

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
Marinated Kalamata Olives 8

Chicken Croquettes • Romesco Dressing (3) 9
Arancini Balls • Porcini Aioli (3) v 9
Jerusalem Artichoke Soup • Truffle Oil GF v 11
Black Pudding Pintxo • Mushroom • Caramelised Onion (2) GF 18
Cauliflower Panna Cotta • Avruga Caviar GF 15
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 • Heirloom Tomato Salad v GF 25
Victorian Asparagus • Jamón • Truffle Emulsion • Quail Egg GF 18

Paellita By Javier • Queensland Seafood GF 25
Hervey Bay Scallops • Jamón • Cauliflower Escabeche (3) GF 22
WA Octopus • Tropical Flavours GF 22
Market Fish • Kohlrabi Rémoulade GF 35

Paccheri Pasta • Wagyu Beef Ragoût • Manchego GF 25
Pork Ribs • Pineapple Salad • Chipotle Sauce GF 26
Smoked Duck Breast • Salsa Agresto • Grapes GF 22
Poblano Peppers • Galician Chorizo • Capsicum Chutney (2) GF 22

MODA'S TAPAS BANQUET

Javier's Selection of 6 Tapas to share
selected by the chef for the entire table.
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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.
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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 Sirloin on the Bone

Tasmanian Grass Fed 11 Yr old Vintage Beef GF 75

Wagyu Beef Rump MB 6+ GF 60

Tasmanian Rib Fillet MB 6+ GF 55

Heritage Chicken GF 42

Maleny Buffalo Tomahawk (For 2) GF 65pp

John Dee Tomahawk MB5+ (For 3-5) 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.