

# 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 60

### 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.