



Movie image from 'Sunset Boulevard'

COCO
 — AT THE ROXY —
PUTTIN' ON THE RITZ
 Winter 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 (GF) \$14
- Seared scallops, Waldorf flavours (GF) \$18
- Grilled calf tongue, cauliflower, rhubarb, hazelnut (GF) \$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 \$30
- Beetroot and caraway risotto, witlof, orange, walnut, crème fraîche (V) (GF) \$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

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)

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
Available as a stand-alone course for two to share, \$65
- DESSERT PLATTER**
 Sweet treats to finish
Available as a platter for two to share, \$36

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

- CHARLOTTE RUSSE**
 with raspberry cream and a loganberry and champagne jelly \$13
- CHOCOLATE FONDANT**
 with black forest ice cream, and Persian crumble (V) \$12
- VIOLET PANNA COTTA**
 with rhubarb, ginger and milk soil (V) \$12
- BANANA FLAMBÉ**
 with salted toffee ice cream (V) (GF) \$13



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

