

SMALL PLATES		DESSERTS
Fried feta with truffle honey and thymeVMushroom & Parmesan arancini with basil aioli and red wine gastriqueBrisket, bacon & cheddar croquettes with tomato and jalapeño relishFries with tomato sauce and mayonnaiseVGF	15 15 18 12	Salted caramel semifreddo with dessert wine poached pear, honey & tahini sablé GFO 15 Persian love cake with rose water labneh, passionfruit and ginger sorbet N GF 15 Dark chocolate terrine with white chocolate & amaretto truffle, plum & crème fraîche ice cream GFO 15
SUNDAY ROAST Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy		<b>À La Carte Dinner Menu</b> available Thursday - Saturday from 5 PM Please ask server to see our full dinner menu
Meat changes weekly, please ask server Roast mushroom, risotto & smoked chilli stuffed tomato with basil aioli, roast potatoes, kūmara, Yorkshire pudding and peas	34 29	Please inform us of any food allergies when ordering Gluten Free F Gluten Free option F Dairy Free F Dairy Free option F Vegetarian V Vegetarian option (10)
Extra gravy or sauce	3	Vegan 🛞

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