

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
200g Marinated Manchego Cheese • Smoked Garlic V GF	25
200g Duck Liver Parfait • Homemade Chutney	25
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Buffalo Burrata • Heirloom Tomato Salad GF	30
Beetroot Salad • Roasted Pinenuts • Golden Sultanas V GF	19
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WA Octopus • Tropical Flavours GF	29
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Brisbane Valley Quail • Cabernet Sauvignon Vinaigrette *** GF	39
1.5 KG Lamb Shoulder • Bravas Potatoes • Capsicum Chutney GF ♣	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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Lemon Meringue Tart	15
Spanish Churros • Chocolate Sauce	15
Valrhona Chocolate & Raspberry Tart	15
Coffee & Chocolate Dacquoise	15
Two Local Cheeses • Homemade Chutney • Lavosh (GF on request)	15

Delivery Menu For 2

Available Friday 11th and Saturday 12th March 2022

Local Calamari • Catalan Stuffing • White Onion Purée
♦♦ 10 mins

Javier's Ultimate Catalan Paella • QLD Seafood
♦♦ 10 mins

Local Strawberry Salad

• Triple Sec • Pink Peppercorns • Lemon Thyme

\$99 pp

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 20:00
for courteous, jovial but contactless delivery or
pick up from Moda during trading hours.
via phone 07 3221 7655 or text 0409 550 861
email functions@modarestaurant.com.au

Thank you for your Support!