Dinner Thursday to Saturday from 5 pm

COCO
AT THE ROXY

SMALL PLATES

Fried feta with truffle honey and thyme (V) 15

Mushroom & Parmesan arancini
with basil aioli and red wine gastrique (V) 15

Beef, bacon and cheddar croquettes
with tomato & jalapeño relish 18

Mozzarella panna cotta with
melon prosciutto and house-baked focaccia 19

Soy cured salmon with turmeric coconut
caramel, fennel and orange salad (GF) (DF) 23

We are available for
catering and private functions
coco@roxycinema.co.nz

Contactless and credit payments incur a 2% fee
One bill per table preferred

LARGE PLATES

Chickpea, aubergine and crispy onion mille-feuille
with cucumber & herb raita (Vg) (GF) 32

Shepherd's pie
Slow-cooked lamb shoulder in rich tomato gravy
with snow pea, bacon, mint and feta salad 34

Roast pork belly
with asparagus, potato dauphine,
apple & ale mustard and chicharrones 36

Grilled beef brisket
with spinach & ricotta gnocchi, romesco sauce
and broad bean, hazelnut & herb salsa (N) 36

Roast monkfish with caponata,
cavolo nero, salsa tonnato and panelle (GF) 36

SUNDAY ROAST
Dinner available from 5pm on Sundays

Traditional homemade roast
served with roasted potatoes, kūmara,
Yorkshire pudding, peas and gravy
Meat changes weekly, please ask server
34

HEAD CHEF : NIC SPICER
www.cocoattheroxy.co.nz | 04 388 5555

SIDES

Fries with tomato sauce and
mayonnaise (V) (GF) 12

Rocket and Parmesan flatbread (V) 14

Mashed potato and gravy (GFO) 14

Grilled asparagus with sweet pea,
ricotta and almond dressing (V) (GF) 15

DESSERTS

Berry bread and butter pudding
with crème anglaise, raspberry coulis
and blueberry compote (V) 15

Persian love cake with rose water labneh,
passionfruit & ginger sorbet (V) (N) (GF) 15

Dark chocolate terrine
with white chocolate & amaretto truffle,
plum & crème fraîche ice cream (V) (GFO) 15

Please inform us of any food allergies when ordering

Gluten Free (GF)	Gluten Free option (GFO)
Dairy Free (DF)	Dairy Free option (DFO)
Vegetarian (V)	Vegetarian option (VO)
Vegan (Vg)	Contains nuts (N)