



COCO

STREET SERENADE Dinner Menu

Movie image from 'Fifth Element'

SMALL PLATES

Fried feta, truffle honey and thyme	(V) \$10.5
Kimchi crackers, soussed wild mushroom, silken tofu	(GF) (V) \$12
Shiitake and daikon fritters, curried jackfruit, coconut yoghurt	(GF) (V) \$14
Duck parfait, plum, beetroot, ciabatta, candied walnut	(GO) \$16
Cured warehou, cucumber, apple, elderflower	(GF) (DF) \$18
Grilled chicken thigh, spiced peanut, Nasi Impit and pickles	(GF) (DF) \$18
Jerk ribs, mango, coriander	(GF) (DF) \$16
Paua hot dogs, hollandaise, green sriracha	\$18

LARGE PLATES

Roast monkfish, cauliflower, quinoa, pistachio, artichoke, lemon candy, vine leaf	(GF) (DO) \$28
THE TROUBADOUR BURGER Molten three-cheese patty, glazed bacon, crispy onions, lemon mustard, compote, curly fries	(VO) \$26
Grilled aubergine, asparagus, coconut rice, Yuxiang sauce	(V) (GF) \$26
COCO'S BUTTER CHICKEN BURGER served in a housemade Naan roll with watercress and smoked butter sauce and a side of shallot bahji	\$25
TOURNEDOS ROSSINI Aged beef fillet, pancetta, pate, with beef Murtabak, spinach, horsesradish <i>Cooked medium-rare</i>	\$32

SHARING PLATES

STREET 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	
MAINS TO SHARE A platter of mains and sides <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>	



Enjoying a tasty beverage in Pulp Fiction

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	\$25
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, smoked tomato, creole cream	(V) \$8.5
Baby leaf salad, toasted seed, pickled vegetables	(V) (GF) (DF) \$8.5
Mushroom arancini, smoked tomato, kawakawa aioli	(V) \$10.5
Grilled spring vegetables, olive butter	(V) (GF) \$10.5

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

Butter chicken taco	
Fish bites with shoestring fries and salad	
Cheese and tomato pizza	
Add an ice cream sundae with chocolate sauce for \$5	

DESSERT

LECHA FRITA with rosewater and a strawberries and yoghurt sorbet	(V) \$13
MADIERA CARAMEL TART with orange and ginger ice cream	(V) \$12
CHOCOLATE TERRINE with honeycomb, pomegranate, and creme fraiche	(V) (GF) \$13
PINEAPPLE ROSSOGOLLA with cocoa sorbet and spiced rum broth	(V) \$12

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)	



HEAD CHEF: NIC SPICER | MANAGER: RAY LETOA | RESTAURANT MANAGER: MICHAEL JONES
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DINNER MENU 09.11.18