



SMALL PLATES

Mushroom arancini, smoked tomato, kawakawa aioli	(V)	\$10.5
CoCo FOREST FLOOR Crispy potato, parsley, pistachio, beetroot, pine mushrooms	(V)	\$14
Crumbed crab and white fungus rolls, green chilli cream		\$16
Pork cheek, prune, curried cauliflower, kimchi crackling	(GF)	\$16
Seared tuna, oyster cream, apple and kumara		\$18
Hare terrine, plum, carrot, brioche	(DF) (GO)	\$16

LARGE PLATES

55-day aged sirloin, potato dauphine, mushroom dijonnaise <i>Cooked medium-rare</i>		\$32
Spiced lamb burger, coconut Kerabu salad, chilli lime dressing, shoestring fries	(DF)	\$25
Goat curry masala, tomato rice, Acar Nyonyu		\$28
Beetroot confit Akaroa salmon, chorizo white bean and celeriac barigole, fried bread	(GO) (DO)	\$30
Roast chicken breast, potato fondant, peas, pancetta, porcini cream	(GF)	\$28
Mace and gruyère gnocchi, pumpkin, sambal, walnut	(V)	\$26

SHARING PLATES

FOREST FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of...		\$98
ENTREE PLATTER Chef's light selection to begin the Feast		
ROAST DUCK FOR TWO With a spiced mandarin glaze and autumn vegetables <i>Available as a course for two to share, \$65</i>	(GF) (DO)	
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$32</i>		



PENINSULA PLATTER FOR TWO OR THREE 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		
		\$48 for two \$73 for three

SIDES

Shoestring fries, tomato sauce, mayonnaise	(V) (GF) (DF)	\$6
Polenta chips with smoked tomato and creole cream	(V)	\$8.5
Baby leaf salad with toasted seeds and pickled autumn vegetables	(GF) (DF)	\$8.5
Fried feta, truffle honey, thyme	(V)	\$10.5
Brussel sprouts, chard, crème fraîche, dukkah	(V) (GF)	\$10.5

KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

Chicken tikka taco	(GO)	
Fish bites with shoestring fries and salad		
Cheese and tomato pizza	(V)	
Add an ice cream sundae with chocolate sauce for \$5		

DESSERT

TRAIL MIX of mango and white chocolate nougat, cherry, plum	(V) (GO)	\$12
BIRD'S NEST of Kataifi, Greek yoghurt mousse, walnut, orange blossom caramel	(V) (GO)	\$12
VIOLET PARFAIT with confit blood orange and almond sorbet	(V) (GF)	\$12
BLACK FOREST ice cream with chocolate fondant and Turkish Delight soil	(V)	\$12

Please inform us of any allergies or dietary requirements etc

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

HEAD CHEF: NIC SPICER | MANAGER: RAY LETOA | RESTAURANT MANAGER: MICHAEL JONES
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DINNER MENU 05.04.18

