

Desserts



The Grill's own 'Death by Chocolate' — chocolate tart, Baileys chocolate mousse, Mississippi mud cake, assorted chocolate truffles, and chocolate-marbled strawberries *for two persons* 18.5

Dark chocolate tart w maple and walnut ice cream and praline dust 8.5

Homemade banoffee pie w fresh banana, caramel and cinnamon-whipped cream 8

Pistachio Pannacotta w macerated spiced pears and biscotti 8.5

Coconut and vanilla crème brûlée w ginger and lemongrass ice cream 9.5

Summer-berry vacherin, a meringue case overflowing with summer berries w Kapiti vanilla pod ice cream and chocolate sauce 9

Tiramisu, chocolate sponge cake doused in Kahlua and espresso coffee layered w mascarpone and cream topped w affogato ice cream 9.9

Local cheese selection of Kingsmeade Ngawi Brie w blueberry compôte, Cwmglyn Farm mature cheese w seasonal chutney, and Sunset Blue w South Wairarapa honeycomb and breads *for one person* 15.5

If you have any special dietary requirements, please inform your waiting staff who will be only too happy to ensure these are met.

No surcharge on Public Holidays.

Dessert Wine

	Glass	Bottle
Johner Noble Sauvignon 375ml	18.5	55
Pale yellow, deep apricot and tropical aroma and lingering taste make this perfect to serve with cheese or a luxurious dessert.		

Murilea Rise Apres 500ml	16.5	65
A blend of the infamous Martinborough mystery grape (syrah like) and cabernet sauvignon with French brandies. Deep in colour and rich in fruit aromas. Delicious sweet berry flavours with a brandy dry finish		

THE GRILL
AT SOLWAY PARK

Tea & Coffee



Coffees

Espresso	3.5
Latte	4.5
Flat White	4.5
Cappuccino	4.5
Long Black	3.5
Short Black	3.5
Moccacino	4.5
Vienna	4.5
Affigato	5
Macchiato	4
Hot Chocolate	4

Liqueur Coffees

Irish Coffee	9.5
Jamaican Coffee	9.5
Baileys Coffee	9.5
Coffee Nero	9.5

Teas

Selection of Herbal Teas	3.5
English Breakfast	3.5
Earl Grey	3.5

Iced Drinks

Iced Coffee	5
Iced Chocolate	5
Iced Mocha	5