



# THIS WEEK AT COCO AT THE ROXY

## EAT AT HOME THE FILM

### NO TIME TO DINE

AVAILABLE AT PARTICIPATING HOMES

**THE PIE WHO LOVED ME**  
Roast celeriac, wild mushroom, tarragon & old English cheddar

**C.I.A SALAD**  
Cucumber. Iceberg. Apple. with cocktail tomatoes

**GOLDEN RYE**  
Golden syrup and rye whiskey steamed pudding

**DYE ANOTHER DAY**  
Lemon, elderflower, mint and sparkling water

*Test your drink for nefarious wrongdoing with a field ration of violet indicator. Drink turns red? It's safe. Drink turns blue? It's poison!*

## THURSDAY 06

Your last chance will be 5pm today to order your 'Eat the Film at Home' box, this week we're giving our SPY box an all-vegetarian makeover

Pick-up and deliveries on Friday, keeps the whole weekend long  
Each box contains two courses, a mocktail and a curated pre-show

Check out our website for details on next week's WESTERN box,  
[www.roxycinema.co.nz/eat-the-film-at-home-](http://www.roxycinema.co.nz/eat-the-film-at-home-)



## FRIDAY 07

Our long-running favourite, the Peninsula Platter  
Chef's selection of CoCo highlights, menu changes each week

Come between 5pm and 8pm and enjoy drinks specials before 7pm  
Bookings and walk-ins welcome  
\$25pp; small plates, sides and desserts also available

## SATURDAY 08

Borders closed? No problem!  
Hop over to France with our bistro menu this Saturday  
Bookings preferred and taken from 5pm to 8pm, walk-ins until sold out

For more information visit [cocoattheroxy.co.nz](http://cocoattheroxy.co.nz) or  
email [mike@roxycinema.co.nz](mailto:mike@roxycinema.co.nz) to secure your place



## SUNDAY 09

We're keeping with the French theme  
for this week's Sunday roast

- Farmhouse-style glazed roast chicken with potato dauphinois
- 'Far Breton' dessert with Armagnac prunes and plum sorbet

\$29pp for one course, \$39pp for two,  
kids meals available &  
vegetarian option by pre-order only

Bookings recommended and taken from  
5pm to 8pm, walk-ins until sold out

*CoCo 8/2*

ENTRÉE

- Cream of cauliflower soup w/ truffle oil & house-baked bread \$12.50
- Salmon tartare, yuzu, chickpea, avocado-wasabi, crème fraîche \$18
- Duck liver parfait with candied walnut & brioche \$15

MAINS

- Cassoulet of roast duck, white bean & Toulouse sausage \$30
- Vegetarian pie of roast celeriac, wild mushroom, tarragon & cheddar w/ bitter leaf salad \$25
- Crispy-skin pork belly w/ potato dauphinois & savoy \$30

DESSERT

- Crème brûlée w/ pear & white chocolate gelato \$13
- Far Breton w/ Armagnac prunes & plum sorbet \$13