

# 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
Tomato Tart • Raclette Cheese • Pesto v ♦♦ 15mn	21
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 Tomato Salad v GF	30
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 • Cabernet Sauvignon Vinaigrette *** GF	39
1.2 KG Yardstick 16hr Short Rib MB 2+ (for 2) GF	
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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Musician • White Chocolate • Orange & Cinnamon	15
Valrhona Chocolate Mousse • Fresh Berries (GF on request)	15
Two Local Cheeses • Homemade Chutney • Lavosh (GF on request)	15

Thank you for your Support!

## OUR WEEKEND MENU

For 2 (Available Fri 16th, Sat 17th & Sun 18th Oct 2020)

### Smoked Salmon

Green Asparagus • Tropical Salsa GF

### Roasted Pork Belly

Trinxat Potatoes • Brasa Vegetables

♦♦ 20 mn

### Poached Peaches

Meringue • Raspberries GF

\$75pp

## 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 on 07 3221 7655

or email [functions@modarestaurant.com.au](mailto:functions@modarestaurant.com.au)