

# ALL DAY MENU

SUN - THU FROM 12pm - 9pm FRI & SAT 12pm - 10pm

BEVERAGE SERVICE STOPS AT 10PM

<b>PARMESAN HASH STICKS</b> Tossed in parmesan. Served with garlic aioli <i>V</i>	<b>9</b>	<b>SEAFOOD CHOWDER</b> Filled with pieces of fish & marinara mix. Served with grilled ciabatta	<b>32</b>
<b>ONIONS RINGS</b> Served with roast garlic aioli <i>V</i>	<b>9</b>	<b>FISH &amp; CHIPS</b> Beer battered Tarakihi fillets served with hand cut fries, winter slaw & tartare <i>GF*, DF</i>	<b>36</b>
<b>HAND CUT AGRIA FRIES</b> Twice fried & served with roast garlic aioli & tomato sauce <i>GF, V, DF</i>	<b>11</b>	<b>250G SIRLOIN</b> Served medium rare with hand cut agria fries, garden salad & mustard butter <i>GF</i>	<b>36</b>
<b>EDAMAME</b> Blanched & tossed in sesame & chilli salt <i>GF, V, VG</i>	<b>12</b>	<b>PIZZAS</b>	
<b>SOUP OF THE DAY</b> Ask for today's flavour. Served with grilled ciabatta & whipped butter <i>GF*, V</i>	<b>15</b>	<b>HAM &amp; CHEESE</b> Pomodoro sauce, mozzarella, ham	<b>25</b>
<b>KARAAGE CHICKEN BITES</b> Marinated chicken thigh, fried & served with Japanese mayo, teriyaki sauce & sesame <i>GF, DF</i>	<b>17</b>	<b>MEDITERRANEAN</b> Pomodoro sauce, mozzarella, artichoke, olives, red onion, feta	<b>25</b>
<b>PORK BELLY BITES</b> Deep fried & tossed in Cajun seasoning, served with aioli <i>GF, DF</i>	<b>17</b>	<b>PEPPERONI</b> Pomodoro sauce, mozzarella, pepperoni, parsley	<b>25</b>
<b>WEDGES</b> Topped with bacon & cheese. Served with sour cream & sweet chilli <i>V*, DF*</i>	<b>18</b>	<b>FOUR MEATS</b> Pomodoro Sauce, mozzarella, selections of meats	<b>25</b>
<b>DUMPLINGS</b> Chicken & cabbage. Seared & served with Chinese black vinegar <i>DF</i>	<b>19</b>	<b>DESSERTS</b>	
<b>BEEF &amp; ALE PIE</b> Rich beer infused mince, topped with flaky pastry	<b>23</b>	<b>CHOCOLATE SUNDAE</b> Chocolate sauce, brownie bites, chocolate shavings & vanilla bean ice-cream <i>GF*</i>	<b>18</b>
<b>KARAAGE CHICKEN BOWL</b> Marinated in sake & ginger, Japanese mayo, sesame, chilli. Served with steamed rice & pickled onions <i>GF, DF</i>	<b>23</b>	<b>DORIS PLUM BRÛLÉE</b> Finished with freeze dried plum & citrus mascarpone <i>GF</i>	<b>18</b>
<b>GREEN LIP MUSSELS</b> In a white wine & chilli reduction, served with grilled ciabatta <i>GF*</i>	<b>25</b>	<b>APPLE &amp; BERRY CRUMBLE</b> Topped with almond & coconut crumble, served with soy ice-cream <i>GF, DF, VG, N</i>	<b>18</b>
<b>CHEESE BURGER</b> Ground beef patty, topped with cheese, pickles, white onion, mustard & tomato sauce. Served with hand cut agria fries & aioli <i>DF*</i> - add bacon + 3 - make it a double patty, cheese, gherkins + 7	<b>26</b>		

GF\* gluten free on request this item can be made gluten free with slight revisions. GF gluten free | VG vegan | V vegetarian | DF dairy free | DF\* dairy free with slight revisions | N contains nuts.



THE  
**GRILL**  
AT SOLWAY PARK