



## 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.

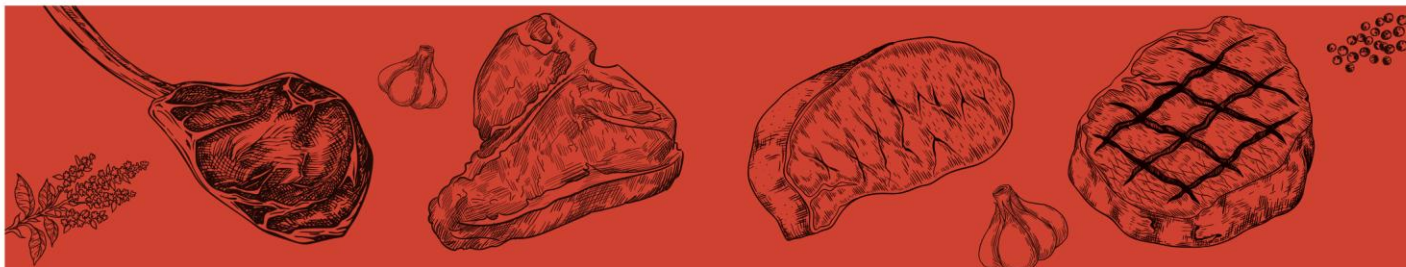
## GAMBAS A LA PARRILLA <sup>GF</sup>

19 (each)

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

## TAPAS

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

<b>1KG FIORENTINA T-BONE (FOR 2) GF</b>	<b>160</b>
The best of Sirloin and Tenderloin	
<b>500G CHATEAUBRIAND GRASS FED TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) GF</b>	<b>150</b>
The most sought-after cut for tenderness	
<b>RIVERINA TOMAHAWK (2 TO 4 GUESTS) GF</b>	<b>165</b>
Rib Fillet on the Bone, Served with Fried Gristle	<b>PER KG</b>

### PURE PRIME ANGUS MB3+

Is proudly produced in the Darling Downs QLD, grain fed beef

<b>200G PURE PRIME PETIT TENDER MB 3+ GF</b>	<b>49</b>
<b>350G PURE PRIME GRAIN FED RUMP MB 4+ GF</b>	<b>59</b>
<b>300G PURE PRIME ANGUS SIRLOIN MB 3+ GF</b>	<b>65</b>
<b>200G FULL BLOOD JAPANESE WAGYU BEEF CUBE ROLL MB 8+ GF</b>	<b>75</b>
<b>ROASTED YOUNG CHICKEN (HALF) GF</b>	<b>45</b>
<b>ADD ON TRUFFLES OF TASMANIA</b>	<b>20PP</b>

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

<b>FRIES V</b>	<b>14</b>
Aioli	
<b>FRIED PATATAS BRAVAS GF V</b>	<b>14</b>
Smoked Capsicum Aioli	
<b>COS SALAD GF V</b>	<b>16</b>
Smoked Tomato Dressing   Persian Feta Salsa	
<b>FRIED BRUSSEL SPROUTS GF V</b>	<b>14</b>
Sweet Paprika	

## WHAT'S ON

<b>HENTLEY FARM WINE LUNCH</b>
Sunday 31 <sup>st</sup> August 2025 at 12:30 pm - \$169 PP
<b>FATHER'S DAY LUNCH</b>
Sunday 7 <sup>th</sup> September 2025 from 11:30 AM - \$89 PP
<b>SUCKLING PIG FEAST NIGHT</b>
Wednesday 10 <sup>th</sup> September 2025 from 5:00 PM - \$89 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.