



SMALL PLATES

- Citrus and rosemary poached olives (GF) (VO) \$8
- Fried feta, truffle honey, thyme (V) \$12
- Duck liver parfait, candied walnut, cherry, toasted bread (GO) \$15
- White radish fritters, green mango salad, fresh herbs, hot and sour dressing (GF) (VO) \$14
- Ginger roast pork tacos, black bean, apple (GF) (DF) \$16
- Salmon tartare, yuzu, avocado, wasabi (GO) (DO) \$18
- Korean fried chicken, sesame, pickles (DF) \$14

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 (VO)

LARGE PLATES

- Line caught fish, lemon, spinach, black squid salad, smoked almond skordalia (GF) \$32
- VEGAN BBQ BURGER (VO) \$25
- Open burger of jackfruit and dahl pattie, coconut shallot fritter, sticky Korean BBQ sauce and fries \$25
- Seared veal loin, pappardelle, wild mushroom ragout \$30
- Assiette of lamb rump, rib and a shoulder pithivier, cauliflower, olive oil jus \$32
- Levin pork belly, paua sausage, gingered carrot, radish, soy and citrus (GF) \$30

SIDES

- Fries, tomato sauce, mayonnaise (V) (GF) (DF) \$8
- Polenta chips, smoked tomato, creole cream (V) \$10
- Roast potatoes, hollandaise (V) (DO) \$10.5
- Baby leaf salad, toasted seeds, pickled vegetables (VO) (GF) (DF) \$10.5
- Mushroom arancini, red wine gastrique, kawakawa aioli (V) \$12
- Grilled vegetables, olive butter (V) (GF) \$10.5

SHARING PLATES

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 pre-theatre option to share

Please ask your server for today's selection

\$50 for two | \$75 for three

DEGUSTATION

A decadent three-course indulgence of eight dishes for two to share and delight in; To be ordered before 8.30pm and unavailable to groups of more than four persons \$104

MAINS TO SHARE

A selection of three of our large plates \$65

KIDS 12 & UNDER

\$11.5 & INC. COMPLIMENTARY JUICE

Fish bites with fries and salad

Crispy chicken wings with fries and salad

Cheese and tomato pizza (V)

Add an ice cream sundae with chocolate sauce \$5

HEAD CHEF: NIC SPICER | MANAGER: RAY LETOA |
 RESTAURANT MANAGER: MICHAEL JONES
 www.cocoattheroxy.co.nz | 04 388 5555 |
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DINNER MENU 18.03.20



THE DRUNKEN EGG white chocolate egg filled with champagne mousse, rosé jelly and strawberries	\$13
SILKEN CHOCOLATE PIE with beetroot marshmallow and orange sorbet	\$13
VEGAN COCONUT SUNDAE with mango, raspberry, passionfruit and lemongrass	\$13
KNAFEH Bird's nest pastry with robiolino, pistachio, orange blossom and a pear and white chocolate gelato	\$13

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