

MEET YOUR *NEW* WINTER LINEUP

MOXIES

• MOXIES *NEW*
AND LATEST •

AT THE BAR

AGAVE & AMARETTO SOUR *NEW*

jose cuervo tradicional® blanco tequila, amaretto, lemon, plant-based foamer 1oz | 14½

FIRESIDE MARGARITA *NEW*

don julio reposado tequila, triple sec, warm winter spices, citrus 1.5oz | 16

YUZU PEAR SPRITZ *NEW*

non-alcoholic, seedlip grove, pear syrup, lime & yuzu sparkling water 10½
substitute beefeater gin +4

HEINEKEN 0.0

non-alcoholic pale lager, Netherlands (330ml) | 7

MADRÍ EXCEPCIONAL

lager, Canada (50cl) | 12½

IN THE KITCHEN

BAKED CRAB & AGED WHITE CHEDDAR DIP *NEW*

creamy dip with crab, aged white cheddar, olive oil ciabatta, lemon 23

ITALIAN SAUSAGE PAPPARDELLE *NEW*

italian pork sausage, tomato, fresh pappardelle pasta, herbs & manchego cheese 23

PORK BELLY RAMEN

slow cooked pork belly, miso broth, traditional ramen noodles, chili garlic, sesame oil, marinated shiitake mushrooms & soft-boiled egg 26½

RIB EYE (gc)

13oz rib eye, buttered mashed potatoes & fresh seasonal vegetables 54

PERFECT WITH STEAKS

blue cheese butter ♡ (gc) 3 | *peppercorn cream sauce* 4
cremini mushroom sauce 4 | *grilled prawns* 10

STICKY TOFFEE PUDDING *M*

served warm with candied pecans, buttery caramel sauce, whisky crème anglaise & french vanilla ice cream 12½

M Moxies signature ♡ 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.