



— AT THE ROXY —
PUTTIN' ON THE RITZ
 Winter Dinner Menu

Movie image from "Sunset boulevard"

SMALL PLATES

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

LARGE PLATES

Roast chicken, porcini gratin, pancetta and shallot gravy	ⓖ \$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	\$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 <i>Cooked medium-rare</i>	\$32

SHARING PLATES

HOTEL FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of...	\$98
ENTREE PLATTER Chef's selection to begin the Feast	
ROAST GROUPEL FOR TWO With a crayfish bisque, onion jam boulangère, and crispy kale <i>Available as a stand-alone course for two to share, \$65</i>	
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$36</i>	

SIDES

Shoestring fries, tomato sauce, mayonnaise	Ⓥ ⓖ ⓓⓕ \$6
Polenta chips with smoked tomato and creole cream	Ⓥ \$8.5
Baby leaf salad with toasted seeds and pickled winter vegetables	ⓖ ⓖ ⓓⓕ \$8.5
Fried feta, truffle honey, thyme	Ⓥ \$10.5
Roast winter vegetables, crème fraîche, dukkah	Ⓥ ⓖ \$10.5

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

Chicken tikka taco	ⓖ
Fish bites with shoestring fries and salad	
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	Ⓥ \$13
CHOCOLATE FONDANT with black forest ice cream, and Persian crumble	Ⓥ \$12
BUTTERMILK PANNA COTTA with rhubarb, ginger, and lemon curd	Ⓥ ⓖ \$12



Fred Astaire and Ginger Rogers in Puttin' on the Ritz

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

Please inform us of any allergies or dietary requirements etc

- Gluten Free ⓖ
- Dairy Free ⓓⓕ
- Vegetarian Ⓥ
- Vegan Ⓡ
- Gluten Free option ⓖⓞ
- Dairy Free option ⓓⓞ
- Vegetarian option Ⓥⓞ

