



SMALL PLATES

- Fried feta with truffle honey and thyme (V) 15
- Mushroom and parmesan arancini with basil aioli and red wine gastrique (V) 15
- Brisket, bacon and cheddar croquettes with tomato and jalapeño relish 18
- Fries with tomato sauce and mayonnaise (V) (GF) 12

DESSERTS

- Cointreau caramel flan with coffee ice-cream and cinnamon sopapilla (GFO) 15
- Dark chocolate terrine with blood orange curd, vanilla ice-cream and black sesame tuile (GFO) 15

SUNDAY ROAST

Dinner available from 5 PM

- Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy *changes weekly, please ask server* 32
- Vegetarian roast
Roast mushroom, mozzarella and smoked chilli stuffed tomato with basil aioli, kūmara, Yorkshire pudding and peas 29

A La Carte Dinner Menu

available Thursday - Saturday from 5 PM

*Please ask server to see
our full dinner menu*

Please inform us of any food allergies when ordering

Gluten Free (GF)
Dairy Free (DF)
Vegetarian (V)
Vegan (V)

Gluten Free option (GFO)
Dairy Free option (DFO)
Vegetarian option (VO)

*Contactless and credit payments incur a 2% fee
One bill per table preferred*

We are available for
out catering and private functions
coco@roxycinema.co.nz

HEAD CHEF : NIC SPICER
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