

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
Fried Espellette Peppers • Sea Salt GF v	12
Black Pudding Pintxo • Mushroom • Caramelised Onion (2) GF	18
Cauliflower Panna Cotta • Avruga Caviar GF	15
Sardine Montadito • Tomato Tartare (2)	18
Duck Liver Parfait • PX Jelly	18
Marinated Manchego • Smoked Garlic • Charred Bread v	15
Fries • Sea Salt GF v	9

Bundaberg Jalapeños • Goat's Cheese • Avocado Purée (2) v	16
Beetroot Salad • Pine Nuts • Golden Raisins • Cabra Cheese v GF	16
Fresh Burrata • Witlof & Plum Salad v GF	25
Baked Figs • Jamón • Orange & Hazelnut Butter (2) GF	22
Vine Ripened Tomato Tart • Raclette Chesse • Pesto v	23

Paellita By Javier • Queensland Seafood GF	25
WA Octopus • Tropical Flavours GF	22
Market Fish • Fennel Purée • Jamón • PX Vinegar GF	35

Brisbane Valley Quail • Jamón & Sage • White Onion Purée GF	32
Victorian Lamb Ribs • Mojo Potatoes GF	26
Smoked Duck Breast • Salsa Agresto • Grapes GF	22
Poblano Peppers • 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 Sirloin on the Bone

Tasmanian Grass Fed 11 Yr old Vintage Beef (For 2) **GF** 75pp

Wagyu Beef Rump MB 8+ **GF** 60

Wagyu Beef Sirloin MB 4 **GF** 65

Heritage Chicken **GF** 42

Maleny Buffalo Tomahawk **GF** 65

John Dee Tomahawk MB5+ (For 2-4) **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.