

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 +4

HEINEKEN 0.0

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

MADRÍ EXCEPCIONAL

lager, Canada (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 26½

RIB EYE (gc)

13oz rib eye, buttered mashed potatoes &
fresh seasonal vegetables 58

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 14

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.