

moda

Tapas • Brasa • Bar

Tapas •

SA Oysters • A La Brasa • Chimichurri (each) GF	4
Jerusalem Artichoke Soup • Truffle Oil (each) GF V	10
Black Pudding Pintxos • Caramelised Onion • Mushroom (2) GF	12
Arancini Balls • Porcini Aioli (3) V	9
Cooked Bay Prawns • Avocado Rillettes (3) GF	16
Black Anchovies • Pan Con Tomate	19
Duck Liver Parfait • PX Jelly	18
Local Jalapeños • Goat's Cheese • Avocado Purée V (2)	14
Chicken Croquettes • Romesco Sauce (3)	9
Tempura Monkfish • Passionfruit Aioli (3)	14
Marinated Manchego • Smoked Garlic • Charred Bread V	15
Cobia Ceviche • Orange Blossom GF	15
Cauliflower Panna Cotta • Avruga Caviar	14
Fries • Sea Salt GF V	9
Homemade Ciabatta Bread	3

Entremeses •

Manolete Chorizo • Bundaberg Capsicums GF	18
Fresh Burrata • Heirloom Tomato Salad V GF	24
WA Octopus • Tropical Flavours GF	22
Guinea Fowl Pie • Parsnip & Vanilla Bean Purée	19
Confit Duck Leg • Red Cabbage • Apple Chutney GF	28
Hervey Bay Scallops • Jamón • Saffron & Cauliflower (3) GF	24
Smoked Duck Breast • Salsa Agresto • Grapefruit GF	25
Braised Beef Cheek • Purple Sweet Potato GF	26
Market Fish • Saffron Potatoes • Champagne Sauce GF	25
Paellita By Javier • Queensland Seafood GF	28
Fried Brussel Sprouts • Paprika Salt GF V	10
Seasonal Greens • Feta • Garlic Chips GF V	12

MODA'S TAPAS & ENTREMESES BANQUET

Javier's Selection of 6 Tapas & Entremeses to share
selected by the chef for the entire table. 55pp

With Tasmanian Truffles \$90pp

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. 95pp

With Tasmanian Truffles \$130pp

Brasa • Mains

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.

Wagyu Beef Sirloin Marble Score 4 GF	55
Yardstick Fiorentina for 2 GF	44pp
Maleny Buffalo Steak GF	55
Lamb Ribs • Mojo Potatoes GF	35
Bravas Smashed Potatoes GF V	12
Roasted Heirloom Cauliflower • Truffled Pecorino GF V	12

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.