

moda

TAPAS • BRASA • BAR

Easy to Cook / Ready to Eat • Moda Favourites

Homemade Ciabatta Loaf *	15
200g Duck Liver Parfait • Homemade Chutney	25
Fresh Burrata • Heirloom Tomato Salad V GF	30

Cold Seafood Platter

(\$100pp, non-seafood option available)

WA Octopus Hand • Chilli & Lemon • Tropical Flavours (1)
½ Tropical QLD Lobster • Sauce Vierge • Yarra Valley Salmon Caviar
Spanish Piquillo Pepper • Tuna Salad • Persian Feta Salsa (1)
Dressed Spanner Crab & Avocado Rilette • Split Chervil Vinaigrette
Cooked Mooloolaba Tiger Prawns (2) & Cooked Moreton Bay Bug (1)
Select 3 Sauces -
Cocktail Sauce, Porcini Mayonnaise, Egg Mimosa, Sauce Vierge

Mains

1.2 KG Whole Roasted Duck – Pickled Cherries (serves 4) ♣	120
1.5 KG Whole Roasted Heritage Chicken (serves 4) ♣	150
1.2 KG Yardstick 16hr Short Rib MB 2+ GF (serves 4) ♣	120
1.5 KG Beef Shin GF (serves 4) ♣	120
1.2 KG Lamb Shoulder GF (serves 4) ♣	120

Sides —(serves 2)

Spanish Potatoes, Sweet Paprika GF V ***	15
Tasmanian Summer Potato Salad GF V	15
Roasted Mediterranean Vegetables GF V ***	15
Organic Beetroot Salad, Golden Sultanas, Roasted Pinenuts	15

Please note that the menu may require some seasonal changes, a similar replacement will be offered

Desserts

Two Local Cheeses • Homemade Chutney • Lavosh (GF on request)	15
Christmas Tart (for 4) – Passionfruit & Almond Tart, with Summer Fruits (Mango, Nectarine, Peach and Cherry)	60
Valrhona Chocolate Mousse	15
Musician • White Chocolate • Orange & Cinnamon	15
Lemon Meringue Tart • Fresh Berries	15

We Advise the simple following cooking instructions:

- * 10 mn in a 200°C preheated oven
- ** 5mn in a 200°C preheated oven or 1mn in Microwave
- *** 2mn in a Microwave
- ◆ 10mn in a 200°C preheated oven or 2mn in Microwave
- ◆◆ Reheat Aluminium Tray uncovered in a 180°C preheated oven
- ◆◆◆ Reheat Sealed Sous Vide Bag in Boiling Water for 5 mn
- ♣ Reheat Sealed Sous Vide Bag in Boiling Water for 20 mn

Pick Up only from Moda!

On Thursday 23rd or Friday 24th December 2021

During business hours

Orders To Be Placed By Friday 17th December 2021

or email functions@modarestaurant.com.au

Thank you for your Support!
Merry Christmas and Happy New Year