

SMALL PLATES

15

15

Fried feta with truffle honey and thyme

Mushroom & Parmesan arancini with basil aioli and red wine gastrique

Brisket, bacon and cheddar croquettes (v)with tomato & jalapeño relish 18

Soy cured salmon with turmeric coconut caramel, fennel and orange salad (GF) (DF) 23

Sticky beef tacos with peanut, chilli and lime salsa 22

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

Braised beef cheek with whipped potato, spinach and cherry compote 36 Sambal baked blue moki with curry butter roast cauliflower, Savoy cabbage, almond, lime and miso (GF) 36 Chickpea, aubergine and crispy onion mille-feuille with cucumber & herb riata 32 Contit pork belly with leek & mustard dauphinoise, grilled asparagus and apple jus (GF) 36

Pappardelle with lamb & chorizo ragù, caper & sultana relish and creme fraiche 36

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)

Asparagus and baby carrots with cherry tomato and basil

12

Garlic, chilli and herb brioche

13.5

Spring salad with citrus and pumpkin seed praline

13.5 (GF)

DESSERTS

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

15

Persian love cake with rose water labneh, passionfruit & ginger sorbet 15 (GF)

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) Vegan

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

Contains nuts

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