

Peacock Sky Menu

\$28 for all Platters

Cody's Platter (Chardonnay)

Supreme New Zealand smoked salmon slices, creamy seafood spread, sliced green onions, caper garnish, Mediterranean salad with wild rocket, Waiheke Island lavosh, and crusty ficelle bread.

Maybel's Platter (Rosé)

New Zealand green-lipped mussels freshly bathed in water and served with a tangy BBQ sauce that adds a touch of sweet, a hint of smoke and a lot of flavor, Mediterranean salad with wild rocket, black olive garnish, vine ripe tomatoes and cucumber, Waiheke Island lavosh, and crusty ficelle bread.

*Sky's Platter (All PSV wines)

Apricot and rum cheese wheel accompanied by a selection of two other New Zealand cheeses of the day (50g each), dried fruit assortment, Waiheke Island's Matiatia Olive Oil Estate quince paste, Waiheke Island lavosh, crackers and crusty ficelle bread.

PSV Signature (Merlot and Cab.Sav)

An assortment of antipasto di terra (Italian cured meats), garlic pâté, dried fruit assortment, Mediterranean salad with wild rocket, Waiheke Island lavosh, and crusty ficelle bread.

**Hound dog (Merlot and Cab.Sav)

This is a Meze platter with peppercorn pâté, antipasto olive mixture, Dolmades (delicate parcels made from vine leaves stuffed with long-grain rice, toasted pine nuts, fresh herbs and seasonings), Mediterranean salad with wild rocket, vine ripe tomatoes and cucumber, Waiheke Island lavosh, and olive loaf.

Retriever's Delight (All PSV wines)

Marinated and smoked chicken breast fillet, Kumara chips, seasonal dip, Mediterranean salad with wild rocket, Waiheke Island lavosh, and sunflower seed loaf.

*Vegetarian

**This dish can be offered vegetarian by substituting apricot and rum cheese wheel for peppercorn pâté

All salad is drizzled with lite balsamic and PSV olive oil dressing

Seasonal (not always available)

Puppy's Dream (Rosé Méthode Traditionelle)

One dozen delightful Te Matuku Bay Oysters with fresh lemon, hot sauce and crusty ficelle bread.

The Bitch is Back (Rosé Méthode Traditionelle)

Half dozen Te Matuku Bay Oysters with fresh lemon, olives, Waiheke Island lavosh, and crusty ficelle bread and includes a full glass of Rosé Méthode Traditionelle.

Wine Tasting

Flight of four PSV wines with food pairings \$7.00
(35 ml per taste)

Rosé Méthode Traditionelle w/ salmon & caviar pairing \$3.00
(35 ml)

Wines

	Glass	Bottle
2011 Chardonnay	\$8	\$30
2011 Rosé	\$8	\$26
2009 Merlot Malbec	\$8	\$32
2009 Cabernet Sauvignon	\$8	\$34
2010 Rosé Méthode	\$10	\$45

Other Beverages

Assorted Juices	\$3.00
Bottled Water (500ml)	\$3.00
Low Alcohol Beer	\$5.00
Coffee or Tea w/ chocolate treat	\$4.00

PLEASE ORDER AND PAY AT THE BAR