



### sample menu 1

#### 2 course alternate drop menu \$45 per person

main course

grilled eye fillet of beef, gratin potato,  
fricassee wild mushrooms

or

oven baked chicken supreme stuffed with  
eukey highland ricotta and sage, warm  
kipfler, preserved lemon and spinach salad

to share

broccolini, almonds and brown butter

to finish

petit citrus curd tart, citrus ice cream and  
citrus jelly

or

local saffron poached pear, yoghurt sorbet,  
biscotti



### sample menu 2

#### 2 course alternate drop menu \$45 per person

main course

braised lamb shank, soft polenta, roast baby  
vegetable, gremolata

or

pork "two ways" slow cooked pork belly,  
roast fillet, butternut pumpkin puree, apple  
and celeriac salad

to share

sautéed green beans, lemon, chilli and herbs

to finish

lemon curd tartlet, lemon myrtle meringue,  
olive oil and verjuice ice-cream

or

chocolate marquise, berry compote



### sample menu 3

#### 2 course alternate drop menu \$45 per person

main course

pan seared barramundi fillet, cauliflower  
puree, fondant potato, wilted spinach

or

master stock braised beef cheek, scented  
jasmine rice, hot and sour salad

to share

broccolini, almonds and burnt butter

to finish

steamed orange and poppy seed pudding,  
jaffa sorbet, macadamia praline

or

buttermilk panacotta, strawberry soup,  
pistachio fairy floss

Menus are examples only and subject to seasonal availability, We are happy to tailor a menu to further enhance your event. Please advise any specific dietary requirements in advance.  
Varias prides itself on using local seasonal produce where ever possible.