orange, Apple, Pineapple, Cranberry, Tomato

6

Kombucha

Karma Mango & Passionfruit

8

Karma Raspberry & Lemon

8

Energy

Lift Plus

7

Bottled Water

Voyage Sparkling 500ml

9

Voyage Still 500ml

9



Classic cocktails

Martini

Grey Goose vodka or Strange Nature gin, dry vermouth, olive, or lemon twist

24

Espresso Martini

Vodka, Kahlua, espresso shot

23

Margarita

Jose Cuervo tequila, Cointreau, Agave, salt rim

24

Negroni

Roku gin, sweet vermouth, Campari, orange slice

23

Mojito

Bacardi white rum, lime, simple syrup, mint

22

Old Fashioned

Woodford Reserve bourbon, Angostura bitters, simple syrup, orange slice

22

Whiskey Sour

Makers Mark bourbon, lemon juice, sugar syrup, Angostura bitters, egg white

23

Cosmopolitan

Vodka, Cointreau, cranberry, lime

23

Manhattan

Woodford rye, bourbon, sweet vermouth, Angostura bitters

22



Signature cocktails

Lemon Meringue

Absolut Vanilla vodka, limoncello, simple syrup, egg white

24

Ginger Crush

Famous Grouse whiskey, pineapple, ginger, lemon juice, simple syrup

22

Lychee Martini

Gordon's pink gin, dry vermouth, lychee, lemon twist

22

Berry Blush

Bacardi white rum, blueberry liqueur, raspberry purée, lime, simple syrup, soda

23

Tangy Twist

Bombay Sapphire gin, grapefruit, Aperol. Mango liqueur, lemon juice, simple syrup, citrus twist

24

Spicy Passionfruit Margarita

Jose Cuervo tequila, Cointreau, passionfruit puree, lime, tabasco, prosecco, chilli flake rim

22

Spirits

Vodka	
Smirnoff	
Absolut Vodka	11
Tito's	12
Grey Goose	13
Absolut Vanilla	14
	12
Gin	
Gordon's	11
Bombay Sapphire	12
Roku	16
The Botanist	18
Strange Nature	18
Tequila	
Jose Cuervo Especial Silver	11
Jose Cuervo Reposado 1800	13
Patron Silver	16
White Rum	
Bacardi	11
Malibu Coconut Rum	12
Dark Rum	
Captain Morgan Dark	11
Appleton Estate Signature	13
Ratu Rum Co. of Fiji Spiced	14
Ratu Rum Co. of Fiji Dark	14
Kraken Spiced Rum	16

Spirits

Bourbon	
Jim Beam	
Jack Daniels	11
Makers Mark	12
Woodford Reserve	13
Woodford Reserve Rye	14
Woodford Reserve Double Oak	14
	18
Blended Scotch Whiskey	
Johnnie Walker Red Label	11
Johnnie Walker Black Label	13
Famous Grouse	13
Chivas Regal	14
Irish Whiskey	
Jameson	12
Liqueurs	
Baileys	12
Kahlua	12
Chambord	12
Cointreau	12
Frangelico	13
Galliano Black	13
Galliano Amaretto	13

Single Scotch Malts

Highland

Highland Scotch is known for its broad range of flavours, from light and floral to rich and spicy. This is due to the diverse geography and climate of the Highlands.

<i>Glenturret, Triple Wood 43%</i>	14
Palate: Juicy peaches, sticky date pudding, caramel sauce	
<i>Old Pulteney, 12 Year Old 40%</i>	15
Palate: Chocolate peanuts, mint, citrus peel, maritime elements, white pepper	
<i>Talisker, 10 Year Old 46%</i>	16
Palate: Rich dried fruit, butterscotch, pepper	
<i>Glenturret, 12 Year Old 46%</i>	18
Palate: Gingerbread, toffee apples, sultanas, walnuts	
<i>Oban, 14 Year Old 43%</i>	20
Palate: Dried fig, spice, caramelised orange, hint of salt	

Islay

Islay whiskies are famous for their distinctive peat smoke and briny characteristics. The island's climate and soil contribute to these robust flavours.

<i>Kilchoman, Machir Bay 46%</i>	14
Palate: Burst of tropical fruit, dried raisin, warming smoke finish	
<i>Scarabus, 10 Year Old 46%</i>	15
Palate: Golden syrup, vanilla, peaty smoke, pepper	
<i>Caol Ila, 12 Year Old 43%</i>	17
Palate: Boiled sweets, pepper, spice, warm refined smoke	
<i>Isle of Harris, The Hearach 46%</i>	20
Palate: Scottish tablet, apples, nutty malt, cream, gentle peat smoke	
<i>Lagavulin, 16 Year Old 43%</i>	21
Palate: Rich malt, sherry, dates, sweet but powerful smoke finish	

Single Scotch Malts

Campbeltown

Campbeltown, once a thriving whisky-producing region, now has only a few distilleries. Its whiskies are known for their unique and complex profiles with a coastal influence.

Glen Scotia, 15 Year Old 46% 22

Palate: Vanilla, ginger, cinnamon, long drawn spice

Glen Scotia, 25 Year Old 49% 58

Palate: Fresh apple, orange oil, ginger, vanilla pod, subtle smoke, coastal wind

Lowland

Lowland Scotch is known for being lighter and more delicate compared to other regions. The Lowlands are known for their approachable and easy-drinking styles.

Lindores, Abbey, MCDXCIV 46% 14

Palate: Nutmeg, creamy caramel, marzipan, poached pears, burnt orange

Lochlea, Our Barley 46% 14

Palate: Werther's Original, buttered bread, almonds, peaches, Chantilly cream

Glenkinchie, 12 Year Old 43% 16

Palate: Stewed fruits, apple peel, honey, dessert wine, creamy oak

Annandale, 'Man O'Words ex-Sherry Butt' 61% 26

Palate: Cinnamon biscuits, walnut, raisin, milk chocolate

Speyside

Speyside, located within the Highlands, is known for its sweeter and fruitier Scotch whiskies. It's the most densely populated whisky-producing area in Scotland.

Benromach, 10 Year Old 43% 14

Palate: Big malt, slightly herbal, slight fruit, ground ginger

GlenAllachie, 12 Year Old 46% 15

Palate: Stem ginger, sultana, oily barley, buttery vanilla

Dalwhinnie, 15 Year Old 43% 20

Palate: Walnuts, manuka honey, vanilla sponge, custard, gentle smoke

Tamdhu, 15 Year Old 46% 22

Palate: Dense dried fruit, orange oil, apricots, earthy vanilla, cinnamon

GlenAllachie, 18 Year Old 46% 30

Palate: Silky toffee, honeyed fruit cake, forest fruits, nutty spice, subtle oak

