## LARGE PLATES

SIDES



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 23

Prawn hot dogs with sambal, green papaya & pepper salsa GFO 22

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

Jerk pork ribs with confit garlic & cauliflower purée, potato fritters and smoky tomato glaze

Braised lamb neck with potato and onion jam galette, beans and bacon & rocket salsa verde 36

Ratatouille with pumpkin & cashew crust, garlic bread, apple & walnut salad (%)

(GF)

36

36

Lime & fenugreek roast chicken with carrot skordalia, Brussels sprouts, chorizo and puffed black rice

Ricotta gnocchi with VXO Bolognese, porcini and Parmesan

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 34

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

Fries with tomato squce and mayonnaise

(GF) 12

Roast baby carrots with parsnips, Brussels sprouts and curry leaf cream

Cornbread and gravy

13.5

Roast pumpkin wedges with pumpkin seed praline and Ssamjang dressing (DFO) (GFO) 13.5

**DESSERTS** 

Salted caramel semifreddo with dessert wine poached pear, honey & tahini sablé (v)

Persian love cake with rose water labneh. passionfruit & ginger sorbet

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

Please inform us of any food allergies when ordering

Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Gluten Free option (FO) Dairy Free option (PFO)

Vegetarian option (vo) Vegan Contains nuts

One bill per table preferred

Contactless and credit payments incur a 2% fee