EST 2010

MODA

STEAK . TAPAS . SEASONS

CHRISTMAS DAY LUNCH

FRIDAY 25TH DECEMBER 2026

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

MODA PREMIUM COLD SEAFOOD PLATTER

SERVED INDIVIDUALLY

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

SERVED INDIVIDUALLY

CHATEAUBRIAND TENDERLOIN FLAMBE WITH BRANDY
Chimmichurri | Red Wine Sauce
Roasted Scenic Rim Local Vegetables

or

MARKET FISH | Roasted Potatoes | Guanciale

DESSERTS

SERVED INDIVIDUALLY

HOMEMADE PAVLOVA | Pickled Cherries | Scented Vanilla Cream
STRAWBERRY ICE CREAM

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

EST 2010

MODA

STEAK . TAPAS . SEASONS

CHRISTMAS DAY LUNCH

FRIDAY 25TH DECEMBER 2026

NON SEAFOOD MENU

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

MODA PREMIUM TAPAS

SERVED INDIVIDUALLY

WAGYU BEEF CROQUETTE | Truffle Aioli

ROASTED QUAIL BALLOTINE | Carrot Purée

ZUCCHINI FLOWER | Goat's Cheese | Sweet Corn Salsa

24 MONTH IBERICO RECEBO JAMON | Pan Con Tomate

BABY BURRATINA | Beetroot Tapenade | Roasted Pistachio

SIDES

TO SHARE

STONE FRUIT & WITLOF SALAD | Candied Walnuts

TASMANIAN SUMMER POTATO SALAD

MAIN

SERVED INDIVIDUALLY

CHATEAUBRIAND TENDERLOIN FLAMBE WITH BRANDY

Chimmichurri | Red Wine Sauce

Roasted Scenic Rim Local Vegetables

DESSERTS

SERVED INDIVIDUALLY

HOMEMADE PAVLOVA | Pickled Cherries | Scented Vanilla Cream

STRAWBERRY ICE CREAM

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

EST 2010

MODA

STEAK . TAPAS . SEASONS

CHRISTMAS DAY LUNCH

FRIDAY 25TH DECEMBER 2026

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.