

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 •

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| Homemade Ciabatta Bread | 4 |
| Marinated Kalamata Olives | 8 |
| Chicken Croquettes • Romesco Dressing (3) | 12 |
| Arancini Balls • Porcini Aioli (3) v | 12 |
| Black Pudding Pintxo • Mushroom • Caramelised Onion (2) GF | 18 |
| Cauliflower Panna Cotta • Avruga Caviar GF | 16 |
| Marinated Manchego • Smoked Garlic • Charred Bread v GF | 15 |
| Duck Liver Parfait • PX Jelly | 19 |
| Fries • Sea Salt GF v | 9 |

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| 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 |
| Tomato Tart • Pesto • Raclette Cheese v | 25 |
| Victorian Asparagus • Quail Egg • Truffle Pecorino (3) v GF | 22 |

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| Paellita By Javier • Queensland Seafood GF | 26 |
| Hervey Bay Scallops • Jamón • Cauliflower Escabeche (3) GF | 24 |
| WA Octopus • Tropical Flavours GF | 23 |
| Traditional "Suquet" • Catalan Seafood Stew | 35 |

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| Paccheri Pasta • Pear • Pecorino • Candied Walnuts v | 27 |
| Manolete Chorizo • Bundaberg Capsicum (3) GF | 22 |
| Smoked Duck Breast • Salsa Agresto • Grapes GF | 22 |
| Brisbane Valley Quail • Tomato Couscous | 28 |

MODA'S TAPAS BANQUET

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

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

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.

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| Black Angus Sirloin GF | 55 |
| Grain Fed Angus Tenderloin GF | 60 |
| Heritage Chicken GF | 42 |
| Maleny Buffalo Tomahawk (For 2) GF | 65pp |
| John Dee Tomahawk (For 3-4) 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.