

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.

Robbo's Seafood

Local couple, Rex and Zoe, have a passion for delicious food that is highlighted by the high quality of the fresh seafood they supply in Stanthorpe on a weekly basis and their dedication to providing a personal service along with a fantastic product.

Sam's Fruit Shop

Local farmer turned fruit shop owner, Sam Giacca, is Stanthorpe's foremost provider 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

cheddar cheese & garlic pull aparts \$16
green olive dip, herb butter

golden fried haloumi (gf) \$18
beetroot, pecan & fetta puree, fresh stonefruit segments

black garlic & garden thyme arancini (gf av) \$16
served with romano infused mayonnaise

varias platter (gf av) \$40

- golden fried haloumi
- black garlic & garden thyme arancini
- bbq cajun chicken tenderloins
- minted coconut yoghurt
- beetroot, pecan & fetta puree
- green olive dip
- cheddar cheese & garlic pull aparts
- toasted olive sourdough
- lime & sumac salt

gf – gluten free
gf av – gluten free available
lf – lactose free
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)

dry rubbed chilli prawns

lime & sumac salt, salsa verde, heirloom tomato & basil salad,
fresh lemon cheek

banca ridge 2016 marsanne

bbq cajun chicken tenderloin

a sticky orange & cardamom rice noodle salad, minted coconut yoghurt,
toasted pistachios

banca ridge 2018 verdelho

sticky shredded balsamic lamb

new season apple & puy lentil salad, sautéed paprika potatoes

banca ridge 2017 petit verdot

to finish

upside down maple pie

home made cinnamon ice cream, sugared pecans, pure maple syrup,
pie crust, maple leaf

banca ridge golden wattle

light meals

soup selection (gf & v av)	\$16
noodle of the chef (gf & v av)	\$19
ham & swiss cheese quiche short crust pastry, double smoked ham, swiss cheese, semi dried tomato relish, garden salad	\$26
sticky shredded balsamic lamb (gf) new season apple & puy lentil salad, sautéed paprika potatoes	\$28
dry rubbed chilli prawns (gf) lime & sumac salt, salsa verde, heirloom tomato & basil salad, fresh lemon cheek	\$28
bbq cajun chicken tenderloins (gf) a warm, sticky orange & cardamom rice noodle salad, minted coconut yoghurt, toasted pistachios	\$26

main course

catch of the day (gf av) ask your waiter for today's seafood dish	POA
chargrilled pork t-bone (gf) caramelised fennel relish, new season apple & pear slaw, fortified merlot (dolce 50) reduction	\$38
chicken & fire roasted pepper fajitas marinated chicken breast, onion jam, guacamole, sour cream, tomato salsa	\$36
3 hr sous vide grass fed sirloin (gf) pepper rubbed and char grilled, beetroot hommus, anchovy butter, heirloom tomato salad, sweet potato chips	\$40
salt & pepper tofu skewers (vegan) firm tofu marinated & grilled, roasted vegetable salad, pickled ribbon cucumber, sesame seed dressing	\$34

on the side

fat chips with aioli	\$8
sweet potato chips and sour cream (gf)	\$8
apple & pear slaw (gf)	\$10
garden salad (gf)	\$10
roasted vegetable salad (gf)	\$10

dessert

upside down maple pie (gf av) home made cinnamon ice cream, sugared pecans, pure maple syrup, pie crust, maple leaf	\$16
individual blueberry & lemon curd pavlova (gf) chantilly cream, shaved dark chocolate, fresh local berries	\$16
white chocolate custard tart peach & sparkling white sorbet, chards of peanut toffee	\$16
pumpkin cheesecake roll almond cream anglaise, raspberry coulis, freshly grated nutmeg	\$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