

# Peacock Sky Vineyard Restaurant



# **Starters and Salads**

## Black and brown olives \$10

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

## Signature Crisscut westie \$10

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

## Farmers salad \$10

Rocket, sprouts, pumpkin seed, carrot (gf, df, nf, veg, v)

## **Sides**

## Any side of protein \$10

meatballs (df, nf ask for gf), tofu (veg, v, df, gf, nf), marinated mussels (df, gf, nf)

## Any side of cheese \$10

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

## **Mains**

# **Green Curry De-lite \$25**

Green curry soup in 2 versions:
Tofu and brown rice (veg, v, gf, nf, df)

or

green-lipped mussels (gf, nf, df)

#### Matera howl \$25

Fettucine, meatballs and shaved parmesan (nf)

## **Platters**

## Cheese slate \$35

Camembert, feta, signature blue cheese, deep fried haloumi, dried fruit, chutney, ciabatta, crackers and house poached pear (veg, nf) \*For gluten free option, ask your server

## **Great Dane \$48**

Camembert and signature blue cheese, mammoth olives, sun-dried tomato, chutney, aioli, rocket and mesclun salad, dried cranberries & apricots, crackers and ciabatta

Plus your choice of 2:

Meatballs \*, marinated mussels, fried haloumi, cheddar, feta or grilled tofu (nf)

\*For gluten free option, ask your server

## **Kids Menu**

Mini bowl of chips \$8

Meathall sandwich \$8

## **Desserts**

#### Poached Pears \$12

Merlot poached pear with chocolate drizzle (veg, v, df, nf, gf)

#### Brownie decadence \$12

Our cellar door brownie, with white truffle chocolate garnish (veg, nf)

gf - gluten free/df - dairy free nf - nut free/veg - vegetarian/v - vegan