



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.

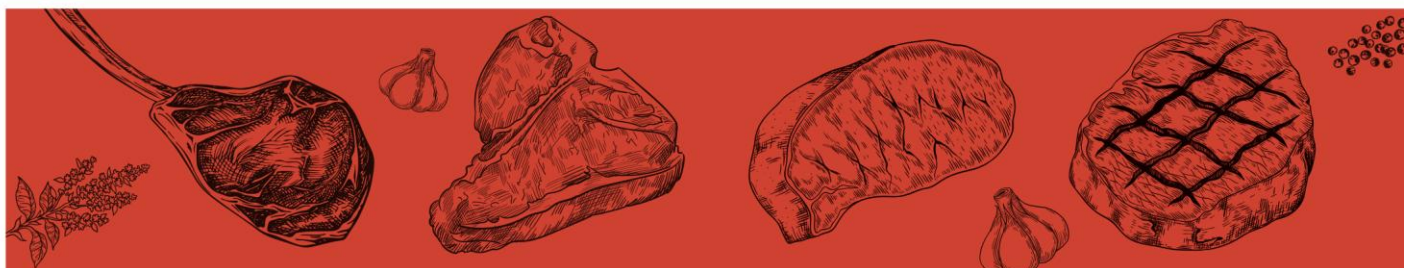
GAMBAS A LA PARRILLA ^{GF}

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	TEMPURA MONKFISH	25
Romesco Sauce (3)		Passionfruit Aioli (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 IBERICO RECEBO JAMÓN (6OG)	39	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	160
The best of Sirloin and Tenderloin	
500G CHATEAUBRIAND GRASS FED TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) GF	150
The most sought-after cut for tenderness	
RIVERINA TOMAHAWK (2 TO 4 GUESTS) GF	165
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	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
ADD ON TRUFFLES OF TASMANIA	20PP

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	16
Smoked Tomato Dressing Persian Feta Salsa	
FRIED BRUSSEL SPROUTS GF V	14
Sweet Paprika	

WHAT'S ON

THE ITALIAN JOB WINE LUNCH

Sunday 26th October 2025 at 12:00 PM - \$169 PP

MELBOURNE CUP LUNCH

Tuesday 4th November 2025 from 12:00 PM - \$95 PP

CHRISTMAS DAY LUNCH

Thursday 25th December 2025 from 11:30 AM - \$225 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.