

CLASSIC \$30 /PERSON

SMASHED AVOCADO DIP 🍃 (gc)

fresh smashed guacamole, pico de gallo, fresh cooked chips

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

ROASTED TOMATOES & WHIPPED FETA 🍃 (gc)

baby tomatoes, fresh herbs, sourdough bread

SLIDERS

chuck patty, cheddar, burger sauce

PREMIUM \$40 /PERSON

SMASHED AVOCADO DIP 🍃 (gc)

fresh smashed guacamole, pico de gallo, fresh cooked chips

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

ROASTED TOMATOES & WHIPPED FETA 🍃 (gc)

baby tomatoes, fresh herbs, sourdough bread

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons,
fresh vegetables, lettuce & spicy mayo
Tofu option available 🍃

TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango,
soy ginger glaze & spicy mayo + seasoned prawn crackers

SLIDERS

chuck patty, cheddar, burger sauce

🍃 Vegetarian items (gc) Gluten conscious options available upon request

Before placing your order, please inform us if a person in your party has an allergy.
Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

(Minimum party of 15. Excludes beverages. Subject to gratuity and taxes.)



ULTRA \$50 /PERSON

SMASHED AVOCADO DIP 🍃 (gc)

fresh smashed guacamole, pico de gallo, fresh cooked chips

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze

ROASTED TOMATOES & WHIPPED FETA 🍃 (gc)

baby tomatoes, fresh herbs, sourdough bread

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons,
fresh vegetables, lettuce & spicy mayo
Tofu option available 🍃

TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango,
soy ginger glaze & spicy mayo + seasoned prawn crackers

SLIDERS

chuck patty, cheddar, burger sauce

SIRLOIN STEAK CRUNCH

marinated sirloin, shanghai sauce, chives

SHRIMP COCKTAIL

poached shrimp, cocktail sauce, lemon

DESSERT +\$8 /PERSON

CHEF'S SELECTION

made in-house

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STARTING AT
\$32
/PERSON
TWO & THREE COURSE MENUS

PLATED MENU

Choice of one entrée & one dessert \$32 /PERSON

Choice of one starter & entrée \$35 /PERSON

Choice of one starter, one entrée & one dessert \$42 /PERSON

STARTERS

STARTER CAESAR SALAD (gc)

STARTER GREEN SALAD V

CUP OF BOSTON CLAM CHOWDER

ENTRÉES

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons,
fresh vegetables, lettuce & spicy mayo

CRISPY CHICKEN SANDWICH

breaded chicken thigh, cheddar cheese, pickles,
lettuce & bo ssām hot sauce, toasted brioche bun

CHICKEN MADEIRA RIGATONI

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

CHEESEBURGER (gc)

aged white cheddar, burger sauce, served with fries

DESSERT

CHEF'S SELECTION

made in-house

ADD-ON OPTIONS

grilled prawns +\$10/person

substitute mushroom sirloin +\$10/person

substitute peppercorn new york steak +\$17/person

V Vegetarian items (gc) Gluten conscious options available upon request

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PLATED MENU

Choice of one entrée & one dessert \$40 /PERSON

Choice of one starter & entrée \$43 /PERSON

Choice of one starter, one entrée & one dessert \$50 /PERSON

STARTERS

STARTER CAESAR SALAD (gc)

STARTER GREEN SALAD ❶

CUP OF BOSTON CLAM CHOWDER

ENTRÉES

LEMON BASIL SALMON

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

TOFU THAI CURRY LAKSA ❶ (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,
beef demi, fresh rosemary, lemon + garlic baguette

STEAK FRITES (gc)

sirloin, chimichurri, arugula & fries

BABY BACK RIBS (gc)

slow braised half rack of pork ribs, glazed with Moxies own bbq sauce

DESSERT

CHEF'S SELECTION

made in-house

ADD-ON OPTIONS

grilled prawns +\$10/person

substitute mushroom sirloin +\$5/person

substitute peppercorn new york steak +\$15/person

substitute tenderloin +\$18/person

substitute rib eye +\$20/person

❶ Vegetarian items (gc) Gluten conscious options available upon request

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FAMILY STYLE MENU

Choice of two salads, two pastas & bowls,
seafood platter, plus dessert \$55 /PERSON

Choice of two salads, two pastas & bowls,
protein platter, plus dessert \$75 /PERSON

SALADS

CAESAR SALAD (gc)

GREEN SALAD ❶

CRISPY BEET SALAD ❶ (gc)

PASTAS & BOWLS

CHICKEN MADEIRA RIGATONI

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

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, sautéed onions, grana padano,
white wine & cream sauce, chives + garlic baguette

ZEN BOWL

fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo,
choose grilled chicken or crispy shiitake protein

ENTRÉES

SEAFOOD PLATTER

lemon basil salmon, blackened mahi mahi, grilled prawn skewers,
includes accompaniments

PROTEIN PLATTER

lemon basil salmon, chipotle mango chicken, baby back ribs,
chimichurri sirloin steak, grilled prawn skewers,
includes accompaniments

*upgrade to mushroom sirloin +\$5 /person,
peppercorn new york +\$15 /person, tenderloin +\$18/person,
rib eye +\$20 /person*

DESSERT

a selection of seasonal desserts

❶ Vegetarian items (gc) Gluten conscious options available upon request

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(Minimum party of 8. Excludes beverages. Subject to gratuity and taxes.)