

STARTERS

Garlic Bread	6
Slow Roasted Pumpkin & Chickpea Bruschetta served with feta V	10
Market Soup served with warm sourdough bread GF*	12
Salt & Pepper Squid deep-fried & served with a small salad, capers & gherkin egg remoulade GF	16
Seafood Chowder with salmon, king prawns, scallops, mussels & served with warm sourdough bread	23
Confit Pork Belly served on parsnip & apple puree with spiced plum sauce GF	16
Pan Seared Scallops with kumara rosti, creamy pea puree & bacon gravel GF	17
Vegan Rice Rolls sushi rice, Asian slaw, red onion wrapped in rice paper served with chili sesame dipping sauce VG GF DF	14
Seared Prawns in a garlic cream sauce served with ciabatta GF*	17

Celiac please inform your server to determine what GF items can be adapted to ensure low risk of contamination.

GF* gluten free on request - this item can be made gluten free with slight revisions.

GF gluten free | **VG** vegan | **V** vegetarian | **DF** dairy free.

MAINS

- Lamb Rack** with macadamia herb crumb, roasted onion, kumara mousse & minted jus served with potato gratin & steamed market vegetables | **GF** 43
- Grilled Vegetable Stack** on potato rosti with mushrooms, bell pepper, courgette, tomato, eggplant with basil & lemon pesto, balsamic glaze & hummus | **VG | GF | DF** 29
- Pork Ribeye** on the bone with prune & fig compote served with potato gratin, steamed market vegetables topped with orange & green peppercorn cream sauce | **GF** 38
- Chicken Breast** sous vide, wrapped in smoky bacon served with herb potato gratin, steamed market vegetables & topped with creamy leek sauce | **GF** 38
- Salmon** with baby potatoes, grilled corn succotash, grilled lemon, baby leek with paprika hollandaise | **GF** 39
- Fish & Chips** tempura battered groper, served with salad greens, lemon, tartare sauce & chunky agria fries 37
- Pasta of the Day** a daily pasta special prepared by our chef | **V** - add chicken 5 29

Standard Sides 5 each

- STEAMED MARKET VEGETABLES with thyme and garlic infused oil **GF | VG**
- BAKED POTATO **GF | V**
- CHUNKY AGRIA FRIES | **VG**
- SKINNY FRIES | **VG**
- BEER-BATTERED ONION RINGS | **V**
- SIDE GARDEN SALAD | **GF | VG**

Premium Sides 9 each

- SAUTÉED PARKVALE MUSHROOMS **GF | V**
- GREEN BEANS sautéed with garlic oil & topped with grated parmesan **GV | V**
- DUCK FAT POTATOES with thyme & garlic **DF | GF**
- SIDE CAESAR SALAD **GF | V**

FROM THE GRILL

All steaks are served with two standard sides & a sauce of your choice. Upgrade to a premium side for \$4 per side.

Prime New Zealand Angus Beef

RAISED ON THE NATURAL GRASSLANDS OF THE CENTRAL NORTH ISLAND,
MARBLED, FINE-TEXTURED, FLAVOURSOME & WELL-AGED

300g Sirloin	38
300g Scotch Fillet	38
200g Tenderloin	38

Wakanui Angus Beef – Grain-Finished

MID-CANTERBURY FREE RANGE, GRAIN-FINISHED BEEF WITH DISTINCTIVE
EXTRA MARBLING, AGED TWENTY-ONE DAYS' MINIMUM FOR
MAXIMUM TENDERNESS

300g Scotch Fillet 49

Choose your sauce

MUSHROOM & BOURBON SAUCE

CREAMY GARLIC SAUCE

GARLIC BUTTER

MUSTARD & 3 PEPPER SAUCE

WORCESTERSHIRE & ONION JUS

add an extra sauce 3

The Grill at Solway Park makes every attempt to identify ingredients that may cause allergic reactions & to ensure food preparation is done with the utmost care & attention to prevent contamination; however, there is always a risk of contamination. Customers concerned with food allergies need to be aware of this risk.

DESSERTS

Ice-cream Duo

two scoops of ice-cream served with sesame seed snaps 10

Seasonal Fresh Fruit Salad **VG | GF** 14

Coconut Vegan Ice-cream Sundae

vegan chocolate sauce & fresh berries 14

Coconut & Blueberry Panna Cotta

berry compote served in a sugar glass **GF | VG** 14

Crème Brûlée

fig compote, tuile & vanilla ice-cream **GF** 16

Strawberry & White Chocolate Cheesecake

mascarpone, strawberry, white chocolate & malt biscuit base,
Kapiti vanilla bean ice-cream 16

Banana & Chocolate Filo Rolls

served with salted caramel sauce & maple walnut ice-cream 16

Mud Cake

served with berries, chocolate sauce, cream & chocolate shards **GF** 16

Kingsmeade Artisan Cheese, Two Cheese Platter

local Wairarapa artisan cheese served with grapes, figs, port
jelly, bush honey and flat bread crackers **GF ON REQUEST*** 21

GLADSTONE CUMIN SEED GOUDA 50G

a smooth textured cheese made with cumin seed with a
lemon citrus or pineapple bite. Matured differently to retain its
moist, smooth texture. Made from sheep's milk

FERNRIDGE ROBUST 50G

flavourful emmenthaler style cheese made from sheep's milk.
Aged 6 months

ADD AN EXTRA CHEESE AKITIO ROBIOLINO 50G 8

a soft spreadable cheese made from cow's milk

Dessert Wine

Johner Noble Sauvignon Blanc 2017 WAIRARAPA

GLASS 90ML 11 | BOTTLE 42

Domain Road Symposium Late Harvest 2018 CENTRAL OTAGO

BOTTLE 68