

Dinner Thursday to Saturday from 5 pm



SMALL PLATES

- Fried feta with truffle honey and thyme (V) 15
- Mushroom & Parmesan arancini with basil aioli and red wine gastrique (V) 15
- Beef, bacon and cheddar croquettes with tomato & jalapeño relish 18
- Soy cured salmon with turmeric coconut caramel, fennel and orange salad (GF) (DF) 23

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

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

LARGE PLATES

- Roast chicken ballotine with bacon & walnut, mashed potato, silverbeet and maple vinegar glaze (N) (GF) 34
- Curried pork shoulder with braised port & apple red cabbage, celeriac gratin and naan crisps (GFO) 36
- Chickpea, aubergine and crispy onion mille-feuille with cucumber & herb raita (V) (GF) 32
- Grilled beef brisket with spinach & ricotta gnocchi, romesco sauce and broad bean, hazelnut & herb salsa (N) 36

SUNDAY ROAST

Dinner available from 5pm on Sundays

Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy

Meat changes weekly, please ask server

34

HEAD CHEF : NIC SPICER
www.cocoattheroxy.co.nz | 04 388 5555

SIDES

- Fries with tomato sauce and mayonnaise (V) (GF) 12
- Roast Brussels sprouts with carrot purée, ricotta and dukkah (V) (N) (GF) 15
- Rocket and Parmesan flatbread (V) 14
- Mashed potato and gravy (GFO) 14

DESSERTS

- Spiced rum baba with honey roast pear, vanilla anglaise and salted caramel ice cream (V) 15
- Persian love cake with rose water labneh, passionfruit & ginger sorbet (V) (N) (GF) 15
- Dark chocolate terrine with white chocolate & amaretto truffle, plum & crème fraîche ice cream (V) (GFO) 15

Please inform us of any food allergies when ordering

Gluten Free (GF)	Gluten Free option (GFO)
Dairy Free (DF)	Dairy Free option (DFO)
Vegetarian (V)	Vegetarian option (VO)
Vegan (V)	Contains nuts (N)