



## 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 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.

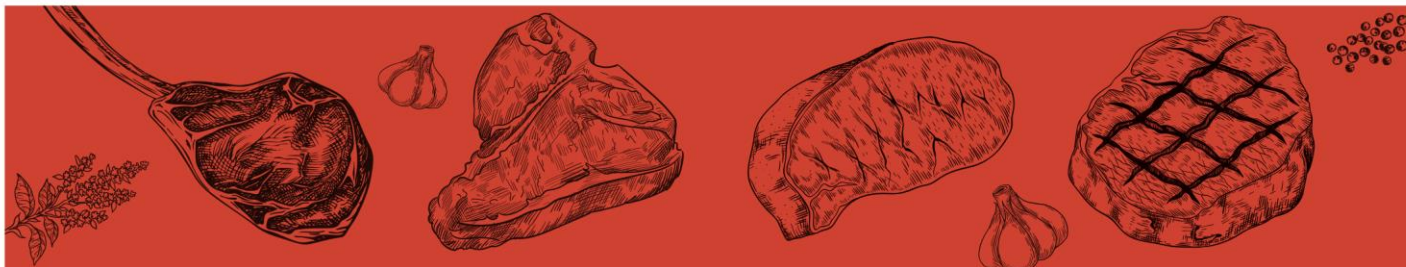
## SEASONS SEAFOOD PLATTER <sup>GF</sup>

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 <sup>V</sup>	4	CATALAN COCA "PIZZA" <sup>V</sup>	25
TRUFFLE BUTTER <sup>GF</sup>	5	Raclette Cheese   Potato   Basil Pesto	
MARINATED OLIVES <sup>GF V</sup>	9	ROASTED PORTOBELLO MUSHROOMS <sup>GF V</sup>	22
		Local Goat's Cheese	
MARINATED MANCHEGO <sup>V</sup>	18	ROASTED FIORETTO <sup>V</sup>	22
Smoked Garlic   Charred Bread		Saffron Sauce	
CHICKEN CROQUETTES	14	QLD SCALLOPS <sup>GF</sup>	24
Romesco Sauce (3)		Cauliflower Escabeche   Jamón (3)	
ARANCINI BALLS <sup>V</sup>	14	CHAR GRILLED CALAMARI <sup>GF</sup>	25
Black Garlic Aioli (3)		Avocado Aioli   Potato Crisps	
DUCK LIVER PARFAIT	25	PAELLITA BY JAVIER <sup>GF</sup>	28
PX Jelly		Queensland Seafood	
BLACK MUSSELS <sup>GF</sup>	18	WA OCTOPUS <sup>GF</sup>	25
Escabeche   Lemon Curd (6)		Tropical Flavours	
18 MONTH IBERICO JAMÓN (50G)	39		
Pan con Tomato		PULLED PORK EMPANADAS	29
STRACCIATELLA <sup>GF V</sup>	25	Tomatillo Dressing (3)	
Pinenut & Tasmanian Truffle Dressing		MANOLETE CHORIZO <sup>GF</sup>	24
BAKED FIGS <sup>GF</sup>	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.

<b>1KG FIORENTINA T-BONE (FOR 2) GF</b>	<b>150</b>
The best of Sirloin and Tenderloin	
<b>500G CHATEAUBRIAND TENDERLOIN FLAMBÉ WITH BRANDY (FOR 2) GF</b>	<b>140</b>
The most sought-after cut for tenderness	
<b>RIVERINA TOMAHAWK (2 TO 4 GUESTS) GF</b>	<b>160</b>
Rib Fillet on the Bone, Served with Fried Gristle	<b>PER KG</b>

### PURE PRIME ANGUS MB3+

Is proudly produced in the Darling Downs QLD, grain fed beef

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

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

<b>FRIES V</b>	<b>14</b>
Aioli	
<b>FRIED PATATAS BRAVAS GF V</b>	<b>14</b>
Smoked Capsicum Aioli	
<b>ORGANIC SUGAR SNAPS GF V</b>	<b>14</b>
Feta Cheese	
<b>FRIED BRUSSEL SPROUTS GF V</b>	<b>14</b>
Sweet Paprika	

## WHAT'S ON

### TASTE OF GREECE WINE LUNCH

Sunday 27<sup>th</sup> April 2025 at 12:00 PM - \$149 PP

### MOTHER'S DAY LUNCH

Sunday 11<sup>th</sup> May 2025 from 11:30 am - \$139 PP

### SUCKLING PIG FEAST NIGHT

Wednesday 14<sup>th</sup> May 2025 from 5:00 PM - \$89 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 2.5 hours? Please ensure you validate your car park upon departure to redeem your discount.