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
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
WA Octopus • Tropical Flavours GF	29
300g Paellita By Javier • Queensland Seafood GF ♦	25
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
Javier's Table • Ultimate Take away delivery. Chef chooses. All dietary are catered for.	110pp
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 SPECIAL SPANISH WEEKEND MENU

For 2 (Available Fri 27th, Sat 28th & Sun 29th Nov 2020)

Traditional Spanish WA Octopus
Sweet Paprika & Potato Salad GF

Suckling Pig
Homemade Gnocchi • Wild Mushrooms
♦♦ 15 mn

El Musico
White Chocolate Ganache • Orange & Cinnamon
(Javier's Favourite Dessert)

$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 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