

STARTERS

Soup of the Day

served with whipped chive butter & grilled ciabatta **GF*, DF*** - 13

Grilled Breads

served with a trio of local Olivo oils, smoked paprika, cumin & EVOO with balsamic reduction **DF, GF*, VG** - 14

ENTRÉES

Soba Noodle Salad

asian style salad including cucumber, edamame, carrot & red cabbage with ginger sesame dressing. Served chilled **DF, VG** - 16

Arancini

mushroom and thyme infused, roast garlic aioli, pickled vegetables & porcini oil **V** - 16

Quinoa Salad

tricolour quinoa, orange segments, baby spinach, sundried tomato, spring onion & citrus dressing **GF, DF, VG** - 16
Add chicken thigh **+5** | Add grilled haloumi **+5**

Pork Belly

braised in apple cider, served with pork scratchings, pickled celery, burnt apple puree & raspberry gel **GF, DF** - 18

Seafood Chowder

filled with scallops, mussels & fish, served with grilled ciabatta - 22

Green Lip Mussels

served with white wine, garlic & chilli reduction **GF** - 22

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.*

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.

**Available on request*

MAINS

Risotto

green pea risotto, whipped feta, parmesan shard,
toasted sunflower seeds & fresh herbs **GF, VG*** - 28

Fish & Chips

beer-battered fillets, hand cut agria fries, fresh garden salad, lemon
cheek, house made tartare **DF** - 32

Chicken Supreme

infused with lemon and thyme, served on broccoli & quinoa salad.
Finished with white wine citrus reduction **GF, DF** - 36

Pork Fillet

pork tender marinated in ginger & orange,
served with fennel & white bean puree, braised fennel,
charred corn & jus **GF, DF** - 36

Fish of the Day

pan seared & glazed with miso, served on warmed soba noodle salad
with seasonal vegetables, topped with sesame,
spring onion & miso sauce **DF** - 39

Rack of Lamb

dusted with horopito & served medium rare with minted pea puree,
rosemary mash, seasonal vegetable & horopito jus **GF** - 42

Scotch Fillet

250g scotch, beef cheek croquette - 39

with your choice of:

- garden salad **GF, DF** or seasonal vegetables **GF**
- rosemary mash **GF** or hand cut agria fries **GF, DF**
- sticky red wine jus **GF, DF** or whipped garlic butter **GF**

Standard Sides 6 each

HAND CUT AGRIA FRIES - served with roast garlic aioli **GF, DF**

QUINOA SALAD - with spring onion, orange, baby spinach,
sundried tomato **GF, DF, VG**

HANDMADE ONION RINGS - with roast garlic aioli **DF, VG***

SUMMER SALAD - served with lemon vinaigrette **GF, DF, VG**

SEASONED VEGETABLES **GF, DF*, VG**

**Available on request*

DESSERTS

Trio of Sorbets

today's selection served on vanilla snow, berry gel **GF, DF, VG - 16**

Brûlée

vanilla bean brûlée, vanilla snow, vanilla bean ice-cream, raspberry gel **GF - 16**

Chocolate Mousse

Whittaker's dark chocolate mousse, chocolate shell, blackberries, blackcurrant shard, meringue bites **GF - 16**

Panna Cotta

coconut panna cotta, passionfruit gel, mango puree, toasted coconut & freeze dried blueberry **GF, DF, VG- 16**

Cheesecake

lemon cheesecake, lime curd, meringue kisses, lemon sherbet & raspberry gel - **16**

Cheeseboard

Selection of cheeses, served with appropriate accompaniments and textures - Please ask your friendly wait staff for today's variety.

Single - **21** | Duo - **26** | Trio - **31**

Dessert Cocktails

Affogato

choice of Liqueur, Kapiti vanilla bean ice-cream & espresso - **16**

Espresso Martini

Coffee liqueur, vodka and espresso coffee - **16**

Baileys Cheesecake

Baileys, Kahlua, Frangelico - **16**

Dessert Wine

Johner Noble Sauvignon Blanc 2017 WAIRARAPA

GLASS 90ML - **11** | BOTTLE - **42**

Domain Road Symposium Late Harvest 2018

CENTRAL OTAGO

BOTTLE - **68**