



### 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
Fries with tomato sauce and mayonnaise	(VO) (GF)	12
Grilled flatbread with barbecued pork shoulder, pimento cheese, pickled beetroot and lentil salad		21

### SUNDAY ROAST

Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy <i>Meat changes weekly, please ask server</i>	32
Vegetarian roast Roast mushroom, mozzarella & smoked chilli stuffed tomato with basil aioli, kūmara, Yorkshire pudding and peas	29

### DESSERTS

Dark chocolate terrine with lemon curd, plum & crème fraîche ice cream and black sesame tuile	(GFO)	15
Persian love cake with rose water labneh, passionfruit and ginger sorbet	(GF)	15
Buttermilk and olive oil panna cotta with honey madeleine and fig ice cream	(GFO)	15

### À La Carte Dinner Menu

available Thursday - Saturday from 5 PM

*Please ask server to see  
our full dinner menu*

*Please inform us of any food allergies when ordering*

Gluten Free (GF)	Gluten Free option (GFO)
Dairy Free (DF)	Dairy Free option (DFO)
Vegetarian (V)	Vegetarian option (VO)
Vegan (V)	

We are available for  
catering and private functions  
[coco@roxycinema.co.nz](mailto:coco@roxycinema.co.nz)

HEAD CHEF : NIC SPICER  
[www.cocoattheroxy.co.nz](http://www.cocoattheroxy.co.nz) | 04 388 5555

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