

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
Beef, bacon and cheddar croquettes with tomato & jalapeño relish		18
Soy cured salmon with turmeric coconut caramel, fennel and orange salad	(GF) (DF)	23
Grilled chicken, halloumi and tomato with cherry & lime leaf sambal	(GF)	18

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

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

LARGE PLATES

Lemon crumbed chicken thigh with bacon & sweetcorn succotash, date & chipotle purée and cumin crème fraîche	34
Roast lamb belly with whipped kūmara, pickled Greek salad and olive oil jus	(GF) 36
Chickpea, aubergine and crispy onion mille-feuille with cucumber & herb raita	(V) (GF) 32
Beetroot baked Blue Warehou with salami & sweet pea fettuccine and watercress & Prosecco cream	36
Grilled beef brisket with spinach & ricotta gnocchi, romesco sauce and broad bean, hazelnut & herb salsa	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

SIDES

Fries with tomato sauce and mayonnaise	(V) (GF) 12
Sweetcorn and green beans with salsa verde	(V) (GF) 15
Rocket and Parmesan flatbread	(V) 14
Summer salad with citrus and pumpkin seed praline	(V) (GF) 13.5

DESSERTS

Limoncello & mascarpone sponge roulade with macerated strawberries and raspberry & white chocolate ice cream	(V) 15
Persian love cake with rose water labneh, passionfruit & ginger sorbet	(V) (N) (GF) 15
Dark chocolate terrine with white chocolate & amaretto truffle, plum & crème fraîche ice cream	(V) (GFO) 15

Please inform us of any food allergies when ordering

Gluten Free (GF)
Dairy Free (DF)
Vegetarian (V)
Vegan (V)

Gluten Free option (GFO)
Dairy Free option (DFO)
Vegetarian option (VO)
Contains nuts (N)