

THE GRILL

AT SOLWAY PARK

At The Grill at Solway Park we constantly strive to source the finest ingredients from local Wairarapa suppliers and producers.

We are celebrating great traditional and contemporary food combinations in our latest menu for you to enjoy.

Justin Holman
Executive Chef

Breads and Oils

Award-winning Wairarapa extra virgin olive oil selection of River Grove 'Leccino', Arrabon 'Barnea', and Lot Eight 'Frantoio Leccino' blend, with Martinborough hazelnut dukkah and traditional breads *for two persons* 9.9

Appetizers

Today's market-fresh soup w stone-baked sourdough 9.5

Wairarapa seafood chowder of mussels, prawns, crabmeat, white fish, salmon and scallops, slow-cooked and lightly curried, w locally-baked ciabatta 10.5

Coromandel mussels steamed w bacon, mushroom shallots and white wine finished w cream and parsley served w thick crust french bread 13.5

Hand-made shrimp and pork spring roll w a whole grilled king prawn, aioli and teriyaki dipping sauces 14.5

Baked caramelised mushroom tart topped w melted Tararua Raclette cheese served w cornichons and semi-dried tomatoes 14.5

Wood-smoked chicken and green bean salad with new potatoes, spanish onion and a creamy balsamic dressing 15

A trio of seared Nelson Bay scallops with chorizo coins, mizzuna and smoked paprika oil 16

Manuka-smoked Marlborough salmon caesar salad w anchovies, bacon, croûtons, soft-poached egg and a creamy herb dressing 17.5

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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.

Main Courses

Rigatoni pasta in a creamy mushroom and spinach sauce w pinenuts, basil and Kapiti pamaro	19.9
Sautéed lamb's fry, Carterton field mushrooms and black pudding on sage mash w jus	25.5
Lemon and black pepper marinated corn-fed chicken supreme, grilled and served on a warm new potato, green bean, olive and oregano salad w Tuscan blend virgin oil	27.5
Grilled Flat Point fish of the day on sautéed new potato w french green beans and a lemon, chive bierre blanc	27.5
Fillet of Marlborough king salmon oven-roasted served w artichoke rémoulade on a warm kumara, Cress Farm watercress and caperberry salad dressed w vanilla citrus	28.5
Seared Denver leg Cervena venison on baba ghanoush, grilled ciabatta and fresh tomato salsa with seasonal greens and pomegranate dressing	28
Texal lamb rack baked in lavender and hay w a rosemary potato gratin, green beans, semi-dried vine tomato and pinot jus	28.5
Free-range Canterbury pork medallions wrapped in honey-smoked Carterton bacon on rocket mash with studded garlic jus	28
Tea smoked duck breast salad w a warm kumara, orange and rocket salad dressed w capsicum and apricot vinaigrette	32.5
Grilled 200g Black Angus beef fillet steak on red onion confit w dauphinois potato, broccoli florets and red wine jus	29
Grilled 300g Black Angus sirloin steak w Café de Paris butter, jus and shoestring fries	29.5
Grilled 500g Pahiatua Black Angus rib-steak on the bone w hand cut chips and Chateaubriand sauce	36.5

Side Orders

Hand-cut chips	5.5	Sautéed beans and kumara	5.5
Hot seasonal vegetables	5.5	Rocket mash	5.5
Potato gratin	5.5	Mixed leaf salad and vinaigrette	5.5

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