



CHRISTMAS AT HOME BY JAVIER

TAPAS

HOMEMADE CIABATTA LOAF V	15
200G DUCK LIVER PARFAIT GF	35

MODA SEAFOOD PLATTER

WA OCTOPUS HAND Chilli & Lemon Tropical Flavours (1)	199
½ TROPICAL QLD LOBSTER Yarra Valley Salmon Caviar	
NATURAL OYSTERS Cava Vinaigrette (3)	
QLD SCALLOP CEVICHE Orange Blossom (2)	
COOKED MOOLOOLABA TIGER PRAWNS (2)	
& COOKED MORETON BAY BUG (1)	
Served With Passionfruit Aioli Chimichurri Cocktail Sauce	

MAINS

1.2KG LAMB SHOULDER Capsicum Chutney Rioja Sauce (4 – 6 GUESTS)	149
1.1KG WAGYU BEEF SHORT RIBS Adobo Rioja Sauce (4 GUESTS)	199

SIDES

200G SPANISH POTATOES	30
BABY COS SALAD Smoked Tomato Dressing Persian Feta Salsa	20

REHEATING INSTRUCTIONS

Please note: Some menu items may be subject to seasonal changes. If required, a similar replacement will be provided. All dietary requirements are catered for.

OPTION 1 – OVEN

Remove mains from the fridge and allow them to come to room temperature. Place in a preheated 200° C oven for 20-25 minutes.

OPTION 2 – SOUS VIDE

Reheat the sealed sous vide bag in boiling water for 20 minutes.
 Pick-Up Information - Pick-up from Moda on Tuesday 23rd or Wednesday 24th December 2025 (before 3:00 pm)

Order Deadline - Orders must be placed by Friday 19th December 2025, place your order via our online form (link on our website) or email functions@modarestaurant.com.au