

SMALL PLATES

Mushroom arancini, smoked tomato, kawakawa aioli	(V) 9	\$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	60	\$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	t,	\$30
Beetroot and caraway risotto, witlof, orange, walnut, crème fraîche	V GF	\$26

SHARING PLATES

\$10.5	HOTEL FEAST FOR TWO A decadent three-course indulgence to share and delight in, consisting of	\$
\$16		
	ENTREE PLATTER	
	Chef's selection to begin the Feast	
\$14	5	
	ROAST GROUPER FOR TWO	
\$18	With a crayfish bisque, onion jam boulangère,	
	and crispy kale Available as a stand-alone course for two to share, \$65	5
\$18		
	DESSERT PLATTER Sweet treats to finish	
\$16	Available as a platter for two to share, \$36	



Please ask your server for today's selection

\$48 for two | \$73 for three

SIDES

\$98

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	🌍 (F) (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

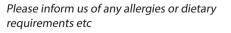
Chicken tikka taco	60
Fish bites with shoestring fries and salad	
Cheese and tomato pizza	\lor

Add an ice cream sundae with chocolate sauce for \$5

DESSERT

JEWEL OF SAMBAL Chicken sambal burger, mushroom, bacon, cheese, \$25 spiced mayo, chilli fries

55-day aged sirloin, mushroom dijonnaise, pommes dauphine Cooked medium-rare



Gluten Free	GF	Gluten Free option	60
Dairy Free	DF	Dairy Free option	00
Vegetarian	V	Vegetarian option	vo
Vegan	۶		

Fred Astaire and Ginger Rogers in Puttin' on the Ritz	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
PENINSULA PLATTER FOR TWO OR THREE Head chef Nic Spicer's selection of tasters showcasing our	VIOLET PANNA COTTA wih rhubarb, ginger and milk soil	V	\$12
most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share	BANANA FLAMBÉ		640

with salted toffee ice cream

(V) GF \$13

HEAD CHEF: NIC SPICER | MANAGER: RAY LETOA | RESTAURANT MANAGER: MICHAEL JONES www.cocoattheroxy.co.nz | 04 388 5555 | coco@roxycinema.co.nz DINNER MENU 10.08.18

\$32