



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 DIP **v** 18
Smoked Egg | Charred Bread

CHICKEN CROQUETTES 15
Romesco Sauce (3)

ARANCINI BALLS **v** 15
Black Garlic Aioli (3)

BLACK MUSSELS **GF** 18
Escabeche | Yarra Valley Caviar

DUCK LIVER PARFAIT 25
PX Jelly

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

FRESH BURRATA **GF V** 25
Beetroot Tapenade | Roasted Pistachio

ROASTED PORTOBELLO MUSHROOMS **GF V** 22
Local Goat's Cheese

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

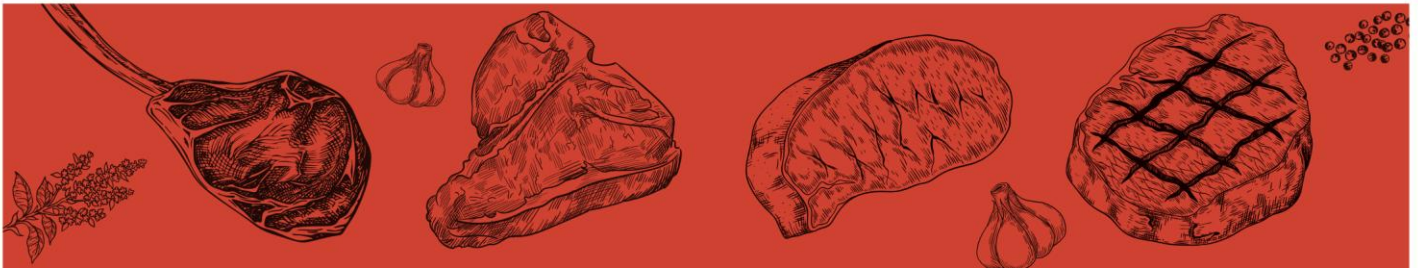
CHAR GRILLED CALAMARI **GF** 25
Avocado Aioli | Potato Crisps

PAELLITA BY JAVIER **GF** 28
QLD Seafood

CATALAN 'PIZZA' COCA 25
Jamón | Smoked Garlic

CHORIZO FARCE POBLANO **GF** 26
Pico de Gallo (2)

SMOKED DUCK BREAST **GF** 28
Salsa Agresto



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 TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) MB 8+ 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

MEET CHEF BEN WINE LUNCH

Sunday 31st May 2026 at 12:00 pm - \$169 PP

SUCKLING PIG FEAST NIGHT

Wednesday 10th June 2026 from 5:00 PM - \$89 PP

SCENIC RIM FARM TO TABLE BUS TOUR WITH JAVIER

Sunday 28th June 2026 at 7:30 am - \$199 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.