

Direct from the source

Varias' seasonal menus emphasise the abundance of quality ingredients available in the region showcasing our 'local heroes', the farmers and artisan producers of the Granite Belt. We are privileged to act as an ambassador for the region's produce and for a growing host of suppliers and small businesses working with us, providing great and increasing support to the local economy.

Australian Vinegar

Award winning vinegar maker producing and exporting a range of products for both retail and commercial use around the world.

Mallow Organic Lamb

Practices at Mallow farm follow biological farming principles where emphasis is on excellent soil health and nutrient value to maximize plant health. This in turn produces meat that is nutrient dense and good for our health. We have developed an integrity checklist to evidence our belief and commitment to the whole food chain as well as humane treatment and slaughter of animals. Mallow lamb is noted for its tenderness and flavour as well as being free of artificial chemicals.

Sam's Fruit Shop

Local farmer turned fruit shop owner, Sam Giacca, is Stanthorpe's foremost provedore of fruit and vegetables sourcing local produce direct from the farms.

Stanthorpe Quality Meats

Stanthorpe Quality Meats is serving Stanthorpe and surrounding areas with fresh quality meats from the local district. Their meat is sourced locally to support our local community.

starters and plates to share

cheese and chive scone (v av.) \$16
with black garlic cultured butter, bacon and shallot jam

beetroot and fetta arancini (gf av, v) \$16
with a lemon and black sesame seed mayo, fresh romano

grilled chorizo and haloumi skewers (gf) \$17
with roasted pumpkin hommus, vincotto

varias platter (gf av) \$45

- beetroot & fetta arancini
- grilled chorizo & haloumi skewers
- baked dutch cream potato
- roasted pumpkin hommus
- lemon & black sesame seed mayo
- cheese & chive scone
- toasted olive sourdough
- black garlic cultured butter
- pickled garlic

gf – gluten free

gf av – gluten free available

v – vegetarian

v av – vegetarian available

signature lunch dish, “the medley of mains”

\$49.50

chef's signature selection matched with wines from our own
banca ridge range followed by dessert (gf av)

grilled chorizo and haloumi skewer (gf)
with roasted pumpkin hommus, vincotto

banca ridge 2016 marsanne

crispy fried quail (gf)
with roasted root vegetable salad, pickled garlic, deep roasted sesame seed dressing

banca ridge sparkling merlot

mallow organic lamb terrine (gf)
with a cumin crust, minted pea puree, roasted truss tomatoes, red wine jus

banca ridge 2017 tempranillo

to finish

peanut butter and jelly panna cotta (gf av.)
with a vanilla bread coral tuile

banca ridge golden wattle

light meals

soup selection (gf & v av) \$16

noodle of the chef (gf & v av) \$19

sous vide baby squid (gf) \$26
filled with a thai infused salsa, a chilli lime mayo,
grilled lemon cheek

crispy fried quail (gf) \$27
with roasted root vegetable salad, pickled garlic,
deep roasted sesame seed dressing

mallow organic lamb terrine (gf) \$28
with a cumin crust, minted pea puree, roasted truss tomatoes,
red wine jus

baked dutch cream potatoes (gf & vegan) \$24
with chargrilled corn, spicy tomato relish, lime guacamole,
crispy fried capers

main course

catch of the day (gf av)
ask your waiter for today's seafood dish

POA

300g slow cooked sirloin (gf)
sous vide @ 55°C for 5 hours then chargrilled, potato and herb terrine,
creamy leek and butter beans, sautéed kale, dianne sauce

\$38

smoky chicken mignon (gf)
double smoked bacon, cheesy potato mash, steamed baby broccoli,
local mushroom, wine and butter sauce

\$36

vegan moussaka (vegan)
a tomato, zucchini and soy meat (tvp) sauce, grilled eggplant,
almond milk white sauce, pine nut crust, greek salad with vegan fetta

\$34

prosciutto wrapped pork loin (gf)
served blushing pink with crispy prosciutto, medjool date puree,
apple and pear slaw, honey mustard jus

\$34

bbq duck leg (gf)
orange, thyme and garlic infused duck leg confit for 12 hours, braised celeriac puree,
roasted baby carrots, light brown demi glaze

\$36

on the side

potato chips with aioli (gf)

\$8

sweet potato chips and sour cream (gf)

\$8

apple & pear slaw (gf)

\$10

sautéed kale & steamed baby broccoli (gf)

\$10

crusty bread

\$8

dessert

dark chocolate fondant (gf) with condensed milk caramel ice cream, dark plum coulis, shaved lindt chocolate	\$16
lemon and pistachio swiss roll with white chocolate ganache, toasted pistachio nut crumble, lemon curd sauce	\$16
saffron and verdelho poached pear (gf) served warm with custard apple anglaise, orange and cardamom sorbet, chocolate soil	\$16
peanut butter and jelly panna cotta (gf av.) with a vanilla bread coral tuile	\$16
varias handmade ice cream and sorbet (gf) a selection of 3	\$12
affogato (gf) homemade vanilla bean ice cream, frangelico liqueur, espresso coffee, tuile	\$16
cheese board (gf av) 4 australian and international cheeses served with homemade quince paste, dried muscatels, water crackers	\$20