



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

109PP

3 Courses with signature dishes from the menu and dishes created from fresh seasonal produce (7 Tapas followed by 1 Brasa, then 3 Desserts). Selected by the chef for the entire table. All dietary requirements will be catered for.

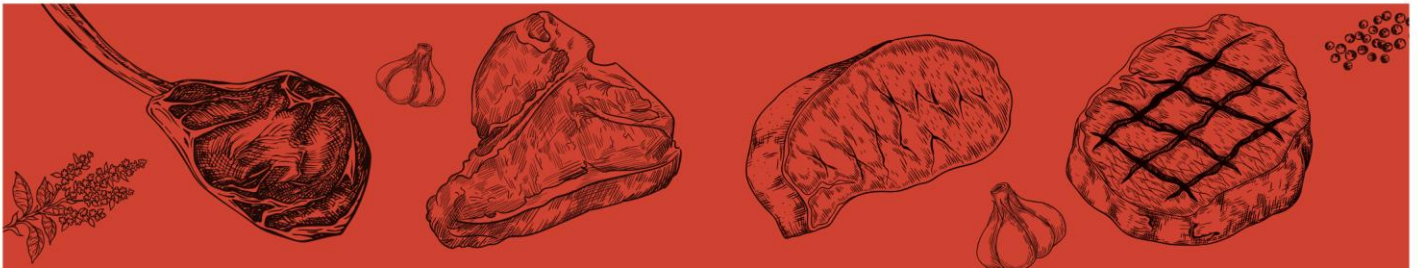
SEASONS SEAFOOD PLATTER ^{GF}

240

PACIFIC OYSTERS (4) | QLD PRAWNS (4) | QLD SPANNER CRAB MEAT (100 G) | REEF FISH CEVICHE (100 G)
FROM THE BRASA: MORETON BAY BUGS (2) | TROPICAL LOBSTER (1/2)
Witlof Salad | Chimmichurri | Cocktail Sauce

TAPAS

HOMEMADE CIABATTA BREAD ^V	4	CATALAN COCA "PIZZA" ^V	25
TRUFFLE BUTTER ^{GF}	5	Leek & Garlic Purée	
MARINATED OLIVES ^{GF V}	9	ROASTED PORTOBELLO MUSHROOMS ^{GF V}	22
		Local Goat's Cheese	
SALMOREJO ^{V GF}	18	ZUCCHINI FLOWERS (2) ^V	26
Smoked Eggs Charred Bread		Ricotta Tomato Gazpacho	
CHICKEN CROQUETTES	14	QLD SCALLOPS ^{GF}	24
Romesco Sauce (3)		Cauliflower Escabeche Jamón (3)	
ARANCINI BALLS ^V	14	LOCAL PRAWNS ^{GF}	28
Black Garlic Aioli (3)		Green Plantain Oranges	
DUCK LIVER PARFAIT	25	PAELLITA BY JAVIER ^{GF}	28
PX Jelly		Queensland Seafood	
CHAR GRILLED CALAMARI ^{GF}	25	WA OCTOPUS ^{GF}	25
Avocado Aioli Potato Crisps		Tropical Flavours	
18 MONTH IBERICO JAMÓN (50G)	39		
Pan con Tomate		SMOKED BRISKET EMPANADAS	24
STRACCIATELLA ^{GF V}	25	Tomatillo Dressing (3)	
Pinenut & Tasmanian Truffle Dressing		MANOLETE CHORIZO ^{GF}	24
BAKED FIGS ^{GF}	25	Sweet Bundaberg Peppers (3)	
Jamón Orange & Hazelnut Butter (3)			



STEAK SPECIALITY

EXCLUSIVE USE OF RIVERINA ANGUS MB 4+

We are honoured 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	150
The best of Sirloin and Tenderloin	
500G CHATEAUBRIAND TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) GF	140
The most sought-after cut for tenderness	
RIVERINA TOMAHAWK (2 TO 4 GUESTS) GF	160
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

200G PURE PRIME PETIT TENDER MB 3+ GF	45
350G PURE PRIME GRAIN FED RUMP MB 4+ GF	55
300G PURE PRIME ANGUS SIRLOIN MB 3+ GF	60
200G FULL BLOOD JAPANESE WAGYU BEEF CUBE ROLL MB 8+ GF	75

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	14
Aioli	
FRIED PATATAS BRAVAS GF V	14
Smoked Capsicum Aioli	
ORGANIC SUGAR SNAPS GF V	14
Feta Cheese	
FRIED BRUSSEL SPROUTS GF V	14
Sweet Paprika	

WHAT'S ON

SIP, SAVOR & CELEBRATE: A WOMEN'S DAY LUNCH
Saturday 8 th March 2025 - at 12:00 pm - \$129 PP
SUCKLING PIG FEAST NIGHT
Wednesday 12 th March 2025 from 5:00 PM - \$89 PP
SUMMER WINE DOWN LUNCH
Sunday 30 th March 2025 at 12:00 PM - \$175 PP

Bookings for 8 or more must have Banquet or Javier's Table or Tomahawk. One bill per table. 8% weekend surcharge. 15% Public Holidays surcharge. Grazing more than two hours? Please ensure you validate your car park upon departure to redeem your discount.