

SNACKS, SIDES AND SMALL PLATES

Fries, tomato sauce, mayonnaise

Polenta chips, smoked tomato, creole cream

(v) \$10

\$8

Roast potatoes, hollandaise

GF @ \$10.5

Mushroom arancini, red wine gastrique, kawakawa aioli v \$12

Baby leaf salad, pickled vegetables, toasted seeds

(F) (F) \$10.5

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

Korean fried chicken, sesame, pickles

(DF) \$14

BREAKFAST

House-made potato rosti with poached egg, hollandaise and coffee glazed bacon

@F\vo\\$18.5

Omelette supreme of smoked salmon, spinach and spiced fruit chutney with Turkish toast

©\$19.5

Grilled vegetables and sundried tomato hummus with dukkah and hazelnut on five grain

(3) \$16

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

LUNCH

Line caught fish, lemon, spinach, black squid salad, smoked almond skordalia

(GF) \$32

\$30

Seared veal loin, pappardelle, wild mushroom ragout

Korean B.B.Q. burger, dongchimi, onion rings, fries

©F \$26

Roast mushrooms, grilled coconut rice, spiced shallot, Yuxiang dressing

DESSERT

SILKEN CHOCOLATE PIE \$13 with beetroow marshamllow, 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 © © \$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 www.cocoattheroxy.co.nz | 04 388 5555 | coco@roxycinema.co.nz

PUBLIC HOLIDAY SPECIAL DINNER MENU 01.01.19

Gluten Free GF

© Gluten Free option

Dairy Free (DF)

Dairy Free option

Vegetarian (V

(%) Vegan