

Movie Image from
'Godfather Part II' 1974



COCO

PUBLIC HOLIDAY DINNER MENU

SNACKS, AND SMALL PLATES

Citrus and rosemary poached olives
(V) (GF) \$8

Fries, tomato sauce, mayonnaise
(V) (GF) (DF) \$8

Polenta chips, smoked tomato,
creole cream
(V) \$10

Roast potatoes, hollandaise
(GF) \$10.5

Baby leaf salad, pickled vegetables,
toasted seeds
(V) (GF) \$10.5

Grilled vegetables, olive butter
(V) (GF) \$10.5

Fried feta, truffle honey, thyme
(V) \$12

Mushroom arancini,
red wine gastrique, kawakawa aioli
(V) \$12

Duck liver parfait, candied walnut,
plum, toasted bread
(GO) \$15

White radish fritters, green mango
salad, hot and sour dressing
(V) (GF) \$15

Korean fried chicken, sesame, pickles
(DF) \$18

PENINSULA SHARING PLATTER

Head Chef Nic Spicer's selection of
tasters showcasing our most popular
dishes, served over three tiers -
please ask your server for today's
selection

\$50 for two persons
\$75 for three persons

LARGE PLATES

Line caught fish, lemon, spinach,
black squid salad, smoked almond
skordalia
(GF) \$32

Seared veal loin, pappardelle,
wild mushroom ragout
\$30

Korean B.B.Q. burger, dongchimi,
onion rings, fries
(DF) \$26

Roast mushrooms,
grilled coconut rice, spiced shallot,
Yuxiang dressing
(V) (GF) \$27

KIDS 12 & UNDER

INC. COMPLIMENTARY JUICE

Fish bites with fries and salad
\$11.50

Crispy chicken wings with
fries and salad
\$11.50

Cheese and tomato pizza
(V) \$11.50

Small ice cream sundae with
chocolate sauce and lollies
\$5

DESSERT

SILKEN CHOCOLATE PIE \$13
with beetroot marshmallow, pecan
and peanut brittle and orange sorbet

THE DRUNKEN EGG (V) \$13
A white chocolate egg filled with
champagne mousse,
rosé jelly and fresh strawberries

VEGAN CRÈME BRÛLÉE (V) (GF) (DF) \$13
of banana, rum and macadamia with
coconut ice cream

PLEASE INFORM US OF ANY DIETARY
REQUIREMENTS, ALLERGIES ETC

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

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PUBLIC HOLIDAY SPECIAL DINNER MENU 01.01.19

Gluten Free (GF) (GO) Gluten Free option

Dairy Free (DF)

(DO) Dairy Free option

Vegetarian (V)

(V) Vegan