



Peacock Sky

WAIHEKE ISLAND

Let's Begin

Deconstructed sushi roll \$15

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 \$12

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

Any side of protein \$10

one portion of meatballs, pork belly, 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 \$10

Crisscut chips, blended aioli and truffle oil (veg, gf, 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 \$35

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

Seared polenta cakes \$32

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

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, dried tomato dust (gf, veg, nf)

Sirloin strip \$38

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 \$10

Ask your server for the flavour of the week

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

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, marinated mussels, polenta, beetroot feta salad (nf)

Kids Menu \$8

Mini bowl of chips

or

Mini gnocchi bowl

oil, butter, or red sauce

or

Mini meatball sandwich

PSV matera sauce, house made focaccia

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v – vegan

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We bake all our own bread, including gluten free.