



LUNCH

SERVED 11.30AM TUESDAY THROUGH SUNDAY

Soup and toasted bread of the day	GO	\$9.5
House-made potato rosti with poached egg, hollandaise, and coffee glazed bacon	GF VO	\$18.5
Omelette supreme with beetroot-confit Akaroa salmon, spinach, spicy fruit chutney, and Turkish toast	GO	\$19.5
Grilled broccolini and smashed avocado on five grain	GF GO	\$16
Chicken tikka taco with spiced yoghurt and pickles		\$15
Spiced lamb burger with coconut Kerabu salad, chilli-lime dressing, and a side of shoestring fries		\$22
Cayenne-fried chicken burger, potato and onion fritter, bacon jam, basil aioli, and a side of shoestring fries		\$22
Parisian gnocchi with pumpkin, broccoli, Gruyère, and spicy sambal sauce	V	\$23
Goat curry masala with tomato rice and "Acar Nyonya"		\$25

GLUTEN FREE TOAST AVAILABLE AS A SUBSTITUTE FOR FIVE GRAIN, TOASTED TURKISH, AND AS A SOUP ACCOMPANIMENT ON THE ABOVE DISHES - \$1.50

SIDES

Shoestring fries with tomato sauce and mayonnaise	V GF DF	\$6
Fried feta with truffle honey and thyme	V	\$10.5
Baby leaf salad with pickled autumn vegetables and toasted seeds	GF DF	\$8.5

KIDS 12 & UNDER

\$11.5 & INC. COMPLIMENTARY JUICE

Fish bites with shoestring fries and salad
Chicken tikka taco with shoestring fries
Cheese and tomato pizza V
Ice cream sundae with chocolate sauce and lollies available for \$5

DESSERT

ALL \$12

"Bird's Nest" made of angel hair pastry, Greek yoghurt mousse, candied walnuts, and orange blossom caramel V
Violet parfait with confit blood orange and almond sorbet V GF

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS ETC

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

HEAD CHEF: NIC SPICER | MANAGER: RAY LETOA | RESTAURANT MANAGER: MICHAEL JONES

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APRIL LUNCH MENU 04.05.18