



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

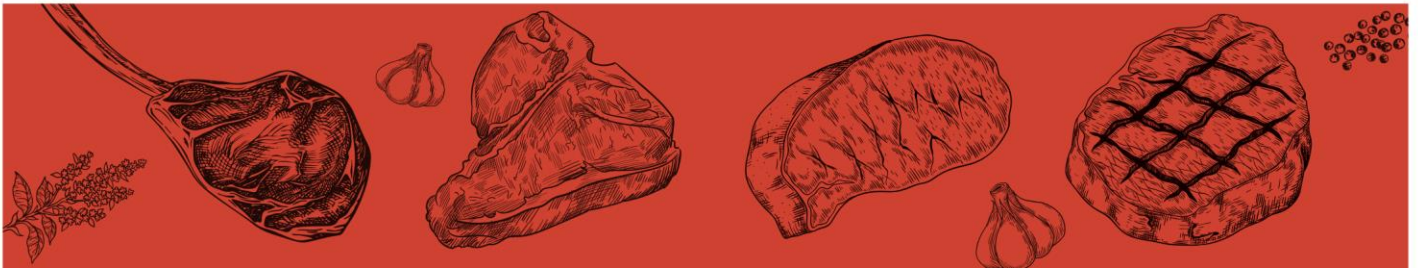
109PP

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produces (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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SALMOREJO V	18
Smoked Eggs Charred Bread	
CHICKEN CROQUETTES	14
Romesco Sauce (3)	
ARANCINI BALLS V	14
Black Garlic Aioli (3)	
DUCK LIVER PARFAIT	25
PX Jelly	
YELLOWFIN TUNA GF	25
Ajo Blanco Grapes	
24 MONTH SERRANO JAMÓN (60G)	32
Pan con Tomate	
STRACCIATELLA GF V	25
Pinenut & Tasmanian Truffle Dressing	
SMOKED BRISKET EMPANADAS	24
Tomatillo Dressing (3)	
FRIED PATATAS BRAVAS GF V	14
Smoked Capsicum Aioli	

HEIRLOOM TOMATO TART V	24
Raclette Cheese Basil Pesto	
ROASTED PORTOBELLO MUSHROOMS GF V	22
Local Goat's Cheese	
ROASTED BABY CAULIFLOWER GF V	25
Saffron Sauce	
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QLD SCALLOPS GF	24
Cauliflower Escabeche Jamón (3)	
LOCAL PRAWNS GF	28
Green Plantain Blood Oranges	
PAELLITA BY JAVIER GF	28
Queensland Seafood	
MARKET FISH GF	35
Tomatillo Salsa	
WA OCTOPUS GF	25
Tropical Flavours	
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BAKED FIGS GF	24
Jamón Orange & Hazelnut Butter (2)	
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 CUBE ROLL MB 8+ GF	75
SMOKED BRISBANE VALLEY QUAIL 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 V	14
Aioli	
FRIED PATATAS BRAVAS GF V	14
Smoked Capsicum Aioli	
COS SALAD GF V	14
Smoked Tomato Dressing	
FRIED BRUSSEL SPROUTS GF V	14
Sea Salt	

WHAT'S ON

RIDE THE INDIAN PACIFIC WINE LUNCH

Sunday 29th September 2024 at 12:00 PM - \$149 PP

MELBOURNE CUP DAY LUNCH

Tuesday 5th November 2024 at 12:00 PM - \$95 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.