



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

125PP

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.

+25PP Upgrade Brasa to Premium Riverina Tomahawk (minimum 4 guests)

TAPAS

HOMEMADE CIABATTA BREAD V	6
TRUFFLE BUTTER GF	6
MARINATED OLIVES GF V	10

CAULIFLOWER PANNACOTTA GF V	19
Avruga Caviar	

CHICKEN CROQUETTES	17
Romesco Sauce (3)	

ARANCINI BALLS V	17
Black Garlic Aioli (3)	

DUCK LIVER PARFAIT	25
PX Jelly	

24 MONTH IBERICO RECEBO JAMÓN (60G)	42
Pan con Tomate	

FRESH BURRATA GF V	25
Beetroot Tapenade Roasted Pistachio	

ROASTED PORTOBELLO MUSHROOMS GF V	22
Local Crème Fraiche	

BEETROOT SALAD GF V	22
Pinenuts Queso de Cabra	

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

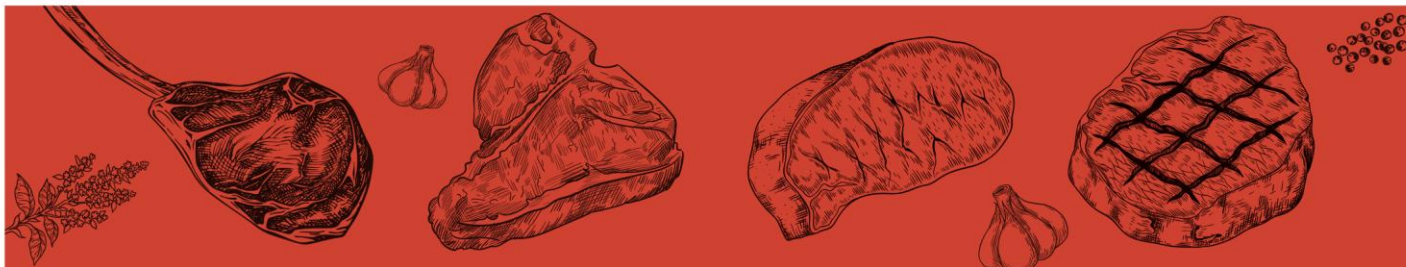
WA OCTOPUS (A) GF	28
Tropical Flavours	

CHAR GRILLED CALAMARI (I) GF	27
Avocado Aioli Potato Crisps	

PAELLITA BY JAVIER (A) GF	32
QLD Seafood	

SMOKED DUCK BREAST GF	30
Carrot Purée	

CHORIZO FARCE POBLANO GF	30
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 145

Classic European Entrecôte

500G CHATEAUBRIAND TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) MB 8+ GF 155

The most sought-after cut for tenderness

RIVERINA TOMAHAWK (2 TO 4 GUESTS) GF 169

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 cooked in our Spanish MIBRASA charcoal and woodfire oven, accompanied by Mediterranean Vegetables, Rioja Sauce, and Chimichurri. **Perfectly sliced for sharing.**

SIDES

FRIES V 15

Aioli

FRIED PATATAS BRAVAS GF V 15

Smoked Capsicum Aioli

COS SALAD GF V 16

Smoked Tomato Dressing | Persian Feta Salsa

FRIED BRUSSEL SPROUTS GF V 15

Sweet Paprika

WHAT'S ON

SPANISH CAMINO WINE LUNCH

Sunday 27th September 2026 from 12:00 PM - \$169 PP

SUCKLING PIG FEAST NIGHT

Wednesday 14th October 2026 from 5:00 PM - \$89 PP

MELBOURNE CUP LUNCH

Tuesday 3rd November 2026 from 11:30 AM - \$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.