

THE GRILL

AT SOLWAY PARK

“My lifelong love of the Wairarapa outdoors and quality produce is reflected in this menu. Wherever possible, I take time to source the freshest local produce and quality international fare, then treat it with the care and respect it deserves, please enjoy.”

A circular emblem with a double-line border. Inside the circle is a handwritten signature in white ink. The signature appears to be 'Paul Hargood'.

PAUL HARGOOD
EXECUTIVE CHEF

SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAIT-STAFF WHO WILL
ONLY BE TOO HAPPY TO ENSURE YOUR NEEDS ARE MET

STARTERS

Today's Fresh Soup HOME-BAKED BREAD	10
Spicy Lamb Koftas NEW ZEALAND LAMB MIDDLE-EASTERN SPICES APRICOT AND PISTACHIO COUSCOUS YOGHURT DRESSING	12
Crispy Pork Rolls PULLED PORK JULIENNE VEGETABLES WONTON PASTRY MILD WASABI DRESSING CARAMEL SOY	14
Chicken and Lemongrass Dumplings PALM SUGAR SHAVINGS MILD SPICED LAKSA	14
Green-Lipped Mussels CHILLI GARLIC SMOKED BACON CHEDDAR CRUMBLE GRILLED ON THE HALF SHELL	16
Salt and Pepper Squid (GF) DEEP-FRIED SQUID COATED W CHICKPEA FLOUR CAPER GHERKIN CHOPPED EGG RÉMOULADE	16
The Grill's Seafood Chowder WHITE FISH KING PRAWNS SCALLOPS MARLBOROUGH MUSSELS POTATO CREAM HOME-BAKED BREAD	18
Pan-Seared Scallops SMOKED PAPRIKA MAPLE GLAZE PROSCIUTTO BROAD BEAN AND LEMON RELISH	22
Panko Crumbed Halloumi Cheese (v) FRESH HERBS GRAIN MUSTARD CROSTINI RED ONION FRICASSEE	22

SALAD SELECTION

can be served as a starter or for a main add \$5

Shaved Fennel and Orange Salad (GF, DF, V) FRESH HERB DRESSING	12
Rocket and Parmigiano Reggiano Salad (GF) CRISPY SHALLOTS LEMON DRESSING	14
Asparagus and Broad Bean Salad CHARDONNAY DRESSING SHAVED PECORINO CHEESE SOFT POACHED EGG	15
Poached Pear Blue Cheese and Walnut Salad (v) CRUNCHY LETTUCE CREAMY LEMON DRESSING	16

MAIN COURSES

*all mains served with herb potato gratin and
seasonal steamed vegetables*

Pappardelle Pasta (v)	28
BASIL MUSHROOM CREAMY WHITE WINE SAUCE SHAVED PARMESAN	
Chicken Breast Supreme	36
SPINACH PINE NUTS BASIL FETA FREE RANGE CHICKEN BREAST LEMON AND GREEN PEPPERCORN CREAM SAUCE	
Pork Belly (GF)	36
SLOW COOKED PORK BELLY APPLE AND PARSNIP PUREE SAFFRON AND BLACK PEPPER SAUCE	
Pan-Roasted White Fish	37
CANDIED FENNEL BULB SLOW ROASTED TOMATO RED ONION	
Akaroa Salmon Fillet (GF)	38
CASHEW NUT CRUMBLE CRUST APRICOT CHUTNEY LIME HOLLANDAISE SAUCE	
Macadamia Nut-Crusted Rack of Lamb	42
SEARED SCALLOPS LE PUY LENTIL MUSHROOM RISOTTO PUMPKIN AND WHITE TRUFFLE MOUSSE	

SIDE DISHES

see starters menu for salad options

Baked Potato	5
Seasonal Fresh Vegetables	6
Garlic Bread	6
SOUR CREAM CHIVES	
Beer-Battered Onion Rings	9
DEEP-FRIED CHEF'S SECRET BLEND OF SPICES	
Chunky Agria Potato Steak-cut fries	9
AIOLI TOMATO SAUCE	
Sautéed Local Parkvale Mushrooms	10

FROM THE GRILL

*all steaks served with seasonal vegetables and
chunky agria potato steak-cut fries*

Prime New Zealand Angus Beef

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

300g Sirloin PINK PEPPER MUSTARD SEED CREAM SAUCE	36
300g Scotch Fillet MUSHROOM BOURBON SAUCE	38
200g Tenderloin HORSERADISH CARAMELISED ONION JUS	38

Grain-Finished

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

300g Scotch Fillet MUSHROOM BOURBON SAUCE	49
200g Tenderloin HORSERADISH CARAMELISED ONION JUS	48

CHEF PAUL'S SIGNATURE DISH

Venison Osso Bocco - \$42

SLOW BRAISED SILVERFERN FARM VENISON | FRESH HERBS
TOMATO CONCASSE | WHITE BEAN TRUFFLE PUREE
SAFFRON RICE

RECOMMENDED WINE MATCH

Pask Cabernet Merlot
Malbec 2013

Hawkes Bay
\$56 bottle
\$12 sm glass | \$19 lg glass