

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

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Tapas •

Homemade Ciabatta Bread	3
Chicken Croquettes • Romesco Dressing (3)	9
Arancini Balls • Porcini Aioli (3) v	9
Black Pudding Pintxo • Mushroom • Caramelised Onion (2) GF	18
Cauliflower Panna Cotta • Avruga Caviar GF	15
Duck Liver Parfait • PX Jelly	18
Fries • Sea Salt GF v	9

Beetroot Salad • Pine Nuts • Golden Raisins • Cabra Cheese v GF	16
Fresh Burrata • Heirloom Tomato Salad v GF	25
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
Piquillo Peppers • Tuna Salad • Feta Salsa (2) GF	18
WA Octopus • Tropical Flavours GF	22
Fresh Papis • Lemon Verbena Velouté GF	25
Market Fish	35

Brisbane Valley Quail • Cabernet Sauvignon Vinaigrette GF	25
Catalan Meatballs (3) • Sofrito • Organic Polenta Chips	24
Duck Breast • Salsa Agresto • Roasted Grapes GF	22
Poblano Pepper • Chorizo • Tomato & Olive Salsa (2) 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 produce (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 (600g) GF	65
Wagyu Beef Sirloin Marble Score 4 GF	65
12hr Angus Beef Shank GF	50
Heritage Chicken GF	35
John Dee Platinum Tomahawk MB5+ (For 2 to 4 guests) GF	Market Price

Crushed Bravas Potatoes GF v	12
Seasonal Greens • Marinated Feta GF v	12
Stone Fruit & Witlof Salad • Candied Walnuts GF v	15

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.