

moda

TAPAS • BRASA • BAR

MODA'S TAPAS BANQUET

Javier's selection of 5 Tapas & 1 Ración to share
selected by the chef for the entire table.

69pp or 84pp with Dessert Tapas

"Ración" • 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.

TAPAS

Homemade Ciabatta Bread	4
Truffle Butter GF V	5
Marinated Olives GF V	9
Salmorejo • Iberico Jamón • Smoked Egg • Charred Bread	18
Chicken Croquettes • Romesco Sauce (3)	14
Arancini Balls • Black Garlic Aioli (3) V	14
Cauliflower Panna Cotta • Avruga Caviar GF	18
Duck Liver Parfait • PX Jelly	25
Fries • Aioli GF V	14
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Bullhorn Peppers • Smoked Eggplant • Olive Salsa GF V	22
Catalan Pizza • Mediterranean Vegetables V	22
White Asparagus • Smoked Salmon • Horseradish Cream GF	24
Scenic Rim Dutch Carrots • Chickpea Purée • Honey Dressing GF V	22
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Grilled Calamari • Potato Crisps • Avocado Aioli GF	25
Paellita By Javier • Queensland Seafood GF	28
Market Fish • Guanciale • Roasted Potatoes GF	35
WA Octopus • Tropical Flavours GF	25
Old Scallops • Cauliflower Escabeche • Jamón (3) GF	24
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Brisbane Valley Quail • Jamón • Beetroot Purée GF	34
Lamb Shoulder • Capsicum Chutney GF	35
Poblano Peppers • Chorizo • Tomato & Olive Salsa (2) GF	22
Smoked Duck Breast • Salsa Agresto • Nectarine Salad GF	25

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STEAK SPECIALITY

Exclusive Use of Riverina Angus MB 4+

*We are honoured to deliver world-class black angus beef from the Riverina region of NSW.
Guaranteed consistent quality, delivering a juicy and tender beef product.*

1kg Fiorentina T-Bone (for 2) GF 75pp
The best of Sirloin and Tenderloin

500g Chateaubriand Tenderloin Flambé with Brandy (for 2) GF 70pp
The most sought-after cut for tenderness

Riverina Tomahawk (2 to 4 guests) GF Market
Rib Fillet on the Bone, Served with Fried Gristle Price

*Pure Prime is proudly produced in the Darling Downs QLD,
grain fed beef with a MB 3+.*

200g Pure Prime Petit Tender MB 3+ GF 45

350g Pure Prime Grain Fed Rump MB 4+ GF 55

300g Pure Prime Angus Sirloin MB 3+ GF 60

200g Full Blood Japanese Wagyu Beef Sirloin MB 8+ GF 75

Roasted Free Range Chicken GF 42

All of our meats cooked in our Spanish MIBRASA charcoal and woodfire oven,
accompanied by Mediterranean Vegetables, Rioja Sauce, and Chimichurri.
Perfectly sliced for sharing.

SIDES

Fries • Aioli GF V 14

Fried Brussel Sprouts • Sweet Paprika GF V 14

Smashed Spanish Potatoes GF V 14

Seasonal Greens • Marinated Feta GF V 14

Bookings for 8 or more Must Have Banquet or Javier's Table or Tomahawk

1 Bill per Table / 8% Weekend Surcharge (15% on Public Holidays)

Grazing more than 2 hours? Please ensure you validate your car park upon departure to redeem your discount.