

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
Marinated Olives GF V	9
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	15
Duck Liver Parfait • PX Jelly	19
Fries • Sea Salt GF V	12

Beetroot Salad • Pine Nuts • Golden Raisins • Queso de Cabra GF V	15
Fried Padron Peppers • Sea Salt GF V	16
Fresh Burrata • Heirloom Tomato Salad GF V	25
Victorian Asparagus • Quail Egg • Truffle Pecorino (3) V GF	22

Paellita By Javier • Queensland Seafood GF	26
Market Fish • Fennel Purée • Caramelised Nectarines GF	35
Fresh Pipis • Lemongrass Velouté GF	25

Smoked Duck Breast • Salsa Agresto • Grapes GF	22
Manolete Chorizo • Bundaberg Capsicums (3) GF	22
Brisbane Valley Quail • Smoked Tomato Salsa GF	28
Suckling Pig Ribs • Chipotle • Pineapple Salad GF	28

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.

Pure Black Angus Sirloin MB 5+ GF	60
200G Black Angus Flank Steak MB 5+ GF	55
Heritage Chicken GF	42
Maleny Buffalo Tomahawk GF	65
Fiorentina T-Bone Steak (1 KG for 2) GF	70pp
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.