



Movie image from 'Sunset boulevard'

**COCO**  
 — AT THE ROXY —  
**PUTTIN' ON THE RITZ**  
 Dinner Menu

**SMALL PLATES**

- Mushroom arancini, smoked tomato, kawakawa aioli (V) \$10.5
- Lobster ravioli, lime, Asian greens \$16
- Crispy potato, parsley, pistachio, beetroot, wild mushrooms (V) \$14
- Seared scallops, Waldorf flavours (GF) \$18
- Grilled calf tongue, cauliflower, rhubarb, hazelnut (GO) \$18
- Pork and chestnut faggots, apple, red cabbage, curry leaf (DF) \$16

**LARGE PLATES**

- Roast chicken, porcini gratin, pancetta and shallot gravy (GF) \$28
- Te Mana lamb shoulder, Parisian gnocchi, broccolini, masala gravy \$30
- Spiced duck à l'orange, white radish fondant, ginger-smashed edamame, parnisp and pulled duck pithivier (V) (GF) \$30
- Beetroot and caraway risotto, witlof, orange, walnut, crème fraîche \$26
- JEWEL OF SAMBAL**  
 Chicken sambal burger, mushroom, bacon, cheese, spiced mayo, chilli fries \$25
- 55-day aged sirloin, mushroom dijonnaise, pommes dauphine  
*Cooked medium-rare* \$32

**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 winter vegetables (V) (GF) (DF) \$8.5
- Fried feta, truffle honey, thyme (V) \$10.5
- Roast vegetables, crème fraîche, dukkah (V) (GF) \$10.5



Fred Astaire and Ginger Rogers in Puttin' on the Ritz

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

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

**DESSERT**

- CHARLOTTE RUSSE**  
 with raspberry cream and a loganberry and champagne jelly (V) \$13
- CHOCOLATE FONDANT**  
 with black forest ice cream, and Persian crumble (V) \$12
- BUTTERMILK PANNA COTTA**  
 with pickled rhubarb and gingerbeer (V) \$12
- DESSERT PLATTER**  
 a selection of indulgences \$36

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)

