

# moda

TAPAS • BRASA • BAR

## Easy to Cook / Ready to Eat • Moda Favourites

Homemade Ciabatta Loaf *	15
200g Duck Liver Parfait • Homemade Chutney	25
Fresh Burrata • Heirloom Tomato Salad V GF	30

### Moda Premium Cold Seafood Platter

(\$100pp, all items served cold)

WA Octopus Hand • Chilli & Lemon • Tropical Flavours (1)  
½ Tropical QLD Lobster • Sauce Vierge • Yarra Valley Salmon Caviar  
Spanish Piquillo Pepper • Tuna Salad • Persian Feta Salsa (1)  
Dressed Spanner Crab & Avocado Rilette • Split Chervil Vinaigrette  
Cooked Mooloolaba Tiger Prawns (2) & Cooked Moreton Bay Bug (1)  
Includes 3 Sauces -Cocktail Sauce, Porcini Mayonnaise, Sauce Vierge

## Mains

1.2 KG Whole Roasted Duck – Pickled Cherries (serves 4) ♣	120
1.2 KG Whole Atlantic Salmon – Lemon Wedges, Caviar (serves 4)	150
(Served Cold - Includes 3 Sauces, Cocktail Sauce, Porcini Mayonnaise, Sauce Vierge)	
1.5 KG Whole Roasted Heritage Chicken (serves 4) ♣	120
1.2 KG Yardstick 16hr Short Rib MB 2+ GF (serves 4) ♣	120
1.2 KG Lamb Shoulder GF (serves 4) ♣	120
1.4 KG Suckling Pig (serves 4) ♦♦ 15mins	175

Please select one potatoes and one other side per main.

### Extra Sides —(serves 2)

Sweet Potatoes, Young Leek, Lime Zest GF V ***	15
Spanish Potatoes, Sweet Paprika GF V ***	15
Mojo Potatoes, Coriander & Mint GF V ***	15
Tasmanian Summer Potato Salad GF V ***	15
Roasted Mediterranean Vegetables GF V ***	15
Organic Greens Salad, EVOO, Roasted Pinenuts ***	15

## Desserts

Two Local Cheeses • Homemade Chutney • Lavosh (GF on request)	15
Christmas Tart (for 4) – Passionfruit & Almond Tart, with Summer Fruits (Mango, Nectarine, Peach and Cherry) – Limited Availability	60
Cherries with Cream	15
Valrhona Chocolate Mousse	15
Musician • White Chocolate • Orange & Cinnamon	15
Lemon Meringue Tart • Fresh Berries	15

### 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

Pick Up only from Moda!

On Tuesday 22nd , Wednesday 23rd  
or Thursday 24th December 2020

Via our online order form on our website

**CHRISTMAS AT HOME - located on our home page**

Orders To Be Placed By Thursday 17th December 2020 at 12:00 pm

Please note that the menu may require some  
seasonal changes, a similar replacement will be offered

**Thank you for your Support!**