



### 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 (DFO) (GF) 12

### SUNDAY ROAST

- Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy  
*Meat changes weekly, please ask server* 32
- Roast mushroom, mozzarella & smoked chilli stuffed tomato with basil aioli, roast potatoes, kūmara, Yorkshire pudding and peas (V) 29
- Extra gravy or sauce 3

### DESSERTS

- Dark chocolate & raspberry molten fondant with vanilla ice cream 15
- Persian love cake with rose water labneh, passionfruit and ginger sorbet (GF) 15
- Vanilla sponge with limencello mascarpone, lemon curd and raspberry ice cream 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 (GF)
- Dairy Free (DF)    Dairy Free option (DFO)
- Vegetarian (V)    Vegetarian option (VO)
- Vegan (V)    (V)

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

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

HEAD CHEF : NIC SPICER  
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