



CHRISTMAS DAY LUNCH

FRIDAY 25TH DECEMBER 2026

\$200 pp – Tapas Selection + Side + Choice Main + Dessert

\$225 pp – Seafood Platter + Side + Choice Main + Dessert

MODA PREMIUM COLD SEAFOOD PLATTER

TO SHARE

WA OCTOPUS HAND | Local Pineapple | Chilli & Lemon (1)

½ WA LOBSTER | Mango Dressing

NATURAL OYSTERS | Champagne Mignonette (3)

WA SCAMPI | Yarra Valley Caviar | Vinaigrette

COOKED MOOLOOLABA TIGER PRAWNS (2) & COOKED MORETON BAY BUG (1)

Served with

Cocktail Sauce | Porcini Aioli | Passionfruit Mayonnaise

SIDES

TO SHARE

STONE FRUIT & WITLOF SALAD | Candied Walnuts

TASMANIAN SUMMER POTATO SALAD

MAINS

CHOICE OF

CHATEAUBRIAND TENDERLOIN FLAMBE WITH BRANDY

Chimmichurri | Red Wine Sauce

Roasted Scenic Rim Local Vegetables

or

MARKET FISH | Roasted Potatoes | Guanciale

DESSERTS

TO SHARE

HOMEMADE PAVLOVA | Pickled Cherries | Scented Vanilla Cream

DUO OF FINE CHEESE | Homemade Rhubarb Chutney | Ciabatta Bread

STRAWBERRY ICE CREAM

All dietary requirements catered for. Menu subject to seasonal changes.
Similar replacements will be offered. Children Menu available (2 - 12 Years).



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OPTION TO ADD MATCHING WINES

\$90 pp

2021 CAVA REYES DE ARAGON BRUT RESERVA CALATAYUD ZARAGOZA

2023 VIATERRA SELECTION GARNACHA BLANCA TERRA ALTA CATALUÑA

2023 CHÂTEAU DE TERREFORT LESCALLE
MERLOT CABERNET SAUVIGNON PETIT VERDOT BORDEAUX

2019 REINOSA 'ABTOLE' CRIANZA TEMPRANILLO BAJA RIOJA

APEROL SPRITZ

ESPRESSO MARTINI

SANGRIA

BOUTIQUE BEERS & CIDERS (330ML)

SOFT DRINKS AND JUICES

MENU SUBJECT TO SEASONAL CHANGES.