

Dinner Thursday to Saturday from 5 PM



SMALL PLATES

- Fried feta with truffle honey and thyme (V) 15
- Mushroom & Parmesan arancini with basil aioli and red wine gastrique (V) 15
- Brisket, bacon & cheddar croquettes with tomato and jalapeño relish 18
- Soy cured salmon with turmeric coconut caramel, fennel and orange salad (GF) (DF) 21
- Coconut & lime ceviche with fried tortilla and avocado mousse (GF) 21

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)

LARGE PLATES

- Bacon & tarragon roast chicken breast with colcannon, parsley sauce and chilli oil (GF) 32
- Cheese & Onion Triple Threat Burger
Panko crumbled three cheese molten patty with onion bhaji, caramelised onion aioli, polenta-dusted onion rings, McClure's pickles and spiced fruit chutney in a Farmhouse bun (V) 28
- St. Louis jerk ribs with potato fondant, bok choy, cauliflower, black bean and mandarin salsa (GF) 32
- Smoked warehou with Parisian gnocchi, prosecco cream, cherry tomato, roast pepper and basil 32
- Chilli beef & cheese meatballs with white bean purée, spinach, maple & malt glazed onion, za'atar and Parmesan flatbread 32

SIDES

- Fries with tomato sauce and mayonnaise (VO) (GF) 12
- Barbecued sweet corn with green beans, tomato, caper and almond dressing (DF) (GF) 14
- Whipped potato and gravy 13.5
- Baby leaf salad with lime-pickled vegetables and toasted seeds (VG) (GF) 13.5

DESSERTS

- Dark chocolate terrine with lemon curd, plum & crème fraîche ice cream and black sesame tuile (GFO) 15
- Persian love cake with rose water labneh, passionfruit and ginger sorbet (GF) 15
- Buttermilk and olive oil panna cotta with honey madeleine and fig ice cream (GFO) 15

SUNDAY ROAST

Dinner available from 5 PM on Sundays

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

Meat changes weekly, please ask server

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

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

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