MODA
STEAK . TAPAS . SEASONS

MOTHER'S DAY LUNCH

SUNDAY 10TH MAY 2026

A Glass of Cava for all the Mum's

$99 PP

TAPAS

TO SHARE

ARANCINI BALLS | Black Garlic Aioli V

FRESH BURRATA | Heirloom Tomato Salad V

CHAR GRILLED CALAMARI | Avocado Aioli | Potato Crisps GF

BAKED FIGS | Jamón | Orange & Hazelnut Butter GF

SMOKED DUCK BREAST | Carrot Purée GF

MAINS

TO SHARE

MARKET FISH | Roasted Potatoes | Guanciale

OR

CHATEAUBRIAND TENDERLOIN FLAMBE WITH BRANDY

Chimmichurri | Red Wine Sauce

SEASONAL GREENS | Marinated Feta

DESSERT

TO SHARE

TAPAS DULCES & HOMEMADE CHURROS

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFERED.
ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.

MODA
STEAK . TAPAS . SEASONS

MOTHER'S DAY LUNCH

SUNDAY 10TH MAY 2026

A Glass of Cava for all the Mum's

$139 PP

SEAFOOD PLATTER

TO SHARE

(per guest, non seafood menu available on request)

FRESH OYSTERS | Cava Mignonette (2)

MOOLOOLABA PRAWNS | Cocktail Sauce (2)

REEF FISH CEVICHE | Citrus

MORETON BAY BUG | Hazelnut Dressing (1)

WITLOF & WALNUT SALAD | Hazelnut Dressing

MAINS

TO SHARE

MARKET FISH | Roasted Potatoes | Guanciale

OR

CHATEAUBRIAND TENDERLOIN FLAMBE WITH BRANDY

Chimmichurri | Red Wine Sauce

SEASONAL GREENS | Marinated Feta

DESSERT

TO SHARE

TAPAS DULCES & HOMEMADE CHURROS

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFERED.
ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.