

GROUP MENU LUNCH

MOXIES

\$42
PER PERSON

enjoy a three course lunch
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER SUPER GREENS SALAD ♻️

CUP OF BOSTON CLAM CHOWDER

Entrées

CASHEW LETTUCE WRAPS

choice of crispy chicken or tofu, cashews, ginger, sesame, crispy wontons,
fresh vegetables, lettuce & spicy mayo

BT'S CRISPY CHICKEN SANDWICH

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm hot sauce,
toasted brioche bun, served with fries

CHICKEN MADEIRA RIGATONI

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

CHEESEBURGER (gc)

aged white cheddar, burger sauce, served with fries
substitute beyond meat patty ♻️

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI STICKY TOFFEE PUDDING

served warm with toasted almonds, buttery caramel sauce, bourbon crème
anglaise & french vanilla ice cream

Add-On Options

ADD GRILLED PRAWNS \$10

ADD \$10 PER PERSON, FOR
MUSHROOM SIRLOIN SUBSTITUTION

ADD \$17 PER PERSON, FOR PEPPERCORN
NEW YORK STEAK SUBSTITUTION

Two Course Options

\$35 PER PERSON

one starter + one entrée

\$32 PER PERSON

one entrée + one dessert

♻️ 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.



GROUP MENU DINNER

MOXIES

\$50

PER PERSON

enjoy one starter, one entrée plus a dessert
(excludes beverages, taxes & gratuities)

Starters

STARTER CAESAR SALAD (gc)

STARTER SUPER GREENS SALAD ♻️

CUP OF BOSTON CLAM CHOWDER

Entrées

LEMON BASIL SALMON

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

TOFU THAI CURRY LAKSA ♻️ (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, fresh rosemary, lemon + garlic baguette

STEAK FRITES

7 oz certified angus beef® sirloin, chimichurri, arugula & fries

Dessert

BITE OF WHITE CHOCOLATE BROWNIE

chocolate sauce, french vanilla ice cream & fresh whipped cream

MINI STICKY TOFFEE PUDDING

served warm with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

Add on Options

MUSHROOM SIRLOIN

ADD \$5 PER PERSON FOR SUBSTITUTION

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms, served with buttered mashed potatoes & fresh seasonal vegetables

PEPPERCORN NEW YORK

ADD \$17 PER PERSON FOR SUBSTITUTION

10 oz certified angus beef®, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables

GRILLED PRAWNS **ADD \$10 PER PERSON**

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

