

SMALL PLATES

Fried feta with truffle honey and thyme

15

Mushroom and parmesan arancini with basil aioli and red wine gastrique

15

(DF) 21

18

Brisket, bacon and cheddar croquettes with tomato and jalapeño relish

Soy cured salmon with turmeric coconut caramel, fennel and orange salad 21

Lemongrass and tamarind grilled chicken taco's with daikon, apple and green sambal

Please inform us of any food allergies when ordering

Gluten Free GF Dairy Free (DF) Vegetarian (V) Vegan

Gluten Free option (F) Dairy Free option (PFO) Vegetarian option (vo)

LARGE PLATES

Fried chickpea tofu with smoked beetroot, chilli plum and Fava bean sofritto (GF)(\$) 28

Roast goat shoulder with cashew nut gravy, polenta, savoy and lime curry pickles 32

Grilled tiger prawns with blue warehou gnocchi, celeriac puree, roast pepper and (GF) 32 smoked almond salsa

Red braised beef short rib with bacon and five spice crepinette, mushroom dijonaisse and spinach

Mandarin glazed duck for two with roast potato, kūmara and parsnip, (GF) winter greens and jus 64

SIDES

Fries with tomato sauce and mayonnaise

(V)(GF) 12

Roast Brussels sprouts with parsnip with lemon crème fraîche

(v)13.5

15

32

Welsh rarebit with candied aubergine, fried greens and XO sauce

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

DESSERTS

White chocolate and vanilla mille feuille chocolate ganache, passionfruit and ginger sorbet

15

15

Cointreau caramel flan with coffee ice-cream and cinnamon sopapilla 15

Dark chocolate terrine with blood orange curd, vanilla ice-cream and chocolate sesame crunch (GFO)

SUNDAY ROAST

Dinner available from 5 PM on Sundays

Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy

> changes weekly, please ask server from 29

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

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