

NEW YEAR'S EVE  
2025

## Celebrate with us

**Three-Course Dinner \$50** *excludes beverages & taxes*

### Starters

#### **BOSTON CLAM CHOWDER**

house-made with clams, bacon & potatoes

#### **STARTER SUPER GREENS SALAD**

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette

#### **STARTER CAESAR SALAD** (gc)

Moxies own caesar dressing, croutons, grana padano

### Entrées

#### **CHICKEN MADEIRA RIGATONI** **M**

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

#### **LEMON BASIL SALMON**

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

#### **CHIPOTLE MANGO CHICKEN** **M** (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

#### **THAI CURRY LAKSA** (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

*Add grilled prawns for additional charge*

#### **MUSHROOM SIRLOIN** **M**

7oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables

*Add grilled prawns for additional charge*

#### **upgrade to our Peppercorn New York**

10oz certified angus beef® +\$15

### Desserts

#### **MINI STICKY TOFFEE PUDDING** **M**

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

#### **MINI DARK CHOCOLATE FLOURLESS CAKE** **NEW** (gc)

gluten-free, dark chocolate & espresso cake, fresh berries

#### **BITE OF BROWNIE** **M**

chocolate sauce, french vanilla ice cream & fresh whipped cream

**M** Moxies signature  Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

