

# moda

Tapas • Brasa • Bar

## Easy to Cook / Ready to Eat • Moda Favourites

<b>Homemade Ciabatta Loaf *</b>	15
<b>Chicken Croquettes</b> • Romesco Dressing (10)**	29
<b>Arancini Balls</b> • Porcini Aioli (10)** V	29
<b>200g Marinated Manchego Cheese</b> • Smoked Garlic V GF	25
<b>200g Duck Liver Parfait</b> • Homemade Chutney	25
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<b>Fresh Burrata</b> • Tomato Salad • PX Vinaigrette V GF	30
<b>Baked Figs</b> • Jamón • Orange & Hazelnut Butter (4) GF ♦	39
<b>Beetroot Salad</b> • Roasted Pinenuts • Golden Sultanas V GF	19
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<b>WA Octopus</b> • Tropical Flavours GF	29
<b>300g Paellita By Javier</b> • Queensland Seafood GF ♦	25
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<b>Brisbane Valley Quail</b> • Cabernet Sauvignon Vinaigrette *** GF	39
<b>Pork Ribs (for 2)</b> Pineapple Salsa ♦♦ 15 mins GF	65
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<b>Spanish Potatoes</b> *** GF V	15
<b>Seasonal Vegetables</b> *** GF V	15
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<b>Javier's Table</b> • Ultimate Take away delivery. Chef chooses. All dietary are catered for.	110pp
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<b>Apricot Meringue Tart</b>	15
<b>Spanish Churros</b> • Chocolate Sauce	15
<b>Valrhona Chocolate &amp; Raspberry Tart</b>	15
<b>Two Local Cheeses</b> • Homemade Chutney • Lavosh (GF on request)	15

## MODA MENU For 2

Available Saturday 15<sup>th</sup> January 2022

**Fresh Prawns & Pipis Cazuela GF**

♦♦ 10 mn

**Suckling Pig**

Braised Red Cabbage • Mediterranean Vegetables GF

♦♦ 15 mn

**Valrhona Chocolate & Coffee Dacquoise**

Vanilla Cream

\$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 20 mn

Order directly via our online form on our website before 2000, for courteous, jovial but contactless delivery or pick up from Moda until 6:00 pm! Saturday 15th January 2022

via phone 07 3221 7655 or email  
[functions@modarestaurant.com.au](mailto:functions@modarestaurant.com.au)

**Thank you for your Support!**