### **WELCOME**

#### PATRONS BAR & RESTAURANT | METHVEN

Set against the breathtaking backdrop of the Southern Alps,

Patrons Bar & Restaurant | Methven is a true high-country retreat where mountain culture meets authentic, New Zealand hospitality.

Whether you're warming up after a day on the slopes or unwinding with friends by the fire, our venue offers the perfect blend of comfort, flavour, and community.

## **BOOK NOW**



### **FOLLOW OUR SOCIALS**

- O Patrons Bar & Restaurant | Methven
- **F** patronsmethven
- reservations@methvenresort.com

### **DESSERTS**

#### DARK CHOCOLATE BROWNIE | \$18

Served with Raspberry Coulis, Freeze Dried Mandarin & Vanilla Bean Ice-Cream (gf)

#### STICKY DATE PUDDING | \$18

Served with Butterscotch sauce, Brandy Snap & Vanilla Bean Ice-Cream (gf)

## BAKED APPLE & BLACKBERRY DUTCH PIE | \$18

Served with Vanilla Bean Ice-Cream (gf)

#### ICE-CREAM SUNDAE | \$12

Vanilla Ice Cream with your choice of sauce: Chocolate, Caramel or Berry



# **MENU**

# **LITTLE PATRONS**

#### ROAST OF THE DAY

Roast meat, roast veges, Yorkshire pudding & gravy

#### CRISPY CHICKEN

Served with mash and greens, or salad and fries

#### FISH N CHIPS

Battered fish, fries & tomato sauce

#### MINI SMASH BURGER

Beef pattie, cheese, tomato sauce & fries

### LITTLE PATRONS | \$15

All Little Patrons meals come with an ice-cream sundae Vanilla ice-cream served with your choice of sauce and sprinkles:

Chocolate, Caramel or Berry Sauce



### **ENTREES**

# **MAINS**

# **BURGERS & BAR**

#### **GARLIC BREAD | \$12**

House Made Focaccia, Whipped Garlic Butter (v)

#### **HOUSE FLATBREAD | \$16**

Hummus, Dukkah, Moroccan Oil (v, vgn)

#### **CHARGRILLED PRAWNS | \$20**

Chargrilled Whole Prawns,\ Marie Rose Aioli, Cos Lettuce, & Lemon (gf, df)

#### PATRONS FRIED CHICKEN | \$18

House Pickles, Chilli Oil & Aioli (gf, df)

#### WARM TORTILLA CHIPS | \$16

Roasted Salsa, Jalapeño Queso Dip & Pickles (v, vgn, gf)

#### **CHARGRILLED LAMB SKEWER | \$20**

House Flatbread, Cos Lettuce, Mint Yoghurt, Roasted Capsicum Dressing & Dukkah

### FRIES | \$13

Sea Salt, Aioli (gf, v,)

#### **ROAST OF THE DAY | \$25**

Roast Vegetables, Seasonal Greens, Pea Puree, Yorkshire Pudding & Gravy

# PATRONS BEER BATTERED FISH N CHIPS | \$28

Todays Market Fish, Lemon Pea Puree, Caper & Dill Aioli and Fries (gf)

#### SEAFOOD CHOWDER ENTREE | \$22 - MAIN | \$28

Market Fish, Chargrilled Prawns, Mussels, Calamari with House Made Focaccia

#### CHICKEN SCHNITZEL | \$29

Parmesan Crust, Potato Mash, Seasonal Greens, Roasted Salsa & Garlic Cream

#### WARM ROAST VEGETABLE SALAD | \$28

Roast Potato, Kumara, Pumpkin, Seasonal Greens, Crispy Quinoa, Fried Leek, Mint Yoghurt dressing & Balsamic (v, vgn, gf, df)

#### LOADED WEDGES | \$16

Cheddar, Roasted Salsa & Sour Cream (v) Add Bacon +\$6 OR Katie it with today's Roast Meat and Gravy +\$6

#### **SMASH BEEF BURGER | \$26**

2 Smashed Beef Patties, Cheddar, Onion, Dill Pickles, Cos Lettuce, Patrons Burger Sauce & Fries

#### CHICKEN BURGER | \$27

Grilled OR Crispy Chicken, Bacon, Cheddar, Cos Lettuce, Aioli, Roasted Salsa & Fries

#### **VEGE BURGER | \$27**

Portobello Mushroom, Halloumi, Avocado, Roasted Salsa, Cos Lettuce, Aioli & Fries (v)

### **BLAT | \$22**

House made Focaccia with Bacon, Cos lettuce, Avocado, Roasted Salsa, Aioli & Fries (df)

### FROM THE GRILL

#### 250G RIBBEYE | \$38

Served with Salad & Fries and your choice of sauce (gf, df)

### SURF N TURF | \$42

250g Eye Fillet, Chargrilled Prawns, Kumara Smash, Seasonal Greens, Whipped Garlic Butter, Red Wine Jus (gf)

#### CHARGRILLED CAULIFLOWER STEAK | \$28

Seasonal Greens, Lemon Pea Puree, Fried Leek, Roasted Salsa & Salsa Verde \$28 (v, df, gf)

#### BANGERS N MASH | \$26

Chargrilled Cumberland Sausage, Potato Mash, Beer and Onion Gravy & Crispy Leek

### TRACTOR DRIVERS SPECIAL | \$44

Kiwi classic mixed grill of 250g Ribeye, Sausage, Bacon, Caramelized Onions, Salad & Fries

### | SAUCES |

Beer Onion Gravy | Garlic Cream | Green Peppercorn | Red Wine Jus