



MODA'S TAPAS BANQUET

69PP OR 84PP WITH DESSERT TAPAS

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

"Ración" | A substantial Tapas, the perfect way to end our Tapas Banquet.

JAVIER'S TABLE EXPERIENCE

109PP

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (7 Tapas followed by 1 Brasa, then 3 Desserts). Selected by the chef for the entire table. All dietary requirements will be catered for.

TAPAS

HOMEMADE CIABATTA BREAD V	4
TRUFFLE BUTTER GF	5
MARINATED OLIVES GF V	9

SALMOREJO	18
Iberico Jamón Smoked Egg Charred Bread	

CHICKEN CROQUETTES	14
Romesco Sauce (3)	

ARANCINI BALLS V	14
Black Garlic Aioli (3)	

DUCK LIVER PARFAIT	25
PX Jelly	

MARINATED MANCHEGO V	18
Smoked Garlic Charred Bread	

24 MONTH SERRANO JAMÓN (60G)	32
Pan con Tomato	

CONFIT TOMATOES GF V	22
Stracciatella Smoked Tomato Dressing	

CHARRED GRILLED CALAMARI GF	25
Avocado Aioli Potato Crisps	

FRIES GF V	14
Aioli	

BULLHORN PEPPERS GF V	22
Smoked Eggplant Olive Salsa	

BAKED FIGS GF	22
Jamón Orange & Hazelnut Butter	

ROASTED BABY CAULIFLOWER GF V	25
Saffron Sauce	

TOMATO TART V	25
Pesto Raclette Cheese	

QLD SCALLOPS GF	24
Cauliflower Escabeche Jamón (3)	

PAELLITA BY JAVIER GF	28
Queensland Seafood	

MARKET FISH GF	39
Tomatillo Salsa	

WA OCTOPUS GF	25
Tropical Flavours	

BRISBANE VALLEY QUAIL GF	34
Jamón Carrot Purée	

SMOKED DUCK BREAST GF	34
Persimmon Parsnip Purée	

CATALAN PIZZA GF	24
Smoked Garlic Confit White Onions Black Pudding	



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	150
The best of Sirloin and Tenderloin	
500G CHATEAUBRIAND TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) GF	140
The most sought-after cut for tenderness	
RIVERINA TOMAHAWK (2 TO 4 GUESTS) GF	160
Rib Fillet on the Bone, Served with Fried Gristle	PER KG

PURE PRIME ANGUS MB3+

Is proudly produced in the Darling Downs QLD, grain fed beef

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 GF V	14
Aioli	
SMASHED SPANISH POTATOES GF V	14
SEASONAL GREENS GF V	14
Marinated Feta	
FRIED BRUSSEL SPROUTS GF V	14
Paprika Salt	

WHAT'S ON

TASTE OF ESPAÑA: SPANISH WINE LUNCH

Sunday 28th April 2024 at 12:00 PM - \$169 PP

MOTHER'S DAY LUNCH

Sunday 12th May 2024, from 11:30 am - \$99 PP

FOR BOOKINGS AND MENUS, PLEASE VISIT OUR WEBSITE.

Bookings for 8 or more must have Banquet or Javier's Table or Tomahawk. One bill per table. 8% weekend surcharge. 15% Public Holidays surcharge. Grazing more than two hours? Please ensure you validate your car park upon departure to redeem your discount.