

# moda

Tapas • Brasa • Bar

## Tapas •

St Helen Oysters • Cava Mignonette (each) GF	5
Arancini Balls • Porcini Aioli (3) V	9
Reef Fish Ceviche • Orange Blossom GF	15
Pan Con Tomate • Jamón (3)	9
Sweet Jalapeños • Goat's Cheese • Avocado Purée (2) V	15
Chicken Croquettes • Romesco Sauce (3)	9
Piquillo Peppers • Tuna Salad • Persian Feta Salsa (2) GF	14
Fries • Sea Salt GF V	9
Warm Scenic Rim Olives GF Vegan	9
Homemade Ciabatta Bread	3

## Entremeses •

Roasted Spatchcock • Sweet Corn GF	21
Black Pudding • Roasted Pears GF	18
Manolete Chorizo • Bundaberg Capsicums GF	18
Hervey Bay Scallops • Saffron Cauliflower • Jamón GF	21
WA Octopus • Tropical Flavours GF	18
Zucchini Flowers • Salmon Mousse • Crayfish Vinaigrette GF	21
Duck Liver Parfait • PX Jelly	16
Pork Ribs • Celery Rémoulade • Apple Chutney GF	21
Squid Ink Rice • WA Scampi GF	24
Lamb Shoulder • Capsicum Chutney GF	28
Paellita By Javier • Queensland Seafood GF	28
Duck Breast • Red Cabbage GF	25
Wagyu Beef Short Ribs • Escalibada GF	25
Bravas Potatoes • Beef Jus GF	12
Trinxát Potatoes GF	12
Heirloom Tomato Salad • Mozzarella • Sherry Vinegar GF V	16
Broccolini • Feta • Garlic Chips GF V	12

## MODA'S TAPAS & ENTREMESSES BANQUET

Javier's Selection of 8 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 Platos & Brasa, then 3 Desserts). Selected by the chef for the entire table.  
All dietary requirements will be catered for.  
95.00pp

## Platos •

Scenic Rim Vegetables • Moda Style Vegan	28
Market Fish • Guanciaie • Potatoes GF	42
Qld Grilled Seafood • La Ina Sherry GF	44
Flinders Island Wallaby • Sweet Potato Ecrasée • 5 Spice Sauce GF	38
New England Hare Pie • Winter Vegetables • Raspberries	38

## 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 satisfy meat lovers.

All served with Mediterranean Vegetables and Rioja Sauce.

Angus Tenderloin	42
Wagyu Rib Fillet Marble Score 9	49
Veal Fiorentina For 2	44pp

Bookings for 8 or More Must Have Banquet or Javier's Table  
CC Surcharge applies / 1 Bill per Table