

NEW YEAR'S EVE
2025

Celebrate with us

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

Appetizers

CALAMARI & SHRIMP garlic dip & tangy thai
(410 Cals per serving, 3 servings)

ROASTED TOMATOES & WHIPPED FETA **M** **V** (gc) baby tomatoes,
fresh herbs, toasted artisan bread (520 Cals per serving, 2 servings)

TUNA SUSHI STACK **M** sushi grade tuna stacked with seasoned rice,
avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn
crackers (320 Cals per serving, 2 servings)

Entrées

CHICKEN MADEIRA RIGATONI **M** pan roasted chicken, creamy
mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) +
garlic baguette (280 Cals)

LEMON BASIL SALMON pan seared salmon, ancient grains,
lemon herb sauce & fresh seasonal vegetables (910 Cals)

CHIPOTLE MANGO CHICKEN **M** (gc) sweet & spicy dry rub, ancient
grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals)

THAI CURRY LAKSA **V** (gc) tofu, creamy coconut broth, mushrooms,
rice noodles, fresh vegetables & sprouts (1090 Cals)
Add grilled prawns (180 Cals) additional charge

MUSHROOM SIRLOIN **M** 7 oz certified angus beef®, creamy madeira
sauce + pan roasted cremini mushrooms (730 Cals), served with buttered
mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals)
Add grilled prawns (180 Cals) additional charge

upgrade to our 10oz, certified angus beef® New York
(580 Cals) with peppercorn cream sauce (340 Cals) +\$15

Desserts

MINI STICKY TOFFEE PUDDING **M** served warm with toasted
almonds, buttery caramel sauce, bourbon crème anglaise & french
vanilla ice cream (580 Cals)

MINI DARK CHOCOLATE FLOURLESS CAKE **NEW** (gc)
gluten-free, dark chocolate & espresso cake, fresh berries (330 Cals)

BITE OF BROWNIE **M** chocolate sauce, french vanilla ice cream &
fresh whipped cream (680 Cals)

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary

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.

