

moda

Tapas • Brasa • Bar

Tapas •

Wild Rabbit Pie • Red Wine Sauce (each)	10
Arancini Balls • Porcini Aioli (3) v	9
Green Asparagus • Jamón • Truffle Emulsion (4) GF	16
Fried Padron Peppers • Manchego & Sea Salt GF V	10
Bundaberg Jalapeños • Queso Cabra • Avocado Purée (2) v	15
Iberico Jamón • Spanish Melon (4)	15
Chicken Croquettes • Romesco Sauce (3)	9
Piquillo Peppers • Salted Cod Brandade (2) GF	14
Fries • Sea Salt GF V	9
Warm Scenic Rim Olives GF Vegan	9
Homemade Ciabatta Bread	3

Entremeses •

Black Pudding • Roasted Pears GF	18
Manolete Chorizo • Bundaberg Capsicums GF	18
Fresh Burrata • Heirloom Tomato Salad GF V	24
Zucchini Flowers • Goat's Cheese • Sweet Corn Salsa (2) v	21
Half Shell Scallops • Jamón • Cauliflower & Saffron (3) GF	24
WA Octopus • Tropical Flavours GF	18
Duck Liver Parfait • PX Jelly	16
Lamb Shoulder • Capsicum Chutney GF	28
Fresh Pipsis • Lemon Verbena Sauce GF	16
Local Figs • Jamon • Orange & Hazelnut Butter (2) GF	22
Artichokes Hearts • Parmesan Crumbs • Mustard Dressing v	15
Market Fish • Citrus Salad	21
Paellita By Javier • Queensland Seafood GF	28
Orange Glow Pumpkin • Saffron • Labna GF V	12
Organic Broccoli • Feta • Garlic Chips GF V	12

MODA'S TAPAS & ENTREMESSES BANQUET

Javier's Selection of 6 Tapas & Entremeses to share
selected by the chef for the entire table
55.00pp

JAVIER'S TABLE EXPERIENCE

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produces (5 Tapas & Entremeses followed by 3 Mains Featuring Brasa, then 3 Desserts). Selected by the chef for the entire table.
All dietary requirements will be catered for.
95.00pp

Brasa •

Designed and built in Spain, MIBRASA offers users a charcoal oven (or closed charcoal grill) like no other. Made from the best quality steel and crafted with expert hands, MIBRASA is built to deliver a unique over **Embers** taste.

All Steaks served with Mediterranean Vegetables and Rioja Sauce.

Yardstick Tri Tip Marble Score 2+ GF	42
Wagyu Rib Fillet Marble Score 9 GF	49
Yardstick Veal Fiorentina for 2 GF	44pp
Moreton Bay Bugs • Crayfish & Nectarine Vinaigrette GF	35
Quarter Rack Pork Ribs • Celery Rémoulade • Chutney GF	29
Bravas Potatoes GF V	12
Poblano Pepper • Blackbeans • Mozzarella GF	14

Bookings for 8 or More Must Have Banquet or Javier's Table
CC Surcharge applies / 1 Bill per Table /
Grazing more than 2 hours?

Please ensure you validate your car park upon departure to redeem your discount.