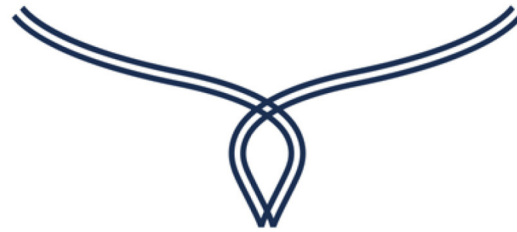


# PATTERSON'S

## RESTAURANT



**GF - GLUTEN FREE**

**GF\* - CAN BE MADE GLUTEN FREE**

**VG - VEGAN**

**VG\* - CAN BE MADE VEGAN**

**V - VEGETARIAN**

**V\* - CAN BE MADE VEGETARIAN**

Many of our dishes can be adapted by our chefs to cater for your specific dietary requirements or food allergies. Please let your wait staff know before ordering.

- **ALL ROOM SERVICE ORDERS INCUR A \$5 SURCHARGE**

## BREAKFAST ALA CARTE - 6.00AM TO 10.30AM

### ROLLED OATS

Banana, rhubarb & apple compote, local Great Valley honey, pistachio praline **GF, VE\*** - 16.5

### CHORIZO OMELETTE

Free range eggs, freedom farm chorizo,

Clevedon marinated feta, heirloom tomatoes, charred capsicum, onion marmalade, rocket **GF** - 24.5

### VEGETARIAN OMELETTE

Free range eggs, sauteed mushroom, Clevedon marinated feta, heirloom tomatoes, charred capsicum, rocket **GF, V** - 22.5

### EGGS BENE

Toasted sourdough bread, poached free range eggs, hollandaise, choice of

Streaky bacon - 22

Champagne ham - 23

Smoked Portebello mushrooms and spinach - 22

House smoked Ora king salmon - 31

### EGGS YOUR WAY

Free range eggs cooked your way, honey linseed sour dough, tomato relish **GF\*** - 15

### SIDES

Freedom farm chorizo - 8

Streaky bacon - 7

Cold smoked Ora king salmon - 9

Sauteed mushroom - 6

## HOT DRINKS

### COFFEE

Gravity Jump start espresso

Black coffee - 6

With Milk - 6.5

(soy, coconut, oat, almond milks available)

### TIORA

Black tea, forest fruits & blackcurrant, peppermint & lemon, camomile & honey, green tea & passionfruit, summer fruits & apple - 6

## COLD DRINKS

### HOMEGROWN JUICE

Orange, apple, cranberry, tomato - 5

### BERRY SMOOTHIE

- 6 (dairy free available)

### ANTIPODES WATER

Sparkling/ Still - 7

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## ALL DAY MENU - 10.30AM TO 11.00PM

### BREADS

**GRILLED MEDITERRANEAN PITA BREAD**, hummus, pesto - \$24

**BAKED MINI FOCACCIA**, garlic butter - \$18

### SOUP

**SOUP OF THE DAY**, our team will advise, garlic focaccia **GF\*** - \$18

**SEAFOOD CHOWDER**, market fresh seafood, creamy seafood veouté, garlic focaccia - \$24

### SMALL PLATES

**CRISPY FRIED CHICKEN**, kimchi mayo - \$26

**CAPRESE SALAD**, tomato, Clevedon bocconcini, balsamic reduction, pesto **V GF** - \$26

**GREEN SHELL MUSSELS**, celery, garlic, fennel, white wine sauce, pumpernickel bread **GF\*** - \$28

**TWICE COOKED CHINESE BBQ STYLE BABY BACK RIBS**, hoisin Shaoxing and spices - \$28

**FRESH MARKET FISH CEVICHE**, ginger dressing, avocado purée, horse radish, cilantro, seaweed powder **GF** - \$28

**GREEK STYLE VEGETARIAN MOUSSAKA**, grilled mozzarella **GF VG\*** - \$29

### CASUAL MEALS

**BATTERED CHATHAM ISLAND BLUE COD**, shoestring fries, mixed crisp salad, tartare sauce, ketchup **GF\*** - \$37

**ASSORTED FIELD MUSHROOM RISOTTO**, spinach, truffle, parmesan **GF** - \$32

**PASTA OF THE DAY**, our service team will inform you of our chef's daily creation - *POA*

### SALADS

Add sautéed prawns - \$10 Add grilled chicken - \$10

Add hot smoked Ora King salmon - \$12

**THAI GREEN PAPAYA SALAD**, Thai lemon grass dressing **GF, VG\*** - \$26

**POWER GREEN BOWL**, kale, roasted almond, edamame, goji berry, roasted coconut, pumpkin seeds, sesame seeds, beetroot, coconut yoghurt dressing **GF VG\*** - \$28

**MIXED CRISPY GARDEN SALAD**, orange vinaigrette **GF, VG** - \$19

### STONE BAKED PIZZA

**PETER TIMBS CHORIZO**, cured meats, Napoli sauce, mozzarella - \$30

**TOMATO, BASIL**, Napoli sauce, Clevedon bocconcini **V VG\*** - \$28

**PEPPERONI**, Napoli sauce, mozzarella - \$28

**TANDOORI CHICKEN**, makhani sauce, coriander, mozzarella - \$30

**HOUSE-SMOKED ORA KING SALMON**, cream cheese, green spring onion, mozzarella - \$32

### BURGERS

**GROUND PREMIUM BEEF BRISKET**, Swiss cheese, pickles, aioli, BBQ sauce, fries - \$32  
cooked medium or well done

**CRISPY CHICKEN BURGER**, pickled cucumber, slaw, kimchi aioli, fries - \$31

**BATTERED CHATHAM ISLAND BLUE COD**, lettuce, red onion rings, tartare sauce, fries - \$33

### SIDES

**MIXED GARDEN SALAD**, orange vinaigrette **GF, VG** - \$19

**ASPARAGUS**, toasted almond, cranberry, garlic butter **GF, VG\*** - \$15

**SHOESTRING FRIES**, wasabi salt, ketchup, garlic aioli **GF** - \$14

**ASIAN STYLED BOK CHOY** **GF, VG\*** - \$15

**KUMARA FRIES**, flaky sea salt, aioli **VG\*** - \$14

**CREAMED AGRIA POTATO** **GF** - \$15

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## DINNER MENU - 5.30PM TO 9.30PM

### BREADS

**GRILLED MEDITERRANEAN PITA BREAD**, hummus, pesto - *\$24*

**BAKED MINI FOCACCIA**, garlic butter - *\$18*

### SOUP

**SOUP OF THE DAY**, our team will advise, garlic focaccia **GF\*** - *\$18*

**SEAFOOD CHOWDER**, market fresh seafood, creamy seafood veouté, garlic focaccia - *\$24*

### SMALL PLATES

**CRISPY FRIED CHICKEN**, kimchi mayo - *\$26*

**CAPRESE SALAD**, tomato, Clevedon bocconcini, balsamic reduction, pesto **V GF** - *\$26*

**GREEN SHELL MUSSELS**, celery, garlic, fennel, white wine sauce, pumpernickel bread **GF\*** - *\$28*

**TWICE COOKED CHINESE BBQ STYLE BABY BACK RIBS**, hoisin Shaoxing and spices - *\$28*

**FRESH MARKET FISH CEVICHE**, ginger dressing, avocado purée, horse radish, cilantro, seaweed powder **GF** - *\$28*

**GREEK STYLE VEGETARIAN MOUSSAKA**, grilled mozzarella **GF VG\*** - *\$29*

### CASUAL MEALS

**BATTERED CHATHAM ISLAND BLUE COD**, shoestring fries, mixed crisp salad, tartare sauce, ketchup **GF\*** - *\$37*

**ASSORTED FIELD MUSHROOM RISOTTO**, spinach, truffle, parmesan **GF** - *\$32*

**PASTA OF THE DAY**, our service team will inform you of our chef's daily creation - *POA*

### SALADS

Add sautéed prawns - *\$10* Add grilled chicken - *\$10* Add hot smoked Ora King salmon - *\$12*

**THAI GREEN PAPAYA SALAD**, Thai lemon grass dressing **GF, VG\*** - *\$26*

**POWER GREEN BOWL**, kale, roasted almond, edamame, goji berry, roasted coconut, pumpkin seeds, sesame seeds, beetroot, coconut yoghurt dressing **GF VG\*** - *\$28*

**MIXED CRISPY GARDEN SALAD**, orange vinaigrette **GF, VG** - *\$19*

### STONE BAKED PIZZA

**PETER TIMBS CHORIZO**, cured meats, Napoli sauce, mozzarella - *\$30*

**TOMATO, BASIL**, Napoli sauce, Clevedon bocconcini **V VG\*** - *\$28*

**PEPPERONI**, Napoli sauce, mozzarella - *\$28*

**TANDOORI CHICKEN**, makhani sauce, coriander, mozzarella - *\$30*

**HOUSE-SMOKED ORA KING SALMON**, cream cheese, green spring onion, mozzarella - *\$32*

### BURGERS

**GROUND PREMIUM BEEF BRISKET**, Swiss cheese, pickles, aioli, BBQ sauce, fries - *\$32* cooked medium or well done

**CRISPY CHICKEN BURGER**, pickled cucumber, slaw, kimchi aioli, fries - *\$31*

**BATTERED CHATHAM ISLAND BLUE COD**, lettuce, red onion rings, tartare sauce, fries - *\$33*

### MAINS

**SEAFOOD PAELLA**, prawns, mussels, clams, squid, smoked chicken, Peter Timbs chorizo, saffron rice, fresh coriander **GF** cooked traditionally in a cast iron pan - Single - *\$47*  
To share - *\$85*

**LUMINA LAMB LOIN**, pulled lamb shoulder croquettes, purple kumara puree, sauteed asparagus, jus - *\$45*

**PAN SEARED PORK CUTLET**, garlic bok choy, pork crackers, saffron apple, hoisin orange jus **GF\*** - *\$42*

**PAPILLOTE MARKET FISH**, cherry tomato, fennel, onion, celery, white wine, lemon **GF** - *\$43*

**5 TEXTURES OF CAULIFLOWER**, roasted, pickled, crumbled, crisp, purée **VG\*** - *\$34*

### GRILL MENU

Comes with your choice of side dish

**250G SILVER FERN RESERVE BEEF FILLET**, cafe de paris, porcini mushroom jus **GF** - *\$51*

**PURE SOUTH VENISON LOIN**, blackberry pinot noir jus **GF** - *\$49*

**CHICKEN SUPREME**, stuffed with apricot and brie, wasabi cream jus **GF** - *\$48*

### SIDES

**MIXED GARDEN SALAD**, orange vinaigrette **GF, VG** - *\$19*

**ASPARAGUS**, toasted almond, cranberry, garlic butter **GF, VG\*** - *\$15*

**SHOESTRING FRIES**, wasabi salt, ketchup, garlic aioli **GF** - *\$14*

**ASIAN STYLED BOK CHOY** **GF, VG\*** - *\$15*

**KUMARA FRIES**, flaky sea salt, aioli **VG\*** - *\$14*

**CREAMED AGRIA POTATO** **GF** - *\$15*

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## DESSERT

**NO-BAKED CHEESECAKE**, vanilla crumble, berry coulis, meringue stick,  
plum ice cream - *\$20*

**HAZELNUT PRALINE CAKE**, chocolate crumble, crystal hazelnut, caramel sauce,  
Oreo ice cream - *\$20*

**TIRAMISU COFFEE CREMIEUX**, Kahlua, finger biscuit **GF\*** -*\$20*

**ORANGE CHOCOLATE MOUSSE**, mud sponge, chocolate soil,  
honey tuile biscuit **GF\*** -*\$20*

**BARRY BAY CHEESE PLATTER**, assorted Barry's Bay cheese from Banks  
Peninsula, Lavosh, dried and fresh fruit, assorted nuts - *\$34*

## LIQUEUR BEVERAGES

**HAZELNUT KISS**, vanilla ice cream, espresso, Frangelico - *\$18*

**BAILEY'S HOT CHOCOLATE** - \$16

**JAMESON'S IRISH WHISKEY**, espresso, cream float - *\$18*

**TIRAMISU MARTINI**, chocolate, baileys, Kahlua, vanilla vodka - *\$20*