

# THE GRILL

AT SOLWAY PARK

## THE FINAL CUT

### **MANUKA HONEY CRÈME BRÛLÉE - \$17**

Silky Manuka honey custard with a caramelised sugar top, finished with house-made honeycomb, freeze dried raspberries and house-made shortbread. *GF\**

### **CHOCOLATE HAZELNUT PUDDING - \$17**

Warm chocolate fudge hazelnut pudding that melts into its own sauce. Served with vanilla bean ice-cream and raspberry dust. *N\**

### **BANOFFEE CUP - \$17**

Layers of caramel, fresh banana, and whipped cream, finished with brandy snap crumble. *GF\* DF VG*

### **CINNAMON SCROLL PUDDING \$17**

House-made cinnamon scroll pudding packed with toasted pecans and topped with a smooth citrus cream cheese glaze, and finished with sticky apple caramel. *N*

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### **ESPRESSO MARTINI - \$18**

Vodka, Kahlua, sugar syrup & espresso

### **OLD FASHIONED - \$18**

Makers Mark Bourbon, brown sugar & Angastoura Bitters

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