



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.

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	

SEA SCALLOPS GF	30
Cauliflower Escabeche Jamón (3)	

24 MONTH IBERICO RECEBO JAMÓN (60G)	39
Pan con Tomate	

STRACCIATELLA GF V	25
Pickled Beetroot Roasted Pistachio	

ROASTED PORTOBELLO MUSHROOMS GF V	22
Local Goat's Cheese	

SAFFRON RISOTTO GF V	32
Zucchini Flower	

ROASTED DUTCH CARROTS GF V	22
Chickpea Purée Honey Dressing	

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

WA OCTOPUS GF	25
Tropical Flavours	

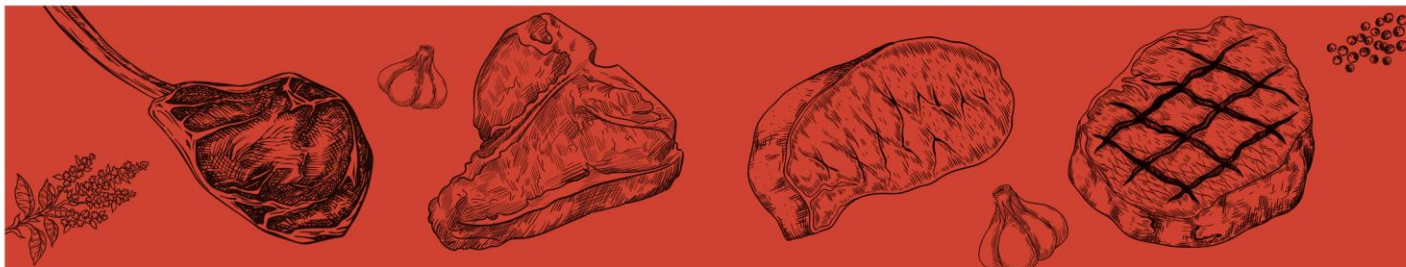
CHAR GRILLED CALAMARI GF	25
Avocado Aioli Potato Crisps	

PAELLITA BY JAVIER GF	28
QLD Seafood	

BAKED FIGS GF	25
Jamón Orange & Hazelnut Butter (2)	

CHORIZO FARCE POBLANO GF	26
Pico de Gallo (2)	

SMOKED DUCK BREAST GF	28
Carrot 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

SUCKLING PIG FEAST NIGHT

Wednesday 11th February 2026 from 5:00 PM - \$89 PP

ROYAL EDINBURGH MILITARY TATTOO

Thursday 12th February to Sunday 15th February - \$115 PP

VALENTINES DAY

Saturday 14th Lunch and Dinner (after 7:30pm) \$95 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.