

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

moda

Tapas • Brasa • Bar

Tapas •

Homemade Ciabatta Bread	3
Chicken Croquettes • Romesco Dressing (3)	9
Arancini Balls • Porcini Aioli (3) v	9
Marinated Manchego • Smoked Garlic • Charred Bread	15
Beef Cheek Empanada • Truffle Emulsion (each)	10
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

Bundaberg Jalapeños • Goat's Cheese • Avocado Purée v	16
Beetroot Salad • Pine Nuts • Golden Raisins • Cabra Cheese v GF	16
Fresh Burrata • Heirloom Tomato Salad v GF	25
Baked Figs • Jamón • Orange & Hazelnut Butter (2) GF	22

Paellita By Javier • Queensland Seafood GF	25
Crab & Avocado Rillettes • Hazelnut Oil GF	25
Kingfish Crudo • Ajo Blanco • Avruga Caviar GF	22
WA Octopus • Tropical Flavours GF	22
Market Fish	35

Brisbane Valley Quail • Cabernet Sauvignon Vinaigrette GF	25
Te Mana Lamb Ribs • Mojo Potatoes GF	26
Duck Breast • Fennel Purée • Pickled Cherries 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 produces (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.

Vaca Vieja - Dry Aged OP Rib on the Bone

Tasmanian Grass Fed 11 Yr old Vintage Beef (For 2) GF	75pp
Maleny Buffalo Tomahawk (600 g) GF	65
Wagyu Beef Sirloin Marble Score 4 GF	65
Heritage Chicken GF	35
John Dee Platinum Tomahawk MB5+ (For 2 to 4 guests) GF	Market Price
Fried Brussel Sprouts • Paprika Salt GF v	12
Spanish Style Potatoes GF v	12
Seasonal Greens • Marinated Feta GF v	12

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.