

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
- Brisket, bacon and cheddar croquettes with tomato & jalapeño relish 18
- Soy cured salmon with turmeric coconut caramel, fennel and orange salad (GF) (DF) 23
- Sticky beef tacos with peanut, chilli and lime salsa (DF) 22

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

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

LARGE PLATES

- Braised beef cheek with whipped potato, spinach and cherry compote (GF) 36
- Sambal baked blue moki with curry butter roast cauliflower, Savoy cabbage, almond, lime and miso (GF) 36
- Chickpea, aubergine and crispy onion mille-feuille with cucumber & herb raita (V) (GF) 32
- Confit pork belly with leek & mustard dauphinoise, grilled asparagus and apple jus (GF) 36
- Pappardelle with lamb & chorizo ragù, caper & sultana relish and crème fraîche 36

SUNDAY ROAST

Dinner available from 5 pm 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
- Asparagus and baby carrots with cherry tomato and basil (V) (GF) 15
- Garlic, chilli and herb brioche (V) 13.5
- Spring salad with citrus and pumpkin seed praline (V) (GF) 13.5

DESSERTS

- Coconut panna cotta with chilli roast pineapple and sour apple sorbet (V) (GF) 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)