

Starters

Pumpkin Soup \$12

ginger, coconut cream, crème fraiche,
focaccia (gf, veg, v)

Beetroot Feta Tart \$12

greens, pumpkin seeds, sprouts (veg)

Fennel Seared Tuna \$15

pomegranate & corn salsa, sesame, raspberry
balsamic (gf, df)

Whole Chili Prawn \$15

avocado wasabi mousse, cherry tomato, basil
(gf)

Sides & Breads \$10

criss-cut chips, aioli and truffle oil
fresh greens, crunchy sprouts and carrots,
with coriander ginger lime dressing
home-made focaccia & oil
ratatouille bowl

Sides of Protein \$10

Meatloaf(2), prawns(4), chorizo(2),
meatballs(4)**

Kids Menu \$8

battered hot dogs (4)
noodles with garlic cream, butter or red sauce

gf – gluten free

df – dairy free

veg – vegetarian

v – vegan

Please Note:

a 10% surcharge will be added for split bills

Mains

Braised New Zealand Lamb Shank \$32

garlic mint mash, fennel, rocket, wine jus (gf)*

Pork Tenderloin \$32

caramelized jackfruit & apple compote, pok choy,
crispy polenta, dijon béarnaise

Deep Fried Crispy Polenta \$25

matera tomato sauce, shaved parmesan, basil,
warm rocket, balsamic reduction (gf, veg)

**for a meatier taste add meatballs

Shellfish Bowl \$32

mussels, clams, prawns, lemon grass, laksa, rice,
coconut cream, chives (gf, df)

Grilled Swordfish \$36

thyme, garlic butter, basmati rice, ratatouille (gf)

**for our sensitive guests, please feel free to substitute
with white rice to accommodate your dietary
requirements*



Peacock Sky
WAIHEKE ISLAND

Platters

Cheese Plate \$32

camembert, cheddar, feta and blue cheese,
poached pear, home-made chutney, honey,
ciabatta & cheese twists

Great Dane \$45

camembert and blue cheese, olives,
sun-dried tomato, chutney, aioli,
green salad, dried cranberries & apricots,
crackers, home-made ciabatta & focaccia

Plus your choice of 2:

meatloaf, cheddar, fried haloumi, prawns,
meatballs, chorizo, beetroot tart

Desserts* \$12

Poached Pear

blue cheese crumb, quenelle vanilla ice cream

Turmeric Ice Cream

butter pastry biscuit

Lemon Tart

butter pastry, lemon curd, double cream

Textures of Chocolate

chocolate mousse, orange-brandy chocolate
truffle, PSV famous brownie

Dessert Sampler* \$20

miniature truffle ball, PSV brownie,
mini lemon tart, pear, turmeric ice cream

***add a home-made liqueur or dessert wine
to any dessert for \$6**