On the Deck – 28

Three soft tacos, accompanied by chimichurri, pickled red onion and pico de gallo.

Pulled Pork Tacos
Slow-cooked pulled pork with coriander coleslaw and feta. *DF**

Chicken Tacos
Marinated chicken with smoky paprika crème, chargrilled corn, green salad, coriander and chilli. *GF*

Beer Battered Fish Tacos
Beer-battered fish with colecoleslaw, house-made tartare sauce and lemon. *DF*

Citrus Grilled Aubergine Tacos
Citrus-grilled aubergine with smoky paprika crème, chargrilled corn, house-made coleslaw and coriander. *V, GF, DF**

Crispy Cauliflower Tacos
Crumbed cauliflower with smoky paprika crème, coriander and dukkha. *DF*, GF, N**









THE GRILL AT SOLWAY PARK

Loaded Shoestring Fries - 18
Shoestring fries topped with cheese, pickled onions, bacon and smoky paprika crème. *GF*









Desserts – 17

Manuka Crème Brulee
Mānuka honey custard topped with caramelised sugar, house-made honeycomb, freeze-dried raspberries and shortbread. *GF**

Chocolate Hazelnut Pudding
Warm chocolate and hazelnut pudding with vanilla bean ice cream and raspberry dust. *N**

Summer Fruit Tart
Biscuit pastry filled with house-made custard and topped with seasonal berries, Chantilly cream and berry syrup. *VG, GF*, DF*

Lemon Meringue Marvel
A light and zesty dessert with a vibrant raspberry centre, topped with golden toasted meringue and finished with a refreshing hint of lemon sherbet.



To Start

Focaccia with Roasted Garlic Butter – 18
Chargrilled focaccia brushed with rosemary oil, alongside roasted garlic butter, olive oil and house-made dukkha. *N, DF*, V*

The Warm-up – 21

Panzanella Salad
Grilled bread, cherry tomatoes, basil and bocconcini, topped with whipped feta and chimichurri. *V, VG*, GF**

Green Lip Mussels
New Zealand green-lipped mussels cooked in a creamy white wine and chilli sauce, with grilled bread. *GF**

Salt and Vinegar Chicken Tenders
Chicken tenders coated in malt vinegar seasoning, alongside gherkins and pickled chillies. *GF*, DF**

The Grill's Classic Caesar Salad
Cos lettuce, Caesar dressing, parmesan croutons, bacon, poached egg and shaved parmesan. *GF, V**

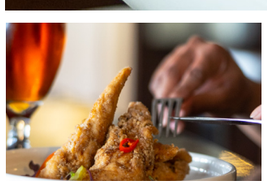
+ Add Chicken 6

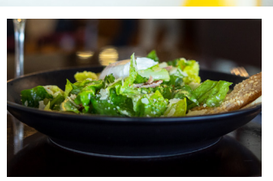
BBQ Pork Belly Bites
Cider-braised pork belly glazed with smoky BBQ sauce, finished with pickled chilli and coriander coleslaw. *GF, DF*

On the Side –10

Roasted Portobello Mushrooms (*GF, DF).* Fried Eggs *(GF, DF*).
Grilled Focaccia (*DF).* Fries with Aioli (*GF, DF*).
Roasted Garlic Mash (*GF*). Garden Salad (*GF, DF*).
Seasonal Vegetables (*GF, DF*). House-made coleslaw (*GF, DF, V).*









The Chef's Block

Choose your steak, grilled to your liking, with garlic mash or Agria fries, vine tomatoes and chimichurri.

Scotch Fillet (250g) – 49

Tomahawk Steak (700g) – 88

Choose your sauce

- Mushroom Sauce. *GF, DF, V*
- Red Wine Jus. *GF, DF, V*
- Smoked Paprika Butter. *GF, V*
- Roasted Garlic Butter. *GF, V*

Citrus Marinated Lamb Rack – 44
Citrus-marinated New Zealand lamb rack accompanied by minted pea purée, roasted baby potatoes, feta and chimichurri. GF

Beer-Braised Beef Rib (600g) – 62
Slow-cooked beef short rib alongside creamy mash, kūmara purée, roasted carrots and seasonal greens. Finished with hazelnut dukkha and smoky glaze. *N**

Signature Sharing Platters

Roast Platter – 65
Double portions of the roast of the day, alongside roast vegetables, Yorkshire pudding, gravy and garden salad. *GF**

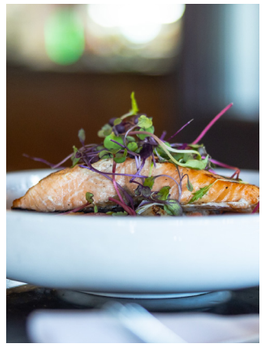
BBQ Meat Platter – 95
Cajun and honey garlic pork ribs, grilled pork sausages and chicken tenders, with citrus salad, fries and pickles. *GF*, DF**

Beef Rib Platter – 95
Beer-braised beef short rib with creamy mash, fries, kūmara purée, roasted carrots, seasonal greens, grilled pork sausages, garden salad and smoky BBQ sauce. *GF*, N**

Tomahawk Platter –110
700g Tomahawk steak, accompanied by fries, creamy mash, garden salad, grilled pork sausages, gravy, chimichurri, vine tomatoes, roasted portobello mushrooms and smoked paprika butter. *GF, DF**

GF gluten free | *VG* vegan | *V* vegetarian | *DF* dairy free | *N* contains nut
GF, DF*, N*, VG** gluten free, dairy free, nut free or vegan on request.







From the Fire - Mains

The Grill's Classic Caesar Salad – 29
Cos lettuce, Caesar dressing, parmesan croutons, bacon, poached egg and shaved parmesan. *GF, V**

+ Add Chicken 6

Creamy Cashew and Coconut Curry – 32
Seasonal vegetables in a mild red curry with coconut and cashews. Alongside jasmine rice. *GF, DF, N*, VG*

Beetroot and Chickpea Burger – 32
House-made beetroot and chickpea patty with beetroot relish, aioli, lettuce and red onion, plus fries.
V, GF, VG*, DF**

The Grill's Classic Cheeseburger – 34
House-made beef patty with tomato relish, mustard, pickles, cheese and lettuce in a toasted bun. comes with fries and roasted garlic aioli. *GF**

House-Made Fish and Chips – 34
Beer-battered fish with tartare sauce, malt vinegar dressing, tomato sauce and fresh lemon. *GF*, DF*

Roast of the Day – 36
Ask our team about today's roast, accompanied by roast vegetables, Yorkshire pudding, gravy and traditional sides. *GF**

Tender Marinated Pork Cutlet – 38
Pork loin cutlet with balsamic grapes, seasonal vegetables, garlic mash and apple cider jus. *GF*

Grilled Salmon Fillet – 42
Grilled salmon with peaches, cherry tomatoes and panzanella salad, finished with citrus dressing. *GF*, DF**

Pork Ribs – 42
Slow-cooked pork ribs with your choice of honey garlic sauce or bold smoked cajun, alongside agria fries, garden salad and pickles. *GF, DF*