

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

 Patrons Bar & Restaurant | Methven

 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

LITTLE PATRONS

ROAST OF THE DAY

Roast meat, roast veges,
Yorkshire pudding & gravy

FISH N CHIPS

Battered fish, fries &
tomato sauce

CRISPY CHICKEN

Served with mash and
greens, or salad and fries

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

EST. **THE** 2022
PATRONS
BAR & RESTAURANT
51 Main Street | Methven

MENU

ENTREES

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,)

MAINS

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, Capser & 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)

BURGERS & BAR

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