



## MODA'S TAPAS BANQUET

### 69PP OR 84PP WITH DESSERT TAPAS

Javier's selection of 5 Tapas & 1 Racón to share selected by the chef for the entire table.

"Racón" | A substantial Tapas, the perfect way to end our Tapas Banquet.

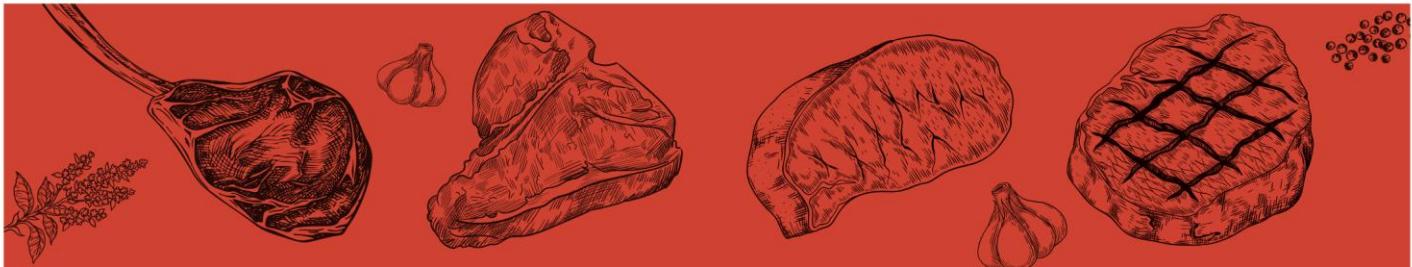
## JAVIER'S TABLE EXPERIENCE

### 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 <b>V</b>	6	SAFFRON RISOTTO <b>GF V</b>	32
TRUFFLE BUTTER <b>GF</b>	6	Zucchini Flower	
MARINATED OLIVES <b>GF V</b>	10	ROASTED DUTCH CARROTS <b>GF V</b>	22
		Chickpea Purée   Honey Dressing	
SALMOREJO <b>V</b> Smoked Egg   Pedro Ximenez	18	ZUCCHINI FLOWERS <b>V</b> Goat's Cheese   Sweet Corn Salsa (2)	30
CHICKEN CROQUETTES Romesco Sauce (3)	15	WA OCTOPUS <b>GF</b> Tropical Flavours	25
ARANCINI BALLS <b>V</b> Black Garlic Aioli (3)	15	CHAR GRILLED CALAMARI <b>GF</b> Avocado Aioli   Potato Crisps	25
DUCK LIVER PARFAIT PX Jelly	25	PAELLITTA BY JAVIER <b>GF</b> QLD Seafood	28
SEA SCALLOPS <b>GF</b> Cauliflower Escabeche   Jamón (3)	30		
24 MONTH IBERICO RECEBO JAMÓN (60G) Pan con Tomate	39	BAKED FIGS <b>GF</b> Jamón   Orange & Hazelnut Butter (2)	25
STRACCIATELLA <b>GF V</b> Pickled Beetroot   Roasted Pistachio	25	CHORIZO FARCE POBLANO <b>GF</b> Pico de Gallo (2)	26
ROASTED PORTOBELLO MUSHROOMS <b>GF V</b> Local Goat's Cheese	22	SMOKED DUCK BREAST <b>GF</b> Carrot Purée	28



## 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.

<b>1KG FIORENTINA T-BONE (FOR 2) <small>GF</small></b>	<b>160</b>
The best of Sirloin and Tenderloin	
<b>500G CHATEAUBRIAND GRASS FED TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) <small>GF</small></b>	<b>150</b>
The most sought-after cut for tenderness	
<b>RIVERINA TOMAHAWK (2 TO 4 GUESTS) <small>GF</small></b>	<b>165</b>
Rib Fillet on the Bone, Served with Fried Gristle	<b>PER KG</b>

### PURE PRIME ANGUS MB3+

Is proudly produced in the Darling Downs QLD, grain fed beef

<b>200G PURE PRIME PETIT TENDER MB 3+ <small>GF</small></b>	<b>49</b>
<b>350G PURE PRIME GRAIN FED RUMP MB 4+ <small>GF</small></b>	<b>59</b>
<b>300G PURE PRIME ANGUS SIRLOIN MB 3+ <small>GF</small></b>	<b>65</b>
<b>200G FULL BLOOD JAPANESE WAGYU BEEF CUBE ROLL MB 8+ <small>GF</small></b>	<b>75</b>
<b>ROASTED YOUNG CHICKEN (HALF) <small>GF</small></b>	<b>45</b>

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

<b>FRIES <small>V</small></b>	<b>14</b>
Aioli	
<b>FRIED PATATAS BRAVAS <small>GF V</small></b>	<b>14</b>
Smoked Capsicum Aioli	
<b>COS SALAD <small>GF V</small></b>	<b>16</b>
Smoked Tomato Dressing   Persian Feta Salsa	
<b>FRIED BRUSSEL SPROUTS <small>GF V</small></b>	<b>14</b>
Sweet Paprika	

## WHAT'S ON

<b>SUCKLING PIG FEAST NIGHT</b>
Wednesday 11 <sup>th</sup> February 2026 from 5:00 PM - \$89 PP
<b>ROYAL EDINBURGH MILITARY TATTOO</b>
Thursday 12 <sup>th</sup> February to Sunday 15 <sup>th</sup> February - \$115 PP
<b>VALENTINES DAY</b>
Saturday 14 <sup>th</sup> 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.