



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

115PP

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.

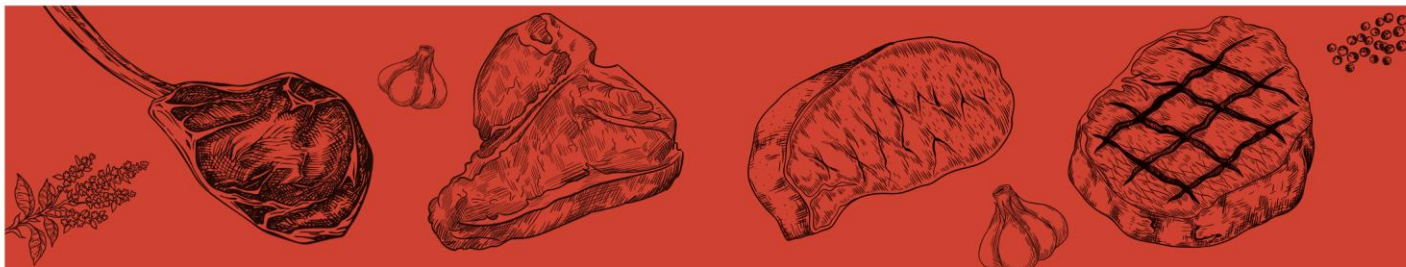
GAMBAS A LA PARRILLA ^{GF}

19 (each)

100g JUMBO BALLINA KING PRAWN | MIBRASA OVEN CHARRED
 SPANISH SALSA VERDE | SWEET PAPRIKA BUTTER | VINO BLANCO DEGLAZED

TAPAS

HOMEMADE CIABATTA BREAD ^V	6	CATALAN COCA "PIZZA" ^V	25
TRUFFLE BUTTER ^{GF}	6	Olive Tapenade Confit White Onions	
MARINATED OLIVES ^{GF V}	10	ZUCCHINI FLOWERS ^V	30
		Goat's Cheese Sweet Corn Salsa (2)	
JERUSALEM ARTICHOKE SOUP ^{GF V}	17	PACCHERI PASTA ^V	30
Truffle Oil		Poached Pears Vanilla Velouté Walnuts	
CHICKEN CROQUETTES	15	QLD SCALLOPS ^{GF}	30
Romesco Sauce (3)		Cauliflower Escabeche Jamón (3)	
ARANCINI BALLS ^V	15	TASMANIAN BLACK TRUFFLE RISOTTO ^{GF}	55
Black Garlic Aioli (3)		Acidic Butter	
DUCK LIVER PARFAIT	25	CHAR GRILLED CALAMARI ^{GF}	25
PX Jelly		Avocado Aioli Potato Crisps	
BLACK MUSSELS ^{GF}	18		
Escabeche Lemon Curd (6)		PULLED PORK EMPANADAS	29
24 MONTH PATA NEGRA JAMÓN (50G)	49	Pineapple Chutney (3)	
Pan con Tomate		SMOKED DUCK BREAST ^{GF}	28
STRACCIATELLA ^{GF V}	25	Beetroot Tapenade	
Pinenut & Tasmanian Truffle Dressing		BRISBANE VALLEY QUAIL BALLOTINE ^{GF}	39
ROASTED PORTOBELLO MUSHROOMS ^{GF V}	22	Jamón Parsnip Purée	
Local Goat's Cheese			



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**

The best of Sirloin and Tenderloin

160

500G CHATEAUBRIAND GRASS FED TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) **GF**

The most sought-after cut for tenderness

150

RIVERINA TOMAHAWK (2 TO 4 GUESTS) **GF**

Rib Fillet on the Bone, Served with Fried Gristle

165
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**

49

350G PURE PRIME GRAIN FED RUMP MB 4+ **GF**

59

300G PURE PRIME ANGUS SIRLOIN MB 3+ **GF**

65

200G FULL BLOOD JAPANESE WAGYU BEEF CUBE ROLL MB 8+ **GF**

75

ROASTED YOUNG CHICKEN (HALF) **GF**

45

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**

Aioli

14

FRIED PATATAS BRAVAS **GF V**

Smoked Capsicum Aioli

14

COS SALAD **GF V**

Smoked Tomato Dressing | Persian Feta Salsa

16

FRIED BRUSSEL SPROUTS **GF V**

Sweet Paprika

14

WHAT'S ON

SUCKLING PIG FEAST NIGHT

Wednesday 9th July 2025 from 5:00 PM - \$89 PP

BASTILLE DAY LUNCH

Sunday 13th July 2025 from 12:00 pm - \$95 PP

HENTLEY FARM WINE LUNCH

Sunday 31st August 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. 10% 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.