

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
- Grilled flatbread with barbecued pork shoulder, pimento cheese, pickled beetroot and lentil salsa 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 (V)    (V)

### LARGE PLATES

- Bacon & tarragon roast chicken breast with colcannon, parsley sauce and chilli oil (GF) 34
- Grilled daikon & shittake cake with butternut pureé, gunpowder sauce, roast plum and candied walnut (V) (GF) 28
- Red braised beef cheek with crispy polenta & shallot, cavolo nero and cherry relish (GF) 34
- Smoked warehou with Parisian gnocchi, prosecco cream, cherry tomato, roast pepper and basil 32
- Roast celeriac, chorizo and spinach risotto with radicchio, Grana Padano and balsamic (GF) (VO) 30

### SIDES

- Fries with tomato sauce and mayonnaise (DFO) (GF) 12
- Roast pumpkin, parsnip, kūmara and Brussels sprouts with hazelnut & ginger beurre noisette (V) (GF) 14
- Whipped potato and gravy 13.5
- Polenta chips with caper & parsley sauce (V) (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@roxycinema.co.nz

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

HEAD CHEF : NIC SPICER  
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