MODA
STEAK . TAPAS . SEASONS

EUROPEAN TOUR WINE LUNCH

SUNDAY 29TH NOVEMBER 2026

$175 PP

CANAPES

ON ARRIVAL

CAULIFLOWER PANNACOTTA | Avruga Caviar

CHICKEN CROQUETTE | Truffle Aioli

NV Champagne Ayala Brut Majeur France

1ST ENTREE

PACIFIC OYSTER VELOUTE | Poached Scallops

2024 Dreissigacker Organic Riesling Rheinhessen Germany

2ND ENTREE

OCEAN TROUT BALLOTINE | Goat's Curd | Yarra Valley Caviar

2024 Roseblood D'Estoublon Rose Provence France

MAIN

SMOKED BEEF BRISKET PIE | Beetroot Purée | Five Spice Sauce

2022 Sartori Valpolicella D.O.C. Classico Verona Italy

2021 Beronia Red Crianza La Rioja Spain

DESSERT

WARM RICE PUDDING | QLD Mango | Vanilla

Calabria Three Bridges Botrytis Semillon Riverina NSW

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFERED
ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.