



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
TRUFFLE BUTTER ^{GF}	6
MARINATED OLIVES ^{GF V}	10

SALMOREJO ^V	18
Smoked Egg Pedro Ximenez	

CHICKEN CROQUETTES	15
Romesco Sauce (3)	

ARANCINI BALLS ^V	15
Black Garlic Aioli (3)	

DUCK LIVER PARFAIT	25
PX Jelly	

BLACK MUSSELS ^{GF}	18
Escabeche Lemon Curd (6)	

24 MONTH IBERICO RECEBO JAMÓN (6OG)	39
Pan con Tomato	

STRACCIATELLA ^{GF V}	25
Pickled Beetroot Roasted Pistachio	

ROASTED PORTOBELLO MUSHROOMS ^{GF V}	22
Local Goat's Cheese	

CATALAN COCA "PIZZA" ^V	25
Caramelised Pear Blue Cheese	

ZUCCHINI FLOWERS ^V	30
Goat's Cheese Sweet Corn Salsa (2)	

ROASTED DUTCH CARROTS ^{GF V}	22
Chickpea Purée Honey Dressing	

TEMPURA MONKFISH	25
Passionfruit Aioli (3)	

RISOTTO PRIMAVERA ^{GF V}	32
Spring Vegetables Acidic Butter	

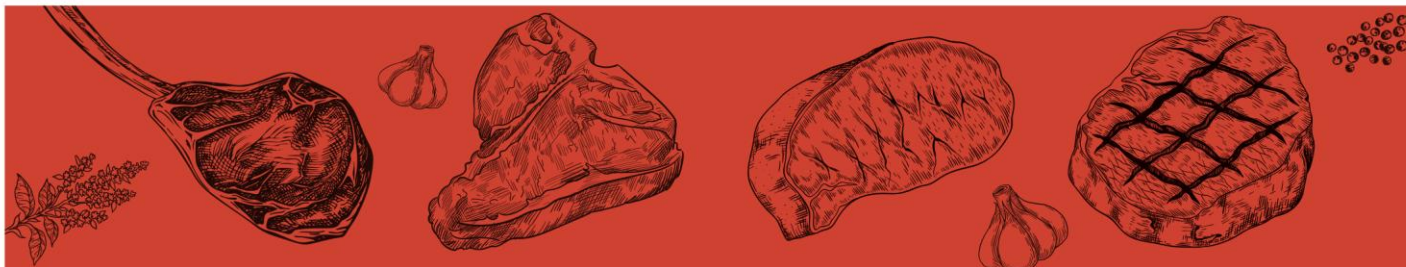
CHAR GRILLED CALAMARI ^{GF}	25
Avocado Aioli Potato Crisps'	

PAELITTA BY JAVIER ^{GF}	28
QLD Seafood	

PULLED PORK EMPANADAS	29
Pineapple Chutney (3)	

CHORIZO FARCE POBLANO ^{GF}	26
Pico de Gallo (2)	

SMOKED DUCK BREAST ^{GF}	28
White Onion Purée	



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

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

A DAY IN MCLAREN VALE WINE LUNCH
Sunday 30 th November at 12:00 PM - \$169 PP
A SPANISH LONG WINE LUNCH
Sunday 14 th December 2025 at 12:00 PM - \$169 PP
CHRISTMAS DAY LUNCH
Thursday 25 th 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.