



—AT THE ROXY—

## VISA WELLINGTON ON A PLATE

### DINE MENU

---

#### **LUNCH** | \$30

##### **Festival dish**

Spiced duck à l'orange with white radish fondant, ginger-smashed edamame, and a parsnip and pulled duck pithivier

#### **DINNER** | \$65

Includes three courses plus a matched Wellington regional beverage

##### **Entrée**

Seared scallops with flavours of Waldorf  
*or*

Grilled calves tongue with cauliflower, rhubarb, and hazelnut

##### **Main**

Festival Dish *see above*

##### **Dessert**

Raspberry Charlotte Russe with a champagne and loganberry jelly

##### **Beverage**

- » Roxy Karma Cola
- » L'Affare College St blend coffee
- » Mebus Estate Merlot Cabernet (2010, Wairarapa)

### BURGER

---

#### **Jewel of Sambal** | \$25

Fried chicken, mushroom, Malay sambal, L'Affare coffee glazed bacon and Gruyère cheese in a Pandoro milk bun with chilli wedges

### COCKTAIL

---

#### **HipHOP HooRAY** | \$19

A Fortune Favours the Bold and CoCo at the Roxy collaboration: Pina Colada beer, dark rum, toasted coconut syrup and lime juice

Accompanied by a beef rendang and pineapple slider in a CoConut bun  
*vegan option available*

### MOCKTAIL

---

#### **HipHOP Hooray Float Twist** | \$19

Pina Colada hop syrup, soda, CoConut ice cream and dehydrated lime powder spider float

Accompanied by a beef rendang and pineapple slider in a CoConut bun  
*vegan option available*



---

#### FEATURED SUPPLIERS

Meat Direct, Miramar Fruit Supply, Pandoro