

NEW YEAR'S EVE
2025

Celebrate with us

Three-Course Dinner \$65 *excludes beverages & taxes*

Appetizers

CALAMARI & SHRIMP

garlic dip & tangy thai

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

Add grilled prawns for additional charge

MUSHROOM SIRLOIN **M**

7 oz 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 10oz, certified angus beef® New York
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

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 **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.

