

THE GRILL

AT SOLWAY PARK

THE WARM UP

FOCACCIA WITH ROASTED GARLIC BUTTER - \$17

Chargrilled focaccia bread, brushed with rosemary oil and served roasted garlic butter, olive oil, and house made dukkah. *N DF* V*

GREEK STYLE QUINOA SALAD - \$17

Tricoloured quinoa, cherry tomato, cucumber, red onion and feta, all tied together with a lemon vinaigrette. *GF DF* V*

HERB CRUSTED GREEN-LIPPED MUSSELS - \$19

New Zealand green-lipped mussels topped with a fresh herb and garlic crumb, grilled until golden.

SRIRACHA HONEY CHICKEN NIBBLES - \$20

Juicy chicken nibbles in a sweet sriracha honey glaze, topped with toasted seeds and served with cooling ranch dip. *GF DF**

CHILLI LIME PRAWNS - \$22

Spicy, zesty tiger prawns marinated in chilli lime, finished with a sharp citrus kick, served with a ginger and lime aioli. *GF DF**

CHARGRILLED OCTOPUS SALAD - \$22

Tender octopus marinated in lemon, garlic, and olive oil, chargrilled and served with cherry tomato and cucumber salad, finished with a citrus dressing. *GF DF*

ON THE SIDE

FRIED EGGS *GF DF* **\$10**

GRILLED FOCACCIA *DF* **\$10**

FRIES WITH AIOLI *GF DF* **\$10**

ROASTED GARLIC MASH *GF* **\$10**

GARDEN SALAD *GF DF* **\$10**

SEASONAL VEGETABLES *GF DF* **\$10**

THE CHEF'S BLOCK

Premium cut steak grilled to your liking, served with roasted baby onions and your choice of sides and sauce.

SCOTCH FILLET STEAK (250G) - \$49

EYE FILLET (200G) - \$52

CHOOSE TWO SIDES:

- Agria fries *(GF DF)* Roasted garlic mash *(GF)*
- Seasonal vegetables *(GF DF)* Garden salad *(GF DF)*

CHOOSE YOUR SAUCE:

- Red wine jus *GF DF*
- Mushroom sauce *GF*
- Roast garlic butter *GF*

SIGNATURE SHARING PLATTERS

SEAFOOD GRILL PLATTER - \$85

Chargrilled Octopus Salad, grilled green-lipped mussels, chilli lime prawns, and salmon tartare. Served with yuzu soy and pickled ginger aioli.

BBQ MEAT PLATTER - \$95

A generous sharing platter featuring Cajun pork ribs, Honey Garlic pork ribs, grilled sausages, and sriracha honey chicken nibbles. Served with fresh citrus salad, fries and pickles. *GF DF**



RACK 'EM UP

Slow-cooked pork ribs for a fall-off-the-bone finish, served with agria fries, garden salad, pickles.

CHOOSE YOUR FLAVOUR:

- Cajun - Dry & Smoky *GF DF** **\$37**
- Honey garlic - Sweet & Sticky *GF DF** **\$37**

FROM THE FIRE

CREAMY CASHEW AND COCONUT CURRY - \$32

Charred seasonal vegetables in a spiced curry, finished with toasted cashews, served with fragrant jasmine rice. *GF DF N* VG*

THE GRILL'S BEEF BURGER - \$32

Grilled beef patties topped with melted cheese, smoky BBQ sauce, crispy bacon, caramelised onions, & lettuce, in a toasted brioche bun. Served with fries, and roast garlic aioli.

CRISPY CHICKEN BURGER - \$32

Marinated crispy chicken tenders with pickles, cheese, ranch dressing, red onion, crisp lettuce, and toasted brioche bun. Served with fries, and roast garlic aioli.

SIRLOIN STEAK SANDWICH - \$34

Chargrilled sirloin steak layered on toasted focaccia with feta, caramelised onions and roquette. Served with fries, and roast garlic aioli.

BANGERS & MASH - \$36

Juicy local pork sausages served atop a bed of creamy mashed potatoes, finished with a rich, beer sauce and caramelised onions. *GF**

SPANISH CHICKEN THIGHS - \$37

Chicken thighs grilled and slow-cooked in a rich tomato and white wine sauce with capers, garlic, olives, and smoked paprika. Finished with fresh herbs and served with grilled focaccia. *DF*

CLAMS WITH FRESH HERBS - \$37

Tender clams simmered in white wine, garlic, and fresh herbs, served with warm grilled focaccia to soak up the sauce.

MEDITERRANEAN SALMON - \$40

Salmon fillet served atop a vibrant quinoa salad with cherry tomatoes, cucumber, red onion, kalamata olives, and crumbled feta, finished with fresh parsley, lemon olive oil dressing, with a zesty yoghurt *GF DF**

LAMB RUMP WITH KUMARA MASH - \$45

Tender lamb rump, served with kumara mash, roasted vegetable medley, seasonal greens, rosemary oil, and rich red wine jus. *GF*

GF gluten free | VG vegan | V vegetarian | DF dairy free
N contains nuts.

GF*, DF*, VG* = gluten free, dairy free or vegan on request.

