



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

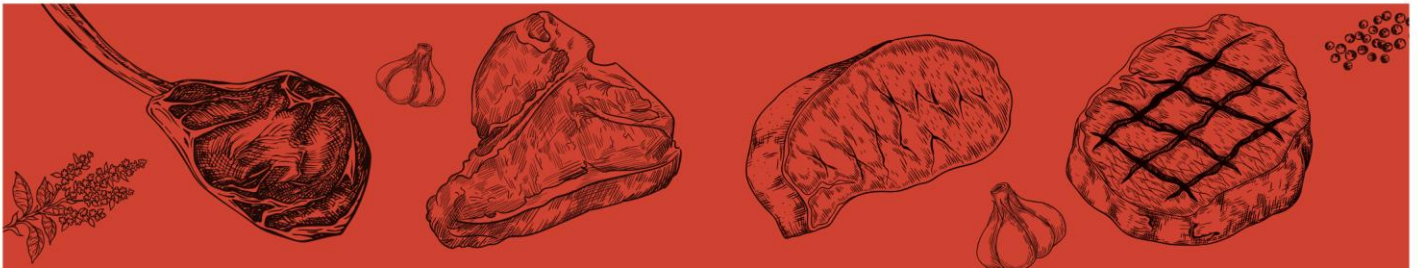
109PP

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
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JERUSALEM ARTICHOKE SOUP GF V	17
Truffle Oil	
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 Tomate	
CONFIT TOMATOES GF V	22
Stracciatella Smoked Tomato Dressing	
CHAR GRILLED CALAMARI GF	25
Avocado Aioli Potato Crisps	
CATALAN PIZZA	24
White Onions Purée Potato Rosemary	
FRIES GF V	14
Aioli	

BULLHORN PEPPERS GF V	22
Smoked Eggplant Olive Salsa	
DUTCH CARROTS GF V	22
Chickpea Purée Honey Dressing Dukkah	
ROASTED BABY CAULIFLOWER GF V	25
Saffron Sauce	
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QLD SCALLOPS GF	24
Cauliflower Escabeche Jamón (3)	
PAELLITA BY JAVIER GF	28
Queensland Seafood	
MARKET FISH	39
Roasted Potatoes Guanciales	
WA OCTOPUS GF	25
Tropical Flavours	
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PORK RIBLETS GF	34
Charred Pineapple Chipotle Sauce	
SMOKED DUCK BREAST GF	34
Persimmon Beetroot Purée	
MANOLETE CHORIZO GF	24
Sweet Bundaberg Peppers	



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
Sweet Paprika	

WHAT'S ON

WOMEN WINEMAKERS LUNCH

Sunday 30th June 2024 at 12:00 PM - \$169 PP

BASTILLE DAY

Sunday 14th July 2024, from 12:00 pm
\$130 PP OR \$210 PP with matching French wines.

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.