



MODA

STEAK . TAPAS . SEASONS

SUMMER WINE DOWN LUNCH

SUNDAY 30TH MARCH 2025

\$175 PP

ON ARRIVAL

NATURAL OYSTERS | Cava Mignonette

SPANISH GAZPACHO | EVOO

NV Palmer & Co Champagne Reims France

1ST COURSE

MANGO & PRAWN RILLETTE | Herb Vinaigrette

2023 Rag & Bones Riesling Eden Valley SA

2ND COURSE

HEIRLOOM TOMATO TART | Raclette | Basil Pesto

2022 Domain Road Dafiance Chardonnay Central Otago NZ

2024 Curator & Co Rose Montepulciano Barossa Valley

MAIN COURSE

BRISBANE VALLEY QUAIL | Fondant Potatoes

ROASTED PORTABELLO MUSHROOMS | Local Goat's Cheese

2020 La Zerba Barbera Piedmont Italy

2019 Andre Goichot Savigny Les Beaunes 1er Cru Aux Guettes Burgundy France

DESSERT

PAVLOVA | Pickled Cherries

Mantelliana Prosecco Extra Dry Piccolo Veneto

Menu subject to seasonal changes, similar replacements will be offered.

All dietary requirements will be catered for.
