

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 Me

moda

TAPAS • BRASA • BAR

Tapas •

Homemade Ciabatta Bread	3
Marinated Kalamata Olives	8
Chicken Croquettes • Romesco Dressing (3)	9
Spanish Sardines Montadito • Tomato Tartare (2)	18
Arancini Balls • Porcini Aioli (3) v	9
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
Fries • Sea Salt GF v	9

Baked Figs • Jamón • Orange & Hazelnut Butter (2) GF	22
Beetroot Salad • Pine Nuts • Golden Raisins • Cabra Cheese v GF	16
Bundaberg Jalapeños • Goat's Cheese • Avocado Purée (2) v	16
Fresh Burrata • Heirloom Tomato Salad v GF	25
Victorian Asparagus • Quail Egg • Truffle Percorino (4) v GF	22

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 • Pear • Pecorino • Candied Walnuts v	25
Poblano Peppers • Galician Chorizo • Capsicum Chutney (2) GF	22
Suckling Pig Ribs • Chipotle Glaze • Pineapple Salad GF	29
Smoked Duck Breast • Salsa Agresto • Grapes GF	22

MODA'S TAPAS BANQUET

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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.
95pp

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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.

Black Onyx Sirloin MB 6+ GF	65
Te Mana Lamb Rump GF	45
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.