

moda

Tapas • Brasa • Bar

MODA'S LUNCH SPECIAL

Javier's Selection of 5 Tapas to share
selected by the chef for the entire table.
All dietary requirements will be catered for.
49pp

Please Scroll Down To See Our Full Menu

moda

Tapas • Brasa • Bar

Tapas •

Homemade Ciabatta Bread	3
Chicken Croquettes • Romesco Dressing (3)	9
Arancini Balls • Porcini Aioli (3) v	9
Manolete Chorizo • Sweet Bundaberg Capsicums GF	18
Salumi Australia Charcuterie Plate	15
Duck Liver Parfait • PX Jelly	18
Fries • Sea Salt GF V	9

Tomato Tart • Raclette Cheese • Pesto v	19
Tasmanian Truffle Burrata • Pickled Beetroot • Fig v GF	34
Bundaberg Jalapeños • Goat's Cheese • Avocado Purée (2) v	16
Homemade Gnocchi • Wild Mushrooms • Truffled Pecorino v	22
Baked Figs • Jamón • Orange & Hazelnut Butter (2) GF	22

Paellita By Javier • Queensland Seafood GF	25
Crab & Avocado Rillettes • Hazelnut Oil GF	25
Tempura Monkfish • Passionfruit Aioli	18
WA Octopus • Tropical Flavours GF	22
NZ Hake • Jamón • Carrot Purée & PX Vinaigrette GF	25

Black Pudding • Pear • Parsnip & Vanilla Purée GF	18
Brisbane Valley Quail • Cabernet Sauvignon Vinaigrette GF	25
Catalan Meatballs (4) • Sofrito • Organic Polenta Chips	24
Duck Breast • Salsa Agresto • Roasted Grapes GF	22

MODA'S TAPAS BANQUET

Javier's Selection of 6 Tapas to share selected by the chef for the entire table. All dietary requirements will be catered for.
55pp

JAVIER'S TABLE EXPERIENCE

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produces (7 Tapas followed by 1 Brasa, then 3 Desserts). Selected by the chef for the entire table. All dietary requirements will be catered for.
95pp

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.

Maleny Buffalo Tomahawk for 2 GF	55pp
Wagyu Beef Sirloin Marble Score 4 GF	65
Yardstick 16hr Short Rib MB 2+ GF	55
Moreton Bay Bugs (3) • Zarzuela Style	39
Heritage Half Chicken GF	35
Fried Brussel Sprouts • Paprika Salt GF V	12
Seasonal Greens • Marinated Feta GF V	12
Heirloom Cauliflower • Manchego 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.