

LUNCH^{AT} THE GRILL

Hawkes Bay aged balsamic vinegar and River Grove virgin olive oil w artisan breads	7.5
Today's market-fresh soup w stone-baked sourdough	9.5
Eggs Benedict, toasted english muffin, Carterton ham and two poached eggs topped w hollandaise sauce served w grilled tomato and hash brown	14.5
Manuka-smoked Marlborough salmon caesar salad w anchovies, bacon, croûtons, soft-poached egg and a creamy herb dressing	17.5
Char-grilled steak sandwich with caramelised red onion, mustard mayonnaise and shoestring fries	19
Grilled chicken, bacon and Ngawi brie on a garden fresh salad w vine-tomatoes and basil dressing	19
Grilled 150g Black Angus sirloin steak w garlic butter, shoestring fries and salad	21
Grilled market fresh-fish w cajun spices, sweet potato crush and coriander pesto	22

Desserts

Homemade banoffee pie w fresh banana, caramel and cinnamon-whipped cream	8
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	9.9

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.

GRILL
AT SOLWAY PARK