



CHRISTMAS AT HOME BY JAVIER

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	

TAPAS

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

MAINS

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

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