



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.

SEASONS SEAFOOD PLATTER ^{GF}

240

PACIFIC OYSTERS (4) | QLD PRAWNS (4) | QLD SPANNER CRAB MEAT (100 G) | REEF FISH CEVICHE (100 G)
FROM THE BRASA: MORETON BAY BUGS (2) | TROPICAL LOBSTER (1/2)
Witlof Salad | Chimmichurri | Cocktail Sauce

TAPAS

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

MARINATED MANCHEGO ^V 18
Smoked Garlic | Charred Bread

CHICKEN CROQUETTES 14
Romesco Sauce (3)

ARANCINI BALLS ^V 14
Black Garlic Aioli (3)

DUCK LIVER PARFAIT 25
PX Jelly

BLACK MUSSELS ^{GF} 18
Escabeche | Lemon Curd (6)

18 MONTH IBERICO JAMÓN (50G) 39
Pan con Tomate

STRACCIATELLA ^{GF V} 25
Pinenut & Tasmanian Truffle Dressing

BAKED FIGS ^{GF} 25
Jamón | Orange & Hazelnut Butter (3)

CATALAN COCA "PIZZA" ^V 25
Raclette Cheese | Potato | Basil Pesto

ROASTED PORTOBELLO MUSHROOMS ^{GF V} 22
Local Goat's Cheese

ZUCCHINI FLOWERS ^V 30
Goat's Cheese | Sweet Corn Salsa (2)

QLD SCALLOPS ^{GF} 24
Cauliflower Escabeche | Jamón (3)

PAELLITA BY JAVIER ^{GF} 28
Queensland Seafood

CHAR GRILLED CALAMARI ^{GF} 25
Avocado Aioli | Potato Crisps

WA OCTOPUS ^{GF} 25
Tropical Flavours

PULLED PORK EMPANADAS 29
Tomatillo Dressing (3)

MANOLETE CHORIZO ^{GF} 24
Sweet Bundaberg Peppers (3)



STEAK SPECIALITY

EXCLUSIVE USE OF RIVERINA ANGUS MB 4+

We are honored 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

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	
ORGANIC SUGAR SNAPS GF V	14
Feta Cheese	
FRIED BRUSSEL SPROUTS GF V	14
Sweet Paprika	

WHAT'S ON

SUCKLING PIG FEAST NIGHT

Wednesday 14th May 2025 from 5:00 PM - \$89 PP

JAVIER'S SCENIC RIM TABLE LUNCH

Saturday 14th June 2025 from 12:00 pm - \$95 PP

TORBRECK WINE LUNCH

Sunday 29th June 2025 at 12:00 PM - \$169 PP

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 2.5 hours? Please ensure you validate your car park upon departure to redeem your discount.