



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

SALMOREJO GF V	19
Smoked Egg Charred Bread	

BEEF CROQUETTES	21
Truffle Aioli (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)	

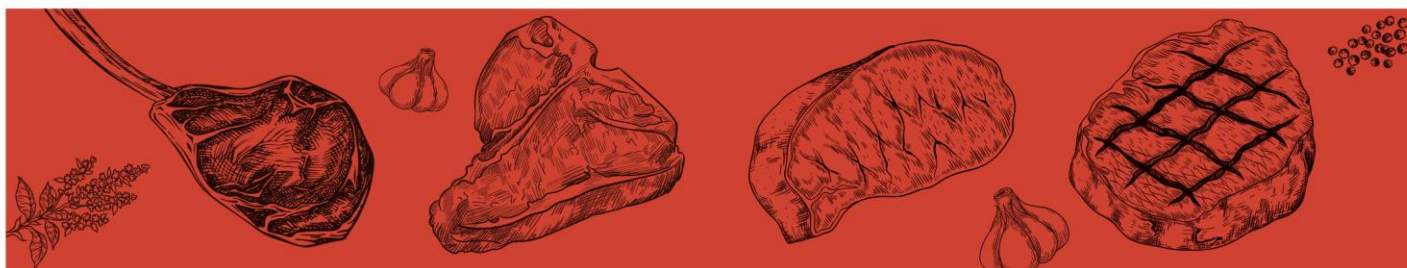
WA OCTOPUS (A) GF	28
Tropical Flavours	

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

PAELLITA BY JAVIER (A) GF	32
QLD Seafood	

BRISBANE VALLEY QUAIL BALLOTINE GF	39
Jamón Parsnip 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.

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	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 SIRLOIN 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

SUCKLING PIG FEAST NIGHT
Tuesday 11 th November 2026 from 5:00 PM - \$89 PP
EUROPEAN TOUR WINE LUNCH
Sunday 29 th November 2026 from 12:00 PM - \$175 PP
CHRISTMAS DAY LUNCH
Friday 25 th December 2026 from 11:30 AM - \$225 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.