

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

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

Almond & Orange Gem Cakes

honey & orange sauce, vanilla ice-cream & orange bloom cream | GF

14

Three Berry Clafouti

fig anglaise, fig & honey ice-cream

14

Crème Brûlée

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

16

White Chocolate & Strawberry Cheesecake

white chocolate chip base. served with doris plum ice-cream & berry sauce

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