




 — AT THE ROXY —
 Paua and Pohutukawa
 DINNER MENU

ENTREES AND MAINS

- Poached olives with citrus and rosemary (V) (GF) (DF) \$5
- Fried feta, truffled honey and thyme (V) \$10.5
- Island style ceviche, kumara crisps (GF) (DF) \$15
- Crispy fried chicken, lemongrass and shallots \$15
- Roast lamb ribs, kawakawa whipped yoghurt (DO) \$16
- Octopus carpaccio with roast pepper salsa, flax seed aioli and chicken wafers (GF) (DF) \$16
Paired with Map Maker Pinot Noir (2014) for \$9
- Gnocchi, charred corn, baby tomatoes and buffalo mozzarella (V) \$16 | \$26
- Sticky pork belly, piko piko, two minute noodles, pork bone broth (DF) \$16 | \$26
- Barbequed salmon, tuatua, courgette, linguine, shellfish and chardonnay stock (DO) \$18 | \$28
- Horopito rubbed roast chicken, crushed new potatoes, baby tomato and mozzarella (GF) (DO) \$32

BREADS AND BURGERS

- The Bro Boy \$21
Slow cooked lamb neck and belly in a french baguette, with beetroot, kumara wedges and gravy
- The Kai Moana Burger \$21
Beer battered cod, shellfish fritter, lemon smashed peas and smoked tomato sauce with shoestring fries

KIWI FOREFATHERS FEAST

- Three classic dishes from the Kiwi icons who created modern New Zealand cuisine and inspired this menu
\$52 for the three courses or available individually as priced
- Al Brown:
Paua ravioli, basil, lime beurre blanc \$18
- Peter Gordon:
Duck and coconut curry, sticky rice, pickled plums (GF) (DF) \$30
Paired with TerraVin Pinot Noir (2011) for \$13
- Tui Flower:
Pavlova (GF) \$13



SHARING PLATE FOR TWO OR THREE

- CoCo's signature dish, the Peninsula Platter
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

\$38 | \$58

SIDES

- Shoestring fries with tomato sauce and mayonnaise (V) (GF) (DF) \$6
- Fried grits with cumin cream and spiced tomato (V) \$8.5
- Chef's green salad with seeds and house vinaigrette (GF) (DF) \$8.5

KIDS \$11.5 AND INC. COMPLIMENTARY JUICE

- Fried chicken with shoestring fries and salad
- Fish bites with shoestring fries and salad
- Pasta with tomato sauce and cheese (V) (DO)
- Add an ice cream sundae with chocolate sauce for \$1.5, available by itself for \$5

DESSERT

- CoCo summer sundae with hokey pokey ice cream, boysenberry coulis and cookie time crumble (GO) (DO) \$12
- Whittaker's chocolate and cherry delisse with pohutukawa labne and pinot noir sorbet \$13
Paired with 'All that Pinot' cocktail for \$9
- Fry bread \$6

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

