

## STARTERS

<b>Garlic Bread</b>	9
<b>Market Soup</b> served with warm ciabatta bread <b>GF*</b>	13
<b>Seafood Chowder</b> salmon, king prawns, scallops & mussels. Served with ciabatta bread	25
<b>Winter Slaw</b> a medley of winter greens including 6 superfoods. Served with poppy seed dressing <b>V   GF</b>	15
<b>Calamari</b> crispy squid on a bed of greens with lemon & aioli <b>GF</b>	17
<b>Seared Prawns</b> in a garlic cream sauce. Served with ciabatta <b>GF*</b>	17
<b>Hummus Plate</b> decorated with a melody of Mediterranean garnishes. Served with crispy naan & tzatziki <b>VG</b>	19
<b>Green Curry Mussels</b> served with lime <b>GF</b>	19
<b>Scallops</b> pan seared. With brown butter, lemon & capers <b>GF</b>	19

**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 | **N** contains nuts.

## MAINS

- Jungle Curry** with seasonal vegetables cooked in a mild yellow curry. Served with steamed rice, coriander, cashew & seared tofu **VG | GF | N** 29
- Pasta of the Day** daily pasta special prepared by our chef **V**  
+add chicken \$5 29
- Fish & Chips** tempura battered fish of the day. Served with winter slaw, lemon, tartare sauce & shoestring fries **DF** 37
- Moroccan Chicken Breast** sous vide chicken breast cooked in Moroccan spices. Served with pumpkin crown, chickpea & mascarpone sauce **GF** 38
- Pork Ribeye** stuffed pork chop served on the bone. Served with seasonal vegetables, creamy garlic mash & Mediterranean sauce **GF** 38
- Herbed Salmon Filet** with fresh herbs, seasonal vegetables, lemon & rosemary potatoes **GF** 39
- Tom's Lamb Rack** with pistachio crumb. Served with garlic mash, seasonal vegetables & rosemary cream sauce **GF | N** 43

### Standard Sides 6 each

- STEAMED MARKET VEGETABLES with thyme & garlic infused oil **GF | VG**
- BAKED POTATO **GF | V**
- CHUNKY AGRIA FRIES **VG | GF**
- SHOESTRING FRIES **VG | GF**
- HOUSE MADE BEER-BATTERED ONION RINGS **V | DF**
- SIDE GARDEN SALAD **GF | VG**
- GARLIC MASH **GF**

### Premium Sides 9 each

- SAUTÉED PARKVALE MUSHROOMS **GF | V**
- DUCK FAT POTATOES with thyme & garlic **DF | GF**
- SIDE WINTER SLAW **GF | V | DF**
- GRILLED PRAWN SKEWER with garlic butter **GF**

## FROM THE GRILL

*All steaks are served with two standard sides & a sauce of your choice. Upgrade to a premium side for \$3 per side.*

### Prime New Zealand Angus Beef

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

<b>250g Sirloin</b>	<b>39</b>
<b>250g Scotch Fillet</b>	<b>39</b>
<b>200g Tenderloin</b>	<b>39</b>

### Dry Age Selection

300G HAND SELECTED SCOTCH FILLET AGED IN HOUSE FOR MINIMUM 25  
DAYS IN OUR DRY AGE FRIDGE FOR MAXIMUM FLAVOUR & TENDERNESS. ASK  
ABOUT AVAILABILITY.

### Choose your Sauce

CREAMY MUSHROOM SAUCE

FERMENTED PEPPERCORN SAUCE

PORT WINE JUS

GARLIC BUTTER

CREAMY GARLIC SAUCE

*add an extra sauce \$3*

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*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

### Vegan Ice-Cream

two scoops of vegan ice-cream served with sesame seed snaps **VG | GF** 14

### Seasonal Fresh Fruit Salad

& cream **V | GF** 14

### Manda's Panacotta

vegan coconut panacotta. Served with raspberries, raspberry gastrique & sponge toffee **VG | GF | DF** 15

### Spiced Rum Crème Brûlée

ice-cream & ginger biscuit **V** 17

### Dulce de Leche Cheese Cake

ice-cream & cream **GF | N** 17

### Chocolate Lava Cake

served with raspberries, coulis & ice-cream **V | GF** 19

### Kingsmeade Artisan Cheese, Two Cheese Platter 25

local Wairarapa artisan cheese served with grapes, figs, port jelly, bush honey & crackers **GF\***

#### Sunset Blue

warm, buttery texture with hints of lime

#### Fernridge Robust 50g

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

### Dessert Cocktails 16

#### Affogato

choice of Liqueur, Kapiti vanilla bean  
ice-cream & espresso

#### Espresso Martini

Coffee liqueur, vodka and espresso coffee

#### Bailey's Cheese cake

Baileys, Kahlua, cream

### Dessert Wine

#### Johner Noble Sauvignon Blanc 2017 WAIRARAPA

GLASS 90ML 11 | BOTTLE 42

#### Domain Road Symposium Late Harvest 2018

CENTRAL OTAGO

BOTTLE 68