

WINE

WHITE

GLS • HLF • BTL

| | |
|---|--------------|
| 2019 Carrick <i>Sauvignon Blanc. Central Otago</i> | 10 • 25 • 46 |
| 2019 Whyte Estate <i>Sauvignon Blanc. Marlborough</i> | 12 • 28 • 56 |
| 2021 Matahiwi Estate 'ME'. <i>Pinot Gris. Wairarapa</i> | 10 • 25 • 46 |
| 2018 Paddy Borthwick. <i>Pinot Gris. Wairarapa</i> | 10 • 25 • 46 |
| 2017 Lawson's Dry Hills <i>Riesling. Marlborough</i> | 11 • 27 • 52 |
| 2020 Whyte Estate <i>Chardonnay. Marlborough</i> | 10 • 25 • 46 |
| 2020 Kaahi Rangatira Reserve. <i>Chardonnay. Hawke's Bay</i> | 14 • 32 • 63 |
| 2018 Lawson's Dry Hills <i>Gewürztraminer. Marlborough</i> | 12 • 28 • 56 |
| 2020 Ata Rangi, <i>Rosé. Martinborough</i> | 10 • 25 • 46 |

SPARKLING

| | |
|---|-------------|
| MV Terra Serena <i>Prosecco. Italy</i> | 10 • / • 49 |
| MV Louis Roederer (375ml) <i>Champagne. France</i> | / • / • 52 |

RED

GLS • HLF • BTL

| | |
|--|--------------|
| 2020 Kaahi <i>Pinot Noir. Hawke's Bay</i> | 10 • 25 • 46 |
| 2019 Luna Estate <i>Pinot Noir. Martinborough</i> | 12 • 28 • 56 |
| 2019 Hopper's Crossing <i>Pinot Noir. Central Otago</i> | 14 • 32 • 63 |
| 2019 Deakin Estate. <i>Shiraz. Victoria</i> | 10 • 25 • 46 |
| 2017 Kaesler 'Stonehorse' <i>Shiraz. Barossa Valley</i> | 14 • 32 • 63 |
| 2019 Te Mata Estate <i>Syrah. Hawke's Bay</i> | 14 • 32 • 63 |
| 2018 Babich Black Label <i>Merlot. Hawke's Bay</i> | 12 • 28 • 56 |
| 2019 Trapiche Old Cask <i>Malbec. Argentina</i> | 10 • 25 • 46 |
| 2018 Faustino VII <i>Tempranillo. Rioja</i> | 10 • 25 • 46 |

APÉRITIF & DIGESTIF

| | |
|------------------------|-----------|
| Fine Tawny Port | 10 (45ml) |
| Fine Ruby Port | 10 (45ml) |
| Amaro di Angostura | 10 (45ml) |
| Yellow Chartreuse | 10 (45ml) |
| St Germain Elderflower | 10 (45ml) |

SPIRITS

VODKA

Stolichnaya* 10
smooth, mild fruit peel aromas

Russian Standard 12
ultra-clean, crisp, smooth

Titos 14
handmade, smooth, clean

Belvedere 18
complex,, rich, smooth, clean

GIN

Larios* 10
mellow, coriander and orange zest

Beefeater 12
orange, subtle parma violet and corriander

Bombay Sapphire 12
light, slightly sweet, zesty, peppery

Hendricks 14
balanced, floral, subtle cucumber and rose

Hayman's Sloe 12
bitter-sweet, fruity, spicy finish

RUM

WHITE

Stolen White* 10
hints of coco, fruity

El Dorado 3 11
mellow, slightly sweet, mint chocolate, butterscotch

Bacardi White 12
lingering cracked black pepper, fruity, delicate

DARK

Stolen Dark* 11
demerara caramel, soft, honeyed texture

El Dorado 5 14
honeyed fruit, toasted coconut, vanilla,

Salior Jerry's (Spiced) 11
christmas spice, blackened fruitcake

AGED

Angostura 7. 16
coffee, chocolate sweet spice, dry, slightly bitter

Angostura 1824. 20
12 year/o, vanilla, nutmeg, almond butter

Bacardi 8 18
orange marmalade, rich vanilla, dry buttery oak

BOURBON

Jim Beam White label* 10
strong body, toasted oak with vanilla spice and pepper

Makers Mark 12
corn on the cob with buttery burnt toast, maple syrup vanilla and bitter chocolate

Buffalo Trace 12
vanilla, mint and molasses, sweet, spiced oak with dark fruit and anise

SPIRITS

WHISKY & WHISKEY

SCOTTISH

Glenfiddich 12 18
REGION: SPEYSIDE mellow, creamy with cooked apple, cinnamon spice, vanilla custard and underlying nuttiness.

Laphroaig 10 19
REGION: ISLAY eathy aroma, sweet nuttiness, full bodied, hints of salt and layers of peatiness.

Arbeg Ten 21
REGION: ISLAY heavily smoked, barbeque, charcoal with sweet liquorice and faint vanilla

Monkey Shoulder 16
malty, slightly sweet balanced dry oak with spicy orange marmalade and ginger

Jack Daniel's 12
slightly rough, lightly salted, toasted grain and faint sweetness

IRISH

Jameson* 10
mellow, creamy barley light cinnamon hits of sherry

Tullamore D.E.W 14
creamy sweet, molt, caramel with hints of pear skin and fruit, subtle cinnamon spice

Teeling 14
dry woody, clove spice, vanilla fudge and red apple

TEQUILA

El Jimador Blanco* 10
soft, sweet with pine fresh and citrus notes

El Jimador Reposado 12
caramel with vanilla, cinnamon char peppers rounded and balanced

Gracias a DiosEspadin Reposado (Mezcal) 12
aromatic, spicy oak wild herbs and citrus

Herradura Plata 16
tangy citrus with strong agave, smooth,, clean

CONCESSIONS

| | | | |
|-------------------------|-----|----------------------------------|----|
| HANGBAGS | 7 | CHOC-TOPS | 5 |
| Chocolate M&Ms | | Chocolate, Boysenberry, | |
| Peanut M&Ms | | Cookies & Cream, Vanilla | |
| Skittles | | | |
| Maltesers | | | |
| LOLLY POTTLES | 4.5 | COCA COLA RANGE | 5 |
| Wine gums | | Coke, Coke No Sugar, Sprite | |
| Jet planes | | | |
| Jaffas | | | |
| Jersey Caramels | | | |
| Sour Worms | | | |
| Pinapple Lumps | | | |
| PRINGLES | 5 | ROCKETEER COMBO | 15 |
| Sour cream & Chives | | add any hangbag | 5 |
| Salt & Vinegar | | Popcorn, Drink, Ice Cream | |
| Original | | | |
| | | CLASSIC COMBO | 25 |
| | | add any hang bag | 5 |
| | | 2 Popcorn, 2 Drinks, 2 Ice Cream | |
| | | POPCORN. | 6 |

MILK BAR

| | |
|--|---------|
| MILKSHAKES / THICKSHAKES | 7 / 8.5 |
| vegan option | 1.5 |
| Strawberry, Banana, Lime, Caramel, | |
| Butterscotch, Chocolate, Vanilla | |
| REAL FRUIT ICE CREAM | 7 |
| vegan option | 1.5 |
| Mixed Berry, Passionfruit, Mango, Banana | |

IN THEATER MENU

Food may take up to 10 minutes to prepare

| | |
|--|-----|
| FRIES | 10 |
| HOTDOG | 6 |
| MAC 'N' CHEESE | 12 |
| MUSHROOM ARANCINI | 12 |
| JACKFRUIT & EGGPLANT VEGAN PIZZA | 9.5 |
| GF BERRY & CHOCOLATE BROWNIE | 4.5 |
| VEGAN GINGER BITE | 3.5 |
| FRANJELICO TRUFFLE | 3.5 |

SPECIAL SCREENINGS

OPENING NIGHTS

Big release coming out? Roxy has you covered with making it a night to remember, we offer a discounted ticket and a themed cocktail on arrival!

For more information, or to check what's coming up head over to:
roxycinema.co.nz

ROXY RETRO

Classics are timeless and so is the theater. So if you're not into the latest and greatest Roxy features there are many timeless classic screenings every week! So come down and see your favourite film on the big screen!

To see all the upcoming Roxy Retros check out: roxycinema.co.nz

COCKTAILS

| | |
|---|-----------------------------------|
| COCO RENDEZVOUS 14 | OLD FASHIONED 16 |
| Passionfruit, elderflower, lime, vodka. | Bourbon, sugar, aromatic bitters. |
| DARK N STORMY 14 | NEGRONI 16 |
| Dark rum, lime, ginger beer. | Gin, sweet vermouth, Campari. |
| CUBA LIBRE 14 | BRAMBLE 14 |
| Cuban rum, lime, aromatic bitters, coke. | Gin, lemon, crème de cassis |
| ROXY ROSEBUD 14 | FRENCH 75. 14 |
| Vanilla vodka, lemon, cranberry, passionfruit, pineapple. | Gin, lemon, prosecco |
| MOSCOW MULE 14 | ESPRESSO MARTINI 14 |
| Vodka, lime, ginger beer. | Vodka, Kahlúa, CoCo cold brew |

BEER

| | |
|------------------------------------|--|
| HEINEKEN 9 | GARAGE PROJECT 10 |
| Regular, Light | Bliss Lager, Hāpi Daze Pacific Pale, Garagista IPA, Cereal Milk Stout, |
| CORONA 10 | Fugazi 2.2% Session Ale |
| PARROT DOG. 10 | ZEFFER CIDER 10 |
| Bitterbitch IPA, Birdseye Hazy IPA | Green Apple |
| FORTUNE FAVOURS 10 | NATIVE SPARKLING 10 |
| Adventure Pilsner | Blackcurrent & boysenberry, Peach passionfruit & mango, Kiwifruit & lime |

COFFEE & TEA

| | REG/LARGE | POT OF TEA 5 |
|---------------------------------|-----------|--|
| Flat White | 5/6 | English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile, Exotic Fruits, Jasmine |
| Latte | 5/6 | |
| Cappuccino | 5/6 | |
| Mochaccino | 5/6 | |
| Hot Chocolate | 5/6 | |
| Piccolo | 5 | |
| Vienna | 5 | |
| Chai Latte | 5 | |
| Americano | 4.5 | |
| Short/Long Macchiato | 4.5 | |
| Short/Long Black | 4.5 | |
| Lemon, Honey & Ginger | 4.5 | |
| Kids Hot Chocolate | 3 | |
| Fluffy | 2.5 | |
| Iced Coffee | 5 | |
| Iced Mocha | 5 | |
| Iced Chocolate | 5 | |

Extras:
Soy, almond, oat, coconut flavour shot, extra shot. . . 1

MILK BAR

Milkshakes/Thickshake 6/7.5

Strawberry, Vanilla, Chocolate, Lime, Banana, Butterscotch, Caramel
vegan option + 1.5

Real Fruit Ice Cream 7

Mixed Berry, Passionfruit, Banana, Mango
vegan option + 1.5

Choc-Top Ice Creams. 5

Chocolate, Boysenberry, Cookies & Cream, Vanilla

NON ALCOHOLIC

| | |
|--|--|
| BUNDABERG 5 | KARMA COLA RANGE 5 |
| Gingerbeer, Passionfruit, Peach, Lemon Lime & Bitters, Diet Gingerbeer | Cola, Sugarfree Cola, Lemmy Lemonade, Gingerella |
| COCA COLA RANGE 5 | KARMA JUICE RANGE 5 |
| Coke, Coke No Sugar, Sprite | Orange, Apple, Blackcurrant |

THURSDAY - SATURDAY

Plates are brought to the table as they are ready

Available from 4pm

| | |
|--|----|
| Fries with tomato sauce & mayonnaise V GF DF | 10 |
| Duck parfait with housebaked ciabatta, candied walnut & cherry compote | 15 |
| Mushroom & parmesan arancini with basil aioli & red wine gastrique V | 12 |
| Gurnard ceviche with avocado mousse & fried flatbread GO | 18 |
| Coconut rice cake, spring vegetables & Chinese black bean GF VV | 16 |

Available from 5pm

| | |
|--|------|
| Orange & rosemary poached olives GF DF VV | 8 |
| Sweet & spicy nuts & seeds GF VV | 8 |
| Fried feta, truffle honey & thyme V | 12 |
| Beer & B.B.Q gnocchi, pancetta, sweetcorn, cherry tomatoes & lemon creme sauce VO | 18 |
| Chicken ballotine with porcini mousse, savoy, toasted almonds cauliflower puree & olive oil jus GF NFO | 19 |
| Dry rubbed beef brisket with braised beans & southern baked buttermilk biscuits GF | 19 |
| Korean Ssamjang pork tacos with lettuce, peanuts & pickles NFO | 18 |
| Polenta chips, spiced tomato & Creole cream V | 10 |
| Grilled asparagus with hazelnut beurre noisette GF V NFO | 12 |
| Baby leaf salad with toasted seeds VV GF | 10.5 |

VV – VEGAN | V – VEGETARIAN | GF – GLUTEN FREE | DF – DAIRY FREE
NFO - NUT FREE OPTION | GO – GLUTEN FREE OPTION

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SWEET TREATS

| | |
|--|-----|
| Chocolate brownie bite GF | 4.5 |
| Frangelico chocolate, fruit & nut truffle | 3.5 |
| Baked Knafeh with house made ricotta, rose & pistachio with apple sorbet & white chocolate ice-cream NFO | 13 |
| Silken chocolate, lavender & lime torte with vanilla bean ice-cream | 13 |
| Spring sorbet selection, berry gel & dark chocolate crumble GF VW | 14 |
| Roxy affogato | 15 |

SUNDAY ROAST

Join us each Sunday evening from 5pm for a roast dinner.
Menu changes each week – ask about this Sunday!
Bookings recommended
\$29pp mains, \$39pp mains & dessert

EXTENDED OFFERING

COCO SOCIAL CLUB

Join us for our bi weekly social night get togethers, featuring Quiz nights, Bingo and MORE! With exclusive offers such as sharing platters, you can feast and fend your way to the top!

To learn more check online or ask our staff

ROXY LIVE

Dinner and a live show? Bringing you local acts and live performances from everything comedy, to cabaret.

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