

moda

TAPAS • BRASA • BAR

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.

54pp

Kids Menu

Margarita Pizza	12
Spaghetti Bolognese	12
Chicken Croquettes • Greens & Fries	12
Mini Beef Steak • Greens & Fries	18
Churros & Chocolate Sauce	8

Please Scroll Down To See Our Full Menu

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Tapas •

Homemade Ciabatta Bread 4
Marinated Olives GF V 9

Chicken Croquettes • Romesco Dressing (3) 12

Seafood Arancini Balls • Saffron Aioli (3) 15

Marinated Manchego • Smoked Garlic • Charred Bread v 16

Jerusalem Artichoke Soup • Truffle Oil GF V 15

Prawn Ceviche • Jalapeño & Pineapple Dressing 18

Duck Liver Parfait • PX Jelly 19

½ Dozen Black Mussels • Paprika Infusion GF 18

Fries • Sea Salt GF V 12

Fresh Burrata • Heirloom Tomato Salad GF V 25

Tempura Okra • Spring Onion • Yoghurt & Honey v 15

Persimmon Salad • Blue Cheese • Hazelnuts GF V 16

Paellita By Javier • Queensland Seafood GF 26

Market Fish • Eggplant Caponata GF 35

Fresh Pipis • Lemon Verbena Sauce GF 25

WA Octopus • Tropical Flavours GF 25

Black Pudding Pinxto • Caramelised Onion • Mushroom (2) GF 22

Brisbane Valley Quail • Sweet Corn Purée GF 28

Suckling Pig Ribs • Chipotle Glaze • Pineapple Salad GF 32

Smoked Duck Breast • Salsa Agresto • Grapes GF 22

Bundaberg Jalapeños • Chorizo • Avocado Purée (2) GF 18

MODA'S TAPAS BANQUET

Javier's Selection of 6 Tapas to share
selected by the chef for the entire table.
59pp or 74pp 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.

99pp

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.

Wagyu Beef Rump MB 9+ GF 65

Pure Black Angus Sirloin MB 4+ GF 63

Maleny Buffalo Rib Fillet GF 60

Heritage Chicken GF 42

1 KG Fiorentina T-Bone (for two) GF 75pp

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.