

STARTERS

Garlic Bread	6
Slow Roasted Tomato Bruschetta served with red onion & 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
Lemongrass & Ginger Chicken Meatballs with laksa curry sauce GF DF	16
Onigiri (Sushi Rice Balls) with Asian slaw & red onion shallot served with chilli sesame dipping sauce VG GF DF	14
Crumbed Halloumi with small salad, crostini & sweet mango chutney V	14
Seared Prawns in a garlic cream sauce served with ciabatta GF*	17
Salmon Gravlax Salad made with cos lettuce, croutons & lemon mustard dressing 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

Pan-fried Fish of the Day with grilled lemon, baby leek, grilled eggplant & roasted tomatoes with a fresh caper & lemon dressing GF	39
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 polenta with mushrooms, bell pepper, courgette, tomato, eggplant with basil & lemon pesto, balsamic glaze & vegan yoghurt drizzle VG GF DF	29
Vanilla & Cinnamon Confit Duck Thigh with duck fat potatoes, baby turnip, baby carrots, broad beans & bacon jus GF	43
Pork Tenderloin wrapped in pancetta with apple & parsnip puree, served with kumara & potato mash, green beans & topped with jus GF	38
Chicken Breast stuffed with a mushroom & onion stuffing, served with potato gratin, steamed market vegetables, & topped with creamy leek sauce	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**

KUMARA & POTATO MASH **GF | V**

SOLWAY SIDE 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 and to ensure food preparation is done with the utmost care and 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

Vanilla Crème Brulée

black cherry compote with chocolate
shortbread biscuit & Kapiti vanilla bean ice-cream

16

Banana & Chocolate Filo Rolls

salted caramel sauce & maple
walnut ice-cream

16

Chocolate Mud Cake

berries & Kapiti vanilla bean
ice-cream | **GF**

16

Baked Vanilla Cheesecake

caramel sauce & Kapiti
vanilla bean ice-cream

16

Italian Prima Donna Fino Cheese

rich full flavour, slightly sweet, nutty **GF | 100g**
MATCH: pinot noir or syrah

16