COCO
AT THE ROXY

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 (V) (GF) 12

SUNDAY ROAST

Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy 34
Meat changes weekly, please ask server

Roast mushroom, risotto & smoked chilli stuffed tomato with basil aioli, roast potatoes, kūmara, Yorkshire pudding and peas (V) 29

Extra gravy or sauce 3

DESSERTS

Berry bread and butter pudding with crème anglaise, raspberry coulis and blueberry compote (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

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

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