



## Peacock Sky

WAIHEKE ISLAND

### Let's Begin

#### **Deconstructed sushi roll \$18**

salmon, tuna, avocado wasabi, cucumber, red & white cabbage slaw, chili soy, crispy rice noodle (gf, df, nf)

#### **Pork belly \$15**

smashed garlic cauliflower, rocket, passion fruit chili, crackling, pea feathers (df, gf)

#### **Venison carpaccio \$18**

beetroot and vodka puree, freshly shaved parmesan, balsamic reduction (gf)

#### **Salmon rilette sliders \$18**

house baked herb focaccia, avocado wasabi, aioli, cucumber carrot & cabbage slaw, sprouts (nf)

### Salads & Sides

#### **Farmers salad \$12**

rocket, red cabbage, spiral carrots, roasted garlic, pumpkin seed, sprouts, cherry tomatoes (gf, df, nf, veg, v)

#### **Beetroot and feta \$15**

beetroot, feta, beetroot vodka puree, balsamic fig vinaigrette, strawberry rocket garnish (veg, gf, nf)

#### **Any side of protein \$10**

meatballs, (df, nf, ask for gf), pork belly (df, gf, nf), marinated mussels (df, gf, nf)

#### **Any side of cheese \$10**

one portion of camembert, signature blue cheese, or feta – served with crackers (veg, nf)

### Breads & Sharing

#### **House made focaccia \$10**

PSV Waiheke Koreneki and Picual olive oil (veg, df, v, nf)

#### **Mammoth black and brown olives \$10**

sun dried tomatoes, PSV Waiheke Koreneki and Picual olive oil (veg, df, v, nf)

#### **Signature crisscut Westie \$12**

Crisscut chips, blended aioli and truffle oil (veg, nf)

*gf – gluten free*

*df – dairy free*

*nf – nut free*

*veg – vegetarian*

*v – vegan*

#### **Please Note:**

a 10% surcharge will be added for split bills

## Mains

### **Braised New Zealand lamb shank \$36**

smashed roasted garlic cauliflower, cardamom and ginger kale (gf, nf)

### **Seared polenta cakes \$32**

southern Italian matera sauce, parmesan shavings and cellar door meatballs (nf, ask for gf)

Vegetarian? Delete the meatballs, **\$25**

### **Seared tuna \$36**

avocado tomato stack, wasabi cream cheese smear, passion fruit syrup (gf, df, nf)

### **Kumara house made gnocchi \$32**

roasted garlic butter sauce, parmesan chips, spinach, dried tomato dust (gf, veg, nf)

### **Sirloin strip \$42**

truffle kumara mash, grilled garlic, courgettes, tomato & shallots, habanero droplets (gf, df, nf)

## Desserts

### **Citrus textures \$18**

A refreshing combination of citrus made into different textures and flavours. Served with PSV Limoncello (gf, nf)

### **Chocolate, caramel, nuts \$15**

Dark chocolate flourless cake, caramel and milk chocolate cremeux, white chocolate namelaka, hazelnut and almond florentine, raspberry sorbet (gf)

### **Pears, wine, almonds \$15**

Almond sablée, caramel and milk chocolate cremeux, PSV Merlot poached pear, PSV Pure Merlot chantilly (gf)

### **Tropical \$15**

Coconut mousse, caramelized pineapple, passion fruit curd, cocoa crumble (gf)

### **House made ice cream**

**one scoop \$6**

**two scoops \$10**

Ask your server for the flavour(s) of the week

## Platters

### **Salmon rilette \$35**

Focaccia and ciabatta chips, cucumber carrot & cabbage slaw, wasabi cream cheese smear, pea feathers (nf)

### **Cheese slate \$35**

camembert, feta, signature blue cheese, dried fruit, lemon loaf, chutney, house made ciabatta, crackers, house poached pear paste (veg, nf)

### **Great Dane \$48**

camembert and blue cheese, mammoth olives, sun-dried tomato, chutney, aioli, rocket and mesclun salad, dried cranberries & apricots, crackers, house-made ciabatta & focaccia

*Plus your choice of 2:*

Pork belly, meatballs (ask for gf), marinated mussels, polenta, beetroot feta salad (gf, nf)

## Kids Menu

### **Mini bowl of chips \$8**

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### **Mini gnocchi bowl \$10**

oil, butter, or red sauce

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### **Mini meatball sandwich \$10**

PSV matera sauce, house made focaccia

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*df – dairy free*

*nf – nut free*

*veg – vegetarian*

*v – vegan*

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We bake all our own bread, including gluten free.