

## **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 Men**

# 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
Brisbane Valley Quail Pie • Red Wine Sauce (each)	10
Black Pudding Pintxo • Mushroom • Caramelised Onion (2) GF	18
Cauliflower Panna Cotta • Avruga Caviar GF	15
Marinated Manchego • Smoked Garlic • Charred Bread v GF	15
Duck Liver Parfait • PX Jelly	18
Sardine Montadito • Carrot Purée • Tomato Tartare (2)	18
Fries • Sea Salt GF V	9
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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
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Paellita By Javier • Queensland Seafood GF	25
Hervey Bay Scallops • Jamón • Cauliflower Escabeche (3) GF	22
WA Octopus • Tropical Flavours GF	22
Ocean Trout Ballotine • Goat's Curd GF	35
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Paccheri Pasta • Pear • Pecorino • Candied Walnuts v	25
Tasmanian Truffle Risotto • Acidic Butter GF	35
Escargots • Garlic Butter • Lentils GF	22
Poblano Peppers • Galician Chorizo • Capsicum Chutney (2) GF	22
Wagyu Beef Short Ribs • Bravas Potatoes • Adobo GF	28

## MODA'S TAPAS BANQUET

Javier's Selection of 6 Tapas to share  
selected by the chef for the entire table.  
55pp

## MODA TRUFFLE BANQUET - 90pp

### 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.  
95pp

## JAVIER'S TRUFFLE EXPERIENCE - 130pp

All dietary requirements will be catered for.

## 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

Wagyu Beef Rump MB 8+ GF 65

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.