

Breakfast

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. -32

Hot banquet, streaky bacon, hash browns, grilled tomatoes, mushroom medley, Nuremberg breakfast sausages, smokey beans, scrambled free range eggs. (includes continental banquet) -40

Ala carte

Porridge, rolled oats, honey, house made granola, fresh banana, berries, runny cream, brown sugar. -18

Eggs Benedict, potato rosti, poached free range eggs, hollandaise GF

Mushroom and wilted spinach -26

Smoked Akaroa salmon -30

Champagne ham -28

Streaky bacon -28

House made Granola, fresh fruit, milk, Greek yoghurt GF*, VG* -18

Eggs on toast, free range eggs cooked to your preference, toasted super seed sourdough, smokey chipotle sauce GF* -18

Avocado croissant, scrambled egg, smoked salmon, feta, salsa, rocket -29

Chorizo Omelette, free range eggs, tomato, feta, caramelised onion, parmesan, toasted super seed sourdough -30

Mushroom Omelette, free range eggs, sauteed mushroom, spinach, tomato, feta, caramelised onion, parmesan, toasted super seed sourdough -28

Spinach & cheese pide, spiced caramelised onion, spinach, mozzarella, feta. baked egg - 26

Eggs in Purgatory, roast capsicum, chorizo and tomato simmer sauce, baked eggs, parmesan, toasted super seed sourdough GF* - 26

Ricotta Pancake, berry compote, Kapiti black Doris plum ice cream, pecan nut praline V* -26

Sides

Wilted spinach/ mushrooms/ grilled tomatoes/ avocado -5

Streaky bacon/ Nuremberg sausage/ hash browns -7

Grilled haloumi cheese -8

Smoked Akaroa salmon -12

V-vegetarian

VG-vegan

VG*-vegan option

GF-gluten free

GF*-gluten free option

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Beverages

Hot

Gravity jump start espresso

Black coffee -6

With milk -6.5

Alternative milks (soy, coconut, oat, almond) .50

Flavored shots (vanilla, caramel, hazelnut, chai) .50

Hot chocolate 6.5

Mochaccino 6.5

Harney & Sons - Master Tea Blenders -7

Black Tea

English Breakfast - 100% China black Keemun.

Earl Grey Supreme - Black tea, white tea, oolong tea, bergamot oil.

Hot Cinnamon - Black tea, orange peel, cinnamon, cloves.

Paris - caramel, vanilla, black currant.

Green Tea

Organic Citron Green - Organic green tea, organic orange oil.

Bangkok - Green tea, lemongrass, coconut, vanilla, ginger.

Herbal Tea

Organic Peppermint - Organic peppermint leaves.

Chamomile - Egyptian chamomile.

Ginger Liquorice - Ginger root, liquorice root.

Organic Ginger Lemon - ginger root, lemon peel, black pepper, crystallised ginger

Fruit Tea

Raspberry - Rosehips, hibiscus, orange peel, raspberry flakes, apple pieces, spearmint, lemon peel.

Cold

Keri Juice premium, orange / apple / tomato / cranberry / grapefruit -5

Remedy Kombucha, ginger & lemon / raspberry & lemon -8

Voyage Water, sparkling / still -7



Lunch

BREADS

Grilled pita bread, trio of dips V 22 / half portion 14

Garlic bread, jalapeno butter V 18 / half portion 10

Grilled cheese garlic bread, jalapeno butter V 20 / half portion 12

SOUP

Soup of the moment, garlic bread, our team will advise V, GF* 19

Seafood chowder, market fresh seafood, creamy seafood velouté, garlic bread 25

STARTERS *ideal for sharing*

Crispy fried chicken, kimchi mayo 3 pieces 18 / 5 pieces 27

Steamed dumplings, chilli soy dipping sauce, *choice of pork and cabbage or vegetarian* V* 19

Braised venison ribs, bbq glaze, sesame, chives, Balle Farm seasoned wedges 26 portion 3 ribs

Akaroa salmon tartare, avocado, red radish, yuzu japanese mayo, sesame seeds, croutons, cucumber, shallots, caviar GF* 28

Watermelon and feta, cucumber, pickled onion, kalamata olives, cherry tomatoes, mixed lettuce, cumin dressing GF, VG* 24

Gambas Al ajillo, prawns, tomato, olive oil, smoked paprika, garlic bread GF* 26

Charcuterie, selection of Italian cured meats and cheeses, toasted sourdough, cornichons, pearl onions, piquante peppers, wholegrain mustard, chutney, dips GF* 39 *ideal for 3 to 4 people*

SALADS

Poke bowl, wild rice, avocado, yuzu kale, cucumber, cherry tomato, pomegranate, sweet corn, edamame, spinach, yuzu mayo GF, VG* 25

Balsamic roast vegetable tortilla bowl, goat's cheese, rocket, roast almonds, basil pesto VG* 29

Mixed crispy garden salad, orange vinaigrette GF, VG 16

Add sautéed prawns 10

Add grilled chicken 10

Add crispy chicken 10

Add grilled beef 12

Add Akaroa Salmon 12



BURGERS

Ground premium beef, brioche bun, bacon, Swiss cheese, McClure's pickles, aioli, BBQ sauce, tomato, lettuce, fried egg, fries 34 *Cooked medium or well done*

Cajun grilled chicken, brioche bun, McClure's pickles, bacon, avocado, tomato, lettuce, kimchi mayo, fries 31 *Can be served in a low carb wrap*

CASUAL MEALS

Fish and chips, two battered fillets of Chatham Island blue cod, straight cut fries, mixed crisp salad, tartar sauce GF* 37 *can be served pan-fried*

Cauliflower risotto, roast cauliflower, crispy parmesan, basil oil, truffle oil, chopped parsley GF, V 34

Pasta of the day, our service team will inform you of our chef's daily creation VG* POA

Butter chicken, house made spiced tomato and butter curry, creamy potato, curry leaves, fried onion, garlic naan, mixed crisp salad GF* 38

HAND STRETCHED STONE BAKED PIZZA

Meat lovers, cured meat, Napoli, mozzarella, BBQ sauce 31

Margherita, buffalo mozzarella, cherry tomato, basil, Napoli V 28

Crispy chicken, red onion, capsicum, Napoli, mozzarella, kimchi mayo 30

Truffle salami, mozzarella, truffle sauce, rocket 30

Grilled vegetable, halloumi cheese, Napoli, pesto mayo V 29

SIDES

Mixed crisp salad, orange vinaigrette GF, VG 16

Sautéed seasonal greens, sliced almond, cranberry, garlic butter GF, VG* 15

Crispy coated fries, parsley salt, ketchup, garlic aioli GF 14

Mashed Agria potato, chives GF 15

Balle Farm seasoned wedges, homemade salsa, chives, sour cream GF* 18

V - Vegetarian

V* - Can be made vegetarian

VE - Vegan

VE* - Can be made vegan

GF - Gluten Free

GF* - Can be made gluten free

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Generations of good food and good times run through our family, with a history of welcoming and hosting people that goes back to 1939.

One side of the family ran quintessential Kiwi hotels for many a year; the other made their name serving good eats from a milk bar in Christchurch city. And in the 1970s, the two sides combined that experience and built the Commodore Hotel. At the heart of our family tradition is a warm and welcoming experience. It's how we were raised and how we've lived our entire lives. And now it's in the hands of us three Patterson brothers to continue that custom of showing our guests what genuine hospitality is. So please, relax and let yourself feel at home as you enjoy the kind of good food and good times that generations of hosting provide.

BRENNIN

**Michael, Ken and Thomas
Patterson**

BREADS

Grilled pitabread, trio of dips V 22 / half portion 14

Garlic bread, jalapeno butter V 18 / half portion 10

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SOUP

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STARTERS

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Braised venison ribs, bbq glaze, sesame, chives, Balle Farms seasoned wedges 26 portion 3 ribs

Akaroa salmon tartare, avocado, red radish, yuzu japanese mayo, sesame seeds, croutons, cucumber, shallots, caviar GF* 28

Watermelon and feta, cucumber, pickled onion, kalamata olives, cherry tomatoes, mixed lettuce, cumin dressing GF, VG* 24

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Balsamic roast vegetable tortilla bowl, goat's cheese, rocket, roast almonds, basil pesto VG* 29

Mixed crispy garden salad, orange vinaigrette GF, VG 16

Add sautéed prawns 10

Add grilled chicken 10

Add crispy chicken 10

Add Akaroa Salmon 12

Add grilled beef 12



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Cooked medium or well done

Cajun grilled chicken, brioche bun, McClure's pickles, bacon,

avocado, tomato, lettuce, kimchi mayo, fries 31

Can be served in a low carb wrap

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Truffle salami, mozzarella, truffle sauce, rocket 30

Grilled vegetable, halloumi cheese, Napoli, pesto mayo V 29



MAINS

Seafood paella, prawns, mussels, clams, squid, smoked chicken Peter Timbs chorizo, saffron rice, fresh coriander cooked traditionally in a cast iron pan GF

Single 48 / To Share 87

Honey roast pork belly, sweet potato, smoked paprika puree, Spicy boys honey edamame, mixed garden cress 42

Smoked beef brisket, mashed potato, roast beetroot, chasseur sauce 44

Lumina lamb rack, potato and mint gratin, grilled asparagus, mint jus GF 55

Market catch of the day, our service team will inform you of our chef's daily creation POA

GRILL please select a complimentary side dish

500 gram Beef ribeye bone-in, balsamic espresso jus 71

200 gram Akaroa salmon supreme, yuzu ponzu butter 49

250 gram Venison flat iron, chimichurri GF* 48

250 gram Beef fillet, Sauce Robert GF 52

SIDES

Mixed crisp salad, orange vinaigrette GF, VG 16

Sautéed seasonal greens, sliced almond, cranberry, garlic butter GF, VG* 15

Crispy coated fries, parsley salt, ketchup, garlic aioli GF 14

Mashed Agria potato, chives GF 15

Balle Farms seasoned wedges, housemade salsa, chives, sour cream VG* 18

A Note from the Chef

Kia Ora and welcome, it's a real pleasure to have you here.

With over 20 years of experience in top end, multi-outlet kitchens across the Middle East and Asia, my approach to cooking is shaped by traditional training, a deep love for Pacific and Asian flavours, and the vibrant food culture of my home country, Sri Lanka.

I'm a big believer in letting ingredients speak for themselves. That's why we focus on using fresh, sustainably sourced produce from local suppliers whenever possible.

This menu brings together the flavours I've grown up with, the techniques I've learned, and the creativity of a passionate kitchen team. I hope you enjoy the experience as much as we've enjoyed creating it.

Jagath Kumara

Executive Chef,
Patterson's Hospitality



Desserts

Passionfruit chocolate mousse, chocolate soil, orange curd, Oreo ice cream GF* 21

Traditional tiramisu, sable biscuit 20

Classic éclair, vanilla diplomat cream, caramel sauce, vanilla crumble 21

Maple pecan ice cream sandwich, burnt honey, pecan praline, mascarpone, fresh berries 20

Local and international selection of cheese, fresh and dried fruit, fig jam, crackers GF* 32

Scoop of the day 5

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