



MODA

STEAK . TAPAS . SEASONS

TORBRECK WINE LUNCH

SUNDAY 29TH JUNE 2025

ON ARRIVAL

NATURAL OYSTERS | Cava Vinaigrette

HEIRLOOM TOMATO | Stracciatella | PX Vinegar

Torbreck Woodcutters Semillion Barossa, Australia

1ST COURSE

REEF FISH CEVICHE | Strawberry Gazpacho

Torbreck Cuvee Juveniles Blanc Barossa, Australia

2ND COURSE

BRISBANE QUAIL BALLOTINE | Beetroot Purée

Torbreck Kyloe Mataro Barossa, Australia

MAIN COURSE

WAGYU BEEF CHEEK | Truffle Mash | Red Wine Sauce

Torbreck Harris Grenache Barossa, Australia

Torbreck Struie Shiraz Barossa, Australia

DESSERT

PINEAPPLE CARPACCIO | Chocolate Sorbet

2000 Seppeltsfield Vintage Port

Menu subject to seasonal changes, similar replacements will be offered.

All dietary requirements will be catered for.
