

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
- Chicken tikka tacos with pickles and chilli mayonnaise 22

Please inform us of any food allergies when ordering

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

LARGE PLATES

- Lamb pappardelle with silverbeet, capers, sultanas, pumpkin seeds and crème fraîche (DFO) 32
- Cod, salmon & dill pithivier with creamed spinach, tomato caramel and curly fries 35
- Eggplant parmigiana with whipped green split pea, giardiniera, sesame & maple dressing (V) (GF) (N) 32
- Red wine poached beef shin with mashed potato, braised peas and bacon jam (GF) 35
- Confit pork belly with crackling, spiced kūmara, glazed red cabbage, apple & daikon (GF) 35

SIDES

- Fries with tomato sauce and mayonnaise (V) (DFO) (GF) 12
- Roast broccoli and asparagus with ranch dressing and croutons (V) (DFO) (GFO) 14
- Whipped potato and gravy 13.5
- Baby leaf salad with spring vegetables, toasted seeds, cider & mustard dressing (V) (GF) 13.5

DESSERTS

- Dark chocolate & raspberry molten fondant with vanilla ice cream 15
- Persian love cake with rose water labneh, passionfruit and ginger sorbet (GF) 15
- Vanilla sponge with limencello mascarpone, lemon curd and raspberry ice cream 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

32

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