

# 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.

49pp

## 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

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**Fresh Burrata** • Heirloom Tomato Salad GF V 25

**Tempura Okra** • Spring Onion • Yoghurt & Honey v 15

**Persimmon Salad** • Blue Cheese • Hazelnuts GF V 16

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**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

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**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.