

Drinks

- TEQUILA SUGAR COOKIE** ^{NEW} 2oz | 14½
jose cuervo tradicional® blanco tequila, galliano,
vanilla oat milk, cinnamon
- STELLA ARTOIS** lager, Belgium 50cl | 14
- RUFFINO PROSECCO ROSÉ, SPARKLING, ITALY**
12¾ (5oz) | 65 (750ml)
- KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND**
12¾ (6oz) | 18¾ (9oz) | 52 (750ml)
- TOM GORE VINEYARDS, CABERNET SAUVIGNON, CALIFORNIA**
13¼ (6oz) | 19¼ (9oz) | 55 (750ml)

Three-Course Dinner \$65 excludes beverages & taxes

Appetizers

- CASHEW CHILI CHICKEN**
crispy chicken breast, sweet chili sauce, cucumbers,
cashews & wontons with spicy mayo
- ROASTED TOMATOES & WHIPPED FETA** **M** **V** (gc)
baby tomatoes, fresh herbs, toasted artisan bread
- TUNA SUSHI STACK** **M**
sushi grade tuna stacked with seasoned rice, avocado, fresh mango,
soy ginger glaze & spicy mayo + seasoned prawn crackers

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** **V** (gc)
tofu, creamy coconut broth, mushrooms, rice noodles,
fresh vegetables & sprouts
- 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 10
- upgrade to our Peppercorn New York**
10oz certified angus beef® with peppercorn cream sauce +\$15

Desserts

- MINI STICKY TOFFEE PUDDING** **M**
served warm with toasted almonds, buttery caramel sauce,
bourbon crème anglaise & french vanilla ice cream
- BITE OF BROWNIE** **M**
chocolate sauce, french vanilla ice cream & fresh whipped cream

M Moxies signature **V** 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.

