

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. -30

Hot banquet, streaky bacon, hash browns, grilled tomatoes, mushroom medley, Nuremberg breakfast sausages, smokey beans, scrambled free range eggs.

(includes continental banquet) -37

Ala carte

Eggs Benedict, house made 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, honey linseed sourdough, hangover sauce GF* -16

Open Omelette, free range eggs, toasted honey linseed sourdough, choice of 3 fillings GF*

mushroom / spinach / onion / ham / chorizo / tomato / cheese -30

Breakfast burrito, chorizo, bacon, egg, cheese, avocado, tomato, jalapeno, tortilla wrap, hash browns, hangover sauce -30

Avocado toast, honey linseed sourdough, poached eggs, rocket, feta cheese - 24

Fried chicken waffle, maple butter, house pickles pickles, Spicy Boys hot honey. -23

Passionfruit waffle, caramelised banana, Greek yoghurt, granola, raspberry couli. V -25

Sides

Wilted spinach/ mushrooms/ grilled tomatoes/ smashed 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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PATTERSON'S
RESTAURANT



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.

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 -5

Karma Kombucha, mango & passionfruit / raspberry & lemon -8

Voyage Water, sparkling / still -7

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PATTERSON'S
RESTAURANT





BREADS

Daily house-baked Kartoffelbrot loaf, trio of dips V 18 half portion 10

Garlic ciabatta, olive butter V 16 half portion 9

Garlic bread, grilled cheese V 18 half portion 10

SOUP

Soup of the moment, our team will advise, garlic ciabatta V, GF* 17.50

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

STARTERS *ideal for sharing*

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

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

Mushroom and cheese arancini, truffle celeriac pureé, parmesan cheese V 2 pieces 17 / 4 pieces 26

Spiced lamb shoulder ragu, hummus, crispy pita bread, green salad GF* 22

Gambas Al ajillo, prawns, garlic, tomato, olive oil, smoked parika, garlic ciabatta GF* 6 prawns 25

BURGERS

Ground premium beef, brioche bun, bacon, Swiss cheese, McClure's pickles, aioli, BBQ sauce, tomato, lettuce, fried eggs, fries 32 *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

SALADS

Cobb salad, avocado, cucumber, capsicum, cherry tomato, bacon, blue cheese, red onion, iceberg salad, boiled egg, ranch dressing GF, V* 24

Honey roast pumpkin, quinoa, kale, pecan, cucumber, green capsicum, feta cheese, orange and balsamic dressing GF, VG* 26

Thai crunch salad, cherry tomato, cucumber, peanut, fried onion, mint, coriander, red onion, mung bean sprouts, Thai dressing GF 27

Mixed crispy garden salad, orange vinaigrette GF, VG 16

Add sautéed prawns 10

Add grilled chicken 10

Add Akaroa Salmon 12

Add grilled beef 12



CASUAL MEALS

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

Ruby risotto, beetroot, goat's cheese, parmesan crisps, basil leaves GF, V 32

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

HAND STRETCHED STONE BAKED PIZZA

Meat lovers, cured meat, Napoli sauce, mozzarella, BBQ sauce 31 Margherita, buffalo mozzarella, cherry tomato, basil, Napoli V, VG* 28 Crispy chicken, red onion, capsicum, Napoli, mozzarella, kimchi mayo 30 Trio of cheese, garlic butter, rocket, truffle aioli 29 House smoked salmon, saffron sauce, dill, fried capers, mozzarella 33

SIDES

Mixed garden salad, orange vinaigrette GF, VG 16

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

Straight cut fries, dill salt, ketchup, garlic aioli GF 14

Crushed agria potato, chives, parmesan cheese GF, VG* 15

Kumara fries, flaky sea salt, aioli VG* 15

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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 D

**Michael, Ken and Thomas
Patterson**

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Spiced lamb shoulder ragu, hummus, crispy pita bread, green salad GF* 22

Gambas Al ajillo, prawns, garlic, tomato, olive oil, smoked parika, garlic ciabatta GF* 6 prawns 25

SALADS

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BURGERS

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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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fries, mixed crisp salad, tartare sauce GF* 37 *can be served pan fried*

Ruby risotto, beetroot, goat's cheese, parmesan crisps, basil leaves GF, V

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

Trio of cheese, garlic butter, rocket, truffle aioli 29 House smoked

salmon, saffron sauce, dill, fried capers, mozzarella 33

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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

Ceylon coconut fish curry, pancake roti, tomato and onion salad GF* 40

Braised beef cheeks, crushed potato, broccolini, red wine jus GF 42

Dry Aged beef fillet, crushed agria potato, celeriac pureé, edamame, garlic butter, red peppercorn jus GF * 49

Lumina lamb loin (cap on), green pea pesto, mushroom arancini, confit tomato, mint jus GF* 48

GRILL

please select a complimentary side dish

500 gram Beef ribeye bone-in, porcini mushroom jus 69

300 gram Lumina lamb French rack, mint jus GF* 47

300 gram Pork rack, cranberry jus GF* 42

200 gram Akaroa salmon, saffron, lemon grass sauce 46

250 gram Venison striploin, mixed berry jus GF* 44

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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

Rich chocolate lava cake	
vanilla ice cream, vanilla crumble	22
House made truffle trio	
chocolate soil, mixed berries, lemon sorbet	18
Single truffle	6
Mixed berry cheesecake	
raspberry compote, fruit sorbet	
Raspberry glazed apple	22
apple and raspberry mousse filling, vanilla sponge, passionfruit curd	
Local and international selection of cheese	22
fresh and dried fruit, fig jam, crackers GF	
Scoop of the day	32
	5

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