

# **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**

<b>Margarita Pizza</b> 12		
Spaghetti Bolognese 12		
<b>Cheese Croquettes</b> • Greens & Fries		12
Mini Beef Steak • Greens & Fries		18
Churros & Chocolate Sauce	8	

Please Scroll Down To See Our Full Menu



Homemade Ciabatta Bread Marinated Olives GF V	4 9
Fried Padron Peppers • Sea Salt GF V Cheese Croquettes • Tomato Ketchup (3) v Arancini Balls • Black Garlic Aioli (3) v Marinated Manchego • Smoked Garlic • Charred Bread v Cauliflower Panna Cotta • Avruga Caviar GF Duck Liver Parfait • PX Jelly Reef Fish Crudo • Ajo Blanco • Grapes GF Fries • Sea Salt GF V	15 14 14 18 18 21 25 12
Scenic Rim Young Carrots • Chickpea & Honey Dressing GF V Local Beetroot Salad • Golden Sultanas • Cabra Cheese GF V Baked Figs • Jamón • Orange & Hazelnut Butter (2) GF Fresh Burrata • Heirloom Tomato Salad GF V	16 16 22 25
Paellita By Javier • Queensland Seafood GF NZ John Dory • Guanciale • Roasted Potatoes GF WA Octopus • Tropical Flavours GF	28 35 25
Manolete Chorizo • Sweet Bundaberg Peppers (3) GF Smoked Duck Breast • Beetroot Tapenade GF Te Mana Lamb Shoulder • Capsicum Chutney GF Brisbane Valley Quail • Organic Beans • Horseradish GF	22 25 35 29

## **MODA'S TAPAS BANQUET**

Javier's Selection of 5 Tapas & a Racíon to share selected by the chef for the entire table.
69pp or 84pp with Dessert Tapas

"Racíon" • A substantial Tapas, the perfect way to end our Tapas Banquet

### **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.

109pp

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.

Full Blood Wagyu Beef Sirloin MB 7+ GF	75
Pure Black Angus Sirloin MB 3+ GF	60
Heritage Chicken GF	42
1 KG Fiorentina T-Bone (for 2) GF	75pp
John Dee Premium Tomahawk (3 to 4 guests) GF	Market Price
Fried Brussel Sprouts • Paprika Salt GF V	12
Smashed Spanish Style Potatoes GF V	12
Seasonal Greens • Marinated Feta GEV	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.