

GROUP MENU LUNCH

MOXIES

enjoy a two course lunch option
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER SUPER GREENS SALAD ♻️

FEATURE SOUP

Entrées

CASHEW LETTUCE WRAPS

choice of crispy chicken or tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus, served with fries

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives + garlic baguette

CHEESEBURGER (gc)

aged white cheddar, burger sauce, served with fries
substitute *beyond meat patty* ♻️

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI KEY LIME PIE

with pecans & fresh whipped cream

♻️ 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.



GROUP MENU DINNER

MOXIES

enjoy a two course dinner option
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER SUPER GREENS SALAD ♻️

FEATURE SOUP

Entrées

LEMON BASIL SALMON

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

TOFU THAI CURRY LAKSA ♻️ (gc)

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

CHIPOTLE MANGO CHICKEN (gc)

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

CHICKEN MADEIRA RIGATONI

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

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI KEY LIME PIE

with pecans & fresh whipped cream

UPGRADE OPTIONS FOR ADDITIONAL CHARGE

MUSHROOM SIRLOIN

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

PEPPERCORN NEW YORK

10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables

GRILLED PRAWNS

♻️ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
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GROUP MENU DINNER

MOXIES

enjoy a selection of one starter, one entrée plus a dessert
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER SUPER GREENS SALAD ♻️

FEATURE SOUP

Entrées

LEMON BASIL SALMON

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

TOFU THAI CURRY LAKSA ♻️ (gc)

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

CHIPOTLE MANGO CHICKEN (gc)

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

CHICKEN MADEIRA RIGATONI

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

MUSHROOM SIRLOIN

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

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI KEY LIME PIE

with pecans and fresh whipped cream

UPGRADE OPTIONS FOR ADDITIONAL CHARGE

PEPPERCORN NEW YORK

10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables

GRILLED PRAWNS

♻️ 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.

