

MEET YOUR *NEW* WINTER LINEUP

MOXIES

• MOXIES NEW
AND LATEST •

AT THE BAR

AGAVE & AMARETTO SOUR *NEW*

olmeca altos plata tequila, amaretto, lemon,
plant-based foamer 2oz | 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 (80 Cals) +4

HEINEKEN 0.0

non-alcoholic pale lager, Netherlands (70 Cals)
330ml | 8

MADRÍ EXCEPCIONAL

lager, Canada (180 Cals) 50cl | 13

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 (810 Cals) 26½

RIB EYE (gc)

13oz rib eye, buttered mashed potatoes
& fresh seasonal vegetables (1370 Cals) 60

PERFECT WITH STEAKS

blue cheese butter (250 Cals) ♻️ (gc) 3
peppercorn cream sauce (340 Cals) 4
cremini mushroom sauce (450 Cals) 4
grilled prawns (180 Cals) 10

STICKY TOFFEE PUDDING *M*

served warm with candied pecans,
buttery caramel sauce, whisky crème anglaise &
french vanilla ice cream (730 Cals per serving,
2 servings) 14

M Moxies signature **♻️** Vegetarian items (gc) Gluten conscious with some modifications from our kitchen
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.

Not all ingredients are listed, please advise your server about food sensitivities &
ensure you speak to a manager regarding severe allergies.