

Three-Course Dinner

Choose one appetizer to share, two entrées & one dessert to share.

Excludes beverages & taxes.

Two can
dine for
\$89

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

Steak Frites (gc)

7 oz certified angus beef® sirloin, chimichurri, arugula & fries

upgrade to Peppercorn New York

10 oz certified angus beef® with peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables +\$15

Dessert

Sticky Toffee Pudding **M**

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

White Chocolate 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.

