



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

JERUSALEM ARTICHOKE SOUP V GF	18
Truffle Oil	

CHICKEN CROQUETTES	15
Romesco Sauce (3)	

ARANCINI BALLS V	15
Black Garlic Aioli (3)	

DUCK LIVER PARFAIT	25
PX Jelly	

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

FRESH BURRATA GF V	25
Beetroot Tapenade Roasted Pistachio	

ROASTED PORTOBELLO MUSHROOMS GF V	22
Local Crème Fraiche	

ROASTED DUTCH CARROTS GF V	22
Chickpea Purée Honey Dressing	

BUNDABERG JALAPEÑOS V	30
Goat's Cheese Avocado Purée (Minimum 2)	

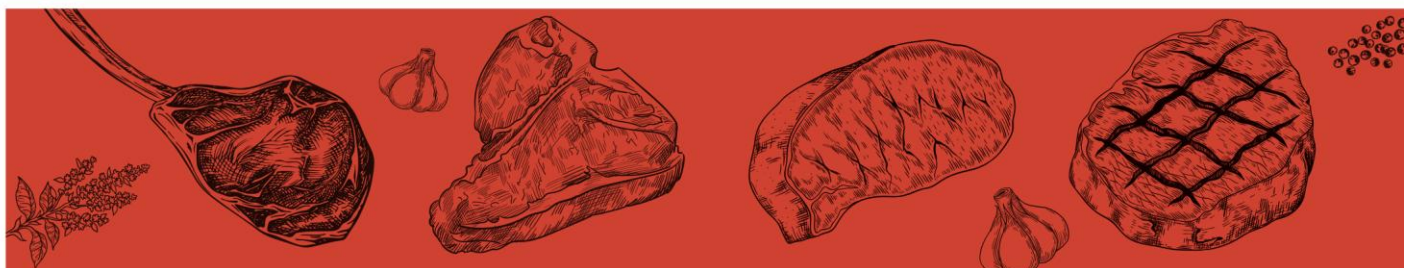
WA OCTOPUS GF	25
Tropical Flavours	

CHAR GRILLED CALAMARI GF	25
Avocado Aioli Potato Crisps	

PAELLITA BY JAVIER GF	28
QLD Seafood	

PACCHERI PASTA	29
Milk Fed Veal Blanquette	

CHORIZO FARCE POBLANO GF	26
Pico de Gallo (2)	



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.

800G PORTERHOUSE ON THE BONE (FOR 2) GF	140
Classic European Entrecôte	
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

250G PURE PRIME TRI-TIP MB 4+ GF	49
350G PURE PRIME GRAIN FED RUMP MB 4+ GF	59
300G PURE PRIME ANGUS SIRLOIN MB 3+ GF	65
250G FULL BLOOD JAPANESE WAGYU BEEF CUBE ROLL MB 9+ GF	75
ROASTED YOUNG CHICKEN (HALF) GF	45

All of our meats (excluding the Wagyu Skewer) 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 5 th August 2026 from 5:00 PM - \$89 PP
CHEFS EAT BRISBANE: THREE CHEFS. ONE TABLE.
Javier Codina, Tony Percuoco and Clément Chauvin
Monday 10 th August 2026 from 6:30 PM - \$145 PP
FATHER'S DAY LUNCH
Sunday 6 th September 2026 from 11:30 am - \$89 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.