

moda

Tapas • Brasa • Bar

Easy to Cook / Ready to Eat • Moda Favourites

Homemade Ciabatta Loaf *	15
Chicken Croquettes • Romesco Dressing (10)**	29
Arancini Balls • Porcini Aioli (10)** v	29
Jerusalem Artichoke Soup • Truffle Oil v GF ***	15
200g Duck Liver Parfait • Homemade Chutney	25
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Bundaberg Jalapeños • Goat's Cheese • Pico de Gallo (6) v **	29
Fresh Burrata • Heirloom Tomatoes • PX Vinegar v GF	29
Beetroot Salad • Roasted Pinenuts • Golden Sultanas v	19
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WA Octopus • Tropical Flavours GF	29
300g Paellita By Javier • Queensland Seafood GF ♦	25
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Brisbane Valley Quail • Deglazed with PX Vinegar *** GF	39
1.2 KG Lamb Shoulder (for 2), Bravas Potatoes, Red Wine Sauce ♣ 20 mins	90
Spanish Potatoes ***GF v	15
Seasonal Vegetables ***GF v	15
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Javier's Table • Ultimate Take away delivery. Chef chooses. All dietary are catered for.	110pp
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Spanish Crème Caramel • Lemon Gel • Biscotti GF (without Biscotti)	15
Valrhona Chocolate Mousse • Fresh Berries GF	15

Thank you for your Support!

A SPECIAL WEEKEND MENU

For 2(Available Fri 7th, Sat 8th & Sun 9th August 2020)

Moreton Bay Bugs

Blood Orange & Crayfish Vinaigrette

Suckling Pig

Warm Pineapple Salad • Scenic Rim Vegetables

♦♦ 20mn

Strawberry Crumble

Vanilla Oil • Cabernet Sauvignon Vinegar

\$99pp

We Advise the simple following cooking instructions:

* 10 mn in a 200°C preheated oven

** 5mn in a 200°C preheated oven or 1mn in Microwave

*** 2mn in a Microwave

♦ 10mn in a 200°C preheated oven or 2mn in Microwave

♦♦ Reheat Aluminium Tray uncovered

in a 180°C preheated oven

♦♦♦ Reheat Sealed Sous Vide Bag in Boiling Water for 5 mn

♣ Reheat Sealed Sous Vide Bag in Boiling Water for 20 mn

Order directly with François or via our online form on our website before 2000 for a next day, courteous, jovial but contactless delivery or pick up from Moda!

via phone 07 3221 7655

or email functions@modarestaurant.com.au