

THE GRILL

AT SOLWAY PARK

For a tiny region, the Wairarapa prides itself on being home to an abundance of outstanding artisan providers of top-quality produce and our new winter menu reflects this. It's been a lot of fun putting this latest menu together with the team at 'The Grill'.
Please enjoy..!



Paul Condron
Executive Chef

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

Breads

Freshly-baked Monteith's Black and treacle bread, with today's specialty bread, River Grove olive oil, butter, and chef Paul's home-made hazelnut dukkah (for two persons) 12.50

Appetizers

Mixed leaf salad of tossed rocket, mizuna water greens, and green ice, with cherry tomatoes, cucumber, spring onion and home-grown herbs, dressed in olive oil and balsamic vinegar 8.50

Today's market-fresh soup with stone-baked Cottage Lane sourdough 9.50

Greek salad of tomatoes, cucumber, red onion, red capsicum, lettuce, crumbly Kingsmeade feta and kalamata olives, dressed in olive oil and lemon juice 11.00

Gladstone lamb's kidneys sautéed with tomato, garlic and feta, and served with an olive tapenade crostini 11.50

Salt and pepper squid, dusted in chickpea flour and sumac, with local lemon and a classic French rémoulade of capers, gherkins and chopped egg bound together with lemon mayonnaise 12.50

Hearty Pahiatua Angus oxtail soup garnished with finely diced vegetables and a slice of oxtail, finished with a dash of Cockburn's Tawny Port 13.50

Home-hot-smoked South Island king salmon on warm potato salad with capers and rocket, drizzled with lemon olive oil 15.50

Carpaccio of Pahiatua Angus tenderloin, black-peppered and mustard-encrusted, with a brush-stroke of garlic and olive oil, a little rocket and aged parmesan 17.50

The Grill's own Wairarapa seafood chowder of Flat Point whitefish, king prawns, Nelson scallops and Marlborough mussels, in a rich white potato, bacon and cream velouté, served with stone-baked Cottage Lane sourdough 18.50

Main Courses

Specialties of the House

Gladstone lamb's fry pan-seared in chef Paul's home-made hazelnut dukkah, with grilled Carterton bacon, matchstick vegetable garnish, lyonnaise potatoes sautéed with onion and a lemon and chive butter	24.00
Home-made potato gnocchi tossed with sun-dried tomatoes, roasted garlic, home-grown herbs and a light butter broth	24.50
Today's fresh pasta with rocket, crumbly Kingsmeade feta, roasted tomato and local lemon, finished with Parmigiano-Reggiano	26.00
Chef Paul's 'posh' pan-fried panko-crumbed fish and roasted chips with wilted spinach, South Island king salmon tartar and lemon butter	28.00
Juniper-encrusted Denver leg of Carterton venison roasted medium rare on carrot and parsnip mash and spinach, with a sweet pinot jus	31.50
Cioppino, a San Francisco-style seafood stew of Flat Point whitefish, king prawns, Nelson scallops, squid, and South Island king salmon, poached in a tomato, white wine and saffron broth, with a Pernod and fennel rouille	33.00
South Wairapapa lamb shank slowly-braised in its own juices with white wine and home-grown herbs, served on a roasted garlic mash with honey-glazed vegetables	35.50

Please see 'Side Dishes' for some extra treats to enhance your choice of main course from our 'Specialties of the House'.

Main Courses

From the Grill

Free-range Rangitikei chicken supreme with Manaia Road organic savoy cabbage, Carterton bacon, home-grown shallots, in its own jus	35.00
Succulent Carterton pork chops with grilled apple, lemon and mint salsa	36.00
Aromatic South Island king salmon cooked medium rare with lemon butter	37.50
300 gm Pahiatua Angus porterhouse cut 'New York-style', with black peppercorn sauce	38.50
200gm Pahiatua Angus tenderloin served with a Kingsmeade Sunset Blue cheese glaze and roasted red onions	39.50
500 gm oven-prepared Pahiatua Angus rib of beef, bone-in, with yorkshire pudding and horseradish cream, and crispy onions — our 'signature' dish!	44.50

All main courses from the Grill are served with a grilled Parkvale Flat field mushroom, grilled tomato and lyonnaise potatoes sautéed with onions.

Side Dishes

Hand-cut fried potatoes	5.00	Lyonnaise potatoes sautéed with onion	5.50
Roast garlic mash	6.00	Today's seasonal home-grown vegetables	6.50
Mixed leaf salad	8.50	Grilled Parkvale Flat field mushroom	7.00
Greek salad	11.00		