

# 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 Duck Liver Parfait • Homemade Chutney	25
<hr/>	
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
Baked Figs • Jamon • Orange & Hazelnut Butter (6) ** GF	30
<hr/>	
WA Octopus • Tropical Flavours GF	29
300g Paellita By Javier • Queensland Seafood GF ♦	25
<hr/>	
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
<hr/>	
Javier's Table • Ultimate Take away delivery. Chef chooses. All dietary are catered for.	110pp
<hr/>	
Musician • White Chocolate • Orange & Cinnamon	15
Lemon Meringue Tart • Fresh Berries	15
Two Local Cheeses • Homemade Chutney • Lavosh (GF on request)	15

Thank you for your Support!

## OUR WEEKEND MENU

For 2 (Available Fri 20th, Sat 21st & Sun 22nd Nov 2020)

### Tapas Selection

Baked Fig • Jamón • Orange & Hazelnut Butter GF

Scallop Ceviche • Orange Blossom GF

Beetroot Salad • Roasted Pinenuts • Golden Sultanas V

Black Pudding Pintxo • Mushroom • Caramelised Onion GF

### Heritage Chicken GF

Poblano Pepper • Chorizo • Tomato & Olive Salsa

♦♦ 20 mn

Musician • White Chocolate Ganache • Orange & Cinnamon

\$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 20:00 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)