

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 •

Homemade Ciabatta Bread	4
Chicken Croquettes • Romesco Dressing (3)	12
Arancini Balls • Porcini Aioli (3) V	12
Padron Peppers • Sea Salt GF 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	12

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 Pecorino (3) V GF	22

Paellita By Javier • Queensland Seafood GF	26
Hervey Bay Scallops • Jamón • Cauliflower Escabeche (3) GF	24
Salmon Gravlox • Smoked Egg • Lime Mayonnaise GF	22
Market Fish • Smoked Chilli • Tomatillo Salsa GF	35
Smoked Calamari • Avocado Rilette • Green Mango Gazpacho GF	22
Fresh Pipis • Lemon Thyme Velouté GF	25

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 • White Onion Purée GF	28
Beef Riblets • Asado Style • Arabica • Purple Potato GF	26

MODA'S TAPAS BANQUET

Javier's Selection of 6 Tapas to share selected by the chef for the entire table.
55pp or 70pp with Dessert Tapas

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.

Vaca Vieja - Dry Aged Sirloin on the Bone

Tasmanian Grass Fed 11 Yr old Vintage Beef (700gr) **GF** 75

Wagyu Beef Rump MB 8+ **GF** 65

Riverina Black Angus Rib Fillet MB 2+ **GF** 60

Heritage Chicken **GF** 42

Maleny Buffalo Tomahawk (1 KG 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.