

moda

TAPAS • BRASA • BAR

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

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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

Brisbane Valley Quail Pie • Red Wine Sauce 12

Black Pudding Pintxo • Mushroom • Caramelised Onion (2) GF 18

Cauliflower Panna Cotta • Avruga Caviar GF 15

Duck Liver Parfait • PX Jelly 18

Sardine Montadito • Carrot Purée • Tomato Tartare (2) 18

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

Paellita By Javier • Queensland Seafood GF 25

Hervey Bay Scallops • Jamón • Cauliflower Escabeche (3) GF 22

WA Octopus • Tropical Flavours GF 22

Market Fish • Celeriac Rémoulade GF 35

Paccheri Pasta • Wagyu Beef Ragoût • Manchego 25

Pork Ribs • Papaya 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.

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 produce (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 Sirloin on the Bone

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

Te Mana Lamb Rump GF 52

Tasmanian Rib Fillet MB 6+ GF 55

Heritage Chicken GF 42

Maleny Buffalo Tomahawk GF 65

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.