

Lunch Set Menu

X

2 COURSE \$30++ | 3 COURSE \$38++

ADD \$5++ FOR SOUP OF THE DAY

ADD \$3++ COFFEE/TEA/SOFT DRINK OR JUICE

Starters: CHOOSE ONE

ROASTED KABOCHA SALAD

Pine Nuts | Citrus Vinaigrette |
Pomegranate Molasses | Greens

GRILLED ROMAINE HEART

Blue Cheese Anchovy Dressing |
Cashews | Croutons

OVEN ROASTED SWEET PRAWNS

[ADD \$5]

Tomato Medley | Parsley - Tarragon
Pesto | Pomegranate Glaze

YELLOWTAIL CARPACCIO

[ADD \$10]

Torch Ginger Flower | Chili Lime Dressing |
Radish | Toasted Sesame Drizzle

HUMMUS WITH PITA (V)

Black Garlic Confit

Mains: CHOOSE ONE

CONCHIGLIE ALLA VODKA (V)

Roasted Cherry Tomatoes | Pickled Pepperoncino | Whipped Herb Ricotta

SEAFOOD LINGUINE MARINARA

Calabrian Chili Tomato Sugo | Calamari | Clams

CREAMY CALABRIAN BOLOGNESE

Spiced Beef Ragout | Burrata | Shaved Parmigiano Reggiano

GRILLED CHICKEN

Roasted Baby Carrots | Cashew Romesco | Burnt Red Onion

PAN SEARED SEABASS [ADD \$6]

Chermoula | Pico De Gallo | Grilled Asparagus

PETITE TENDER STEAK [ADD \$10]

Chimichurri | Spiced Butter Potatoes | Capers

SLOW BRAISED BEEF CHEEK [ADD \$10]

4 Hour Braised Iris Beef | Saffron Potato Puree | Gremolata | Baby Carrots

Dessert: CHOOSE ONE

DARK CHOCOLATE MOUSSE (V)

Streusel | Hazelnut Gelato |
Berries Compote

STRAWBERRY TEA CAKE

Lemon Glaze | Brandy Mascarpone |
Fresh Strawberries

moxie

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Day Menu

X

ADD \$5++ FOR SOUP OF THE DAY

Appetizers

HUMMUS (V) Black Garlic Confit Pita	\$9
WHIPPED RICOTTA (V) Sundried Tomatoes Rosemary-Thyme Oil Pita	\$9
BURRATA (V) Roasted Red Beets Charred Grapes Pistachio Dukkah <i>Suggested Wine: Umani Ronchi Montipagano Trebbiano d'Abruzzo</i>	\$26
TOMATOES (V) Honeyed Ricotta Lime-Cardamom Dressing Parsley-Mint Drizzle	\$15
ANCHOVY CROSTINI Ortiz Serie Oro Shallots Cherry Tomato Confit Sourdough Additional Crostini Available at \$5 Each	\$18
GRILLED ROMAINE HEART Cashew Nuts Blue Cheese Anchovy Dressing Croutons	\$16
YELLOWTAIL CARPACCIO Torch Ginger Flower Chili Lime Dressing Radish Toasted Sesame Drizzle <i>Suggested Wine: San Martino Pinot Grigio Delle Venezie</i>	\$32
FENNEL CITRUS SALAD (V) Heirloom Tomatoes Fennel Confit Pickled Cucumber Orange Lemon Vinaigrette	\$14
GRILLED SEASONAL VEGETABLES (V) Zucchini Cauliflower Asparagus House Pesto	\$16
FRITTO MISTO White Bait Prawn Squid Herb Crisps Aioli <i>Suggested Wine: Tierra Del Fuego Classic Sauvignon Blanc</i>	\$21
SPICED CORN RIBS (V) Cumin Aioli Feta Crumbs Chopped Herbs	\$16
GRILLED ASPARAGUS (V) Calabrian Chili Bearnaise Toasted Almonds Fresh Herbs	\$17
ROASTED PARMESAN CAULIFLOWER (V) Pickled Mustard Parsley Sun-Dried Tomato	\$16

Mains – Vegetarian

MUSHROOM RISOTTO (V) Mushroom Medley Charred Spring Onion Puree Crispy Sage Parmesan	\$21
CONCHIGLIE ALLA VODKA (V) Roasted Cherry Tomatoes Pickled Pepperoncino Whipped Herb Ricotta	\$25

ADD \$5++ FOR SOUP OF THE DAY

Mains – Seafood

UMAMI RICE PETITE Shellfish Bisque Tiger Prawn Squid Clams Scallops Additional Prawns Available at \$9 per Piece <i>Suggested Wine: Intipalka Malbec</i>	\$29
SEAFOOD LINGUINE MARINARA Calabrian Chili Tomato Sugo Calamari Clams	\$27
BLACK GARLIC PESTO Linguine Black Garlic Aglio Olio Rock Shrimp Hokkaido Scallops Clams	\$26
PAN SEARED SEABASS Chermoula Pico De Gallo Roasted Cauliflower	\$28
CLAM ORZO Venus Clams Lemon Oil Feta Garlic Herb Butter	\$29

Mains – Meat

GRILLED CHICKEN Roasted Baby Carrots Cashew Romesco Burnt Red Onion	\$26
PETITE TENDER STEAK Chimichurri Spiced Butter Potatoes Capers <i>Suggested Wine: Umani Ronchi Montipagano Montepulciano d'Abruzzo Doc</i>	\$29

Sweet

GREEK YOGURT PANNA COTTA Toasted Pistachio Granola Crumb Coconut Flakes Balsamic Rose Water Berries Compote	\$14
DARK CHOCOLATE MOUSSE (V) Hazelnut Streusel Hazelnut Gelato Berries Compote	\$16
ICE CREAM SCOOP FRENCH VANILLA OR DARK CHOCOLATE	\$6

Salty

Choice Of: 2 Types \$28 | 3 Types \$36

COMTE 18 MONTHS 'SUMMER MILK'
France | Hard | Raw | Cow

**PATURAGES COMTOIS
DOUBLE CREAM BRIE**
France | Soft | Pasteurised | Cow

COOMBE CASTLE BLUE STILTON
UK | Blue | Pasteurised | Cow

Served With Berry Compote, Thyme Honey, Herb Oil, Dried Stone Fruit, Grapes, Wafers