



— AT THE ROXY —  
ISLANDS IN THE SUN  
Summer Dinner Menu

Movie Image from 'South Pacific' 1958

**SMALL PLATES**

- Heritage tomato Caprese with Clevedon buffalo mozzarella, hazelnut, and white balsamic (V) (GO) \$12
- Palm heart, grilled sticky rice cake, avocado, curried coconut dressing (GF) \$12
- Scallop ceviche, bacon jam, pear, kimchi crackers (GF) (DF) \$16
- Jamaican jerk ribs, pineapple salsa (DF) \$16
- Fried chicken wings, ssamjang butter, black bean, pickles \$16
- Pork vindaloo rolls, apple and cashew slaw \$18
- Beef fillet shimozukuri, edamame, ponzu, salmon pearls \$18

**LARGE PLATES**

- Fried chicken burger, grilled ham steak, daikon fritter, mango and lemongrass salsa, shoestring fries \$25
- Singapore-style Monkfish and prawn curry, okra, aubergine, Mantou bun (GO) (DF) \$28
- Stuffed vine tomatoes, grilled halloumi, cauliflower, pomegranate, Parmesan wafer (V) (DO) (GO) \$26
- Confit pork belly, barbecued maize and shallot cake, puffed rice, lime-grilled stone fruit \$28
- Soy and citrus glazed duck breast, white radish fondant, summer squash, cherries \$30

**SHARING PLATES**

- KIWI KURMA PLATTER FOR TWO**  
From the streets of Penang to the shores of Waiheke, a classic Kiwi roast enhanced with Malay flavours
- Indulge in a platter of roast lamb shoulder, kumara and cumin hash, yorkshire puddings, braised peas with bacon and lettuce, spiced cashew gravy, kawakawa creme fraiche..... \$65



- PENINSULA PLATTER FOR TWO OR THREE:**  
Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share

Please ask your server for today's selection  
\$48 for two | \$73 for three

- DESSERT PLATTER FOR TWO:**  
A changing selection of sweets to share, for those inclined to indulge their sweet tooth \$32

**SIDES**

- Shoestring fries, tomato sauce, mayonnaise (V) (GF) (DF) \$6
- Polenta chips with smoked tomato and creole cream (V) \$8.5
- Baby leaf salad with toasted seeds and pickled summer vegetables (GF) (DF) \$8.5
- Fried feta, truffle honey, thyme (V) \$10.5
- Grilled corn on the cob, roast pepper salsa, bearnaise (V) (GF) (DO) \$10.5

**KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE**

- Chicken tikka taco (GO)
- Fish bites with shoestring fries and salad
- Cheese and tomato pizza (V)
- Add an ice cream sundae with chocolate sauce for \$1.5, available by itself for \$5

**DESSERT**

- Lychee and raspberry granita, coconut ice cream, gingerbread (V) \$12
- Greek yoghurt mousse, burnt honey, orange blossom, candied walnut (V) (GF) \$12
- Cuban guava cake, coquito cream (V) \$12
- Chocolate and marshmallow torte, pineapple sorbet, pineapple lump crumble (V) \$12

Please inform us of any allergies or dietary requirements etc

- Gluten Free (GF)      Gluten Free option (GO)
- Dairy Free (DF)      Dairy Free option (DO)
- Vegetarian (V)      Vegetarian option (VO)
- Vegan (V)

