



sample menu 1

3 course alternate drop menu \$60 per person

to start

cauliflower soup with seared scallops and truffle oil

rabbit and mustard fruit tortellini, date puree, jerusalem artichoke

main course

granite belt pork 'two ways', corn puree, celeriac and apple remoulade

porcini dusted lamb slow cooked, smokey eggplant, parsley, preserved lemon, pinenuts and sumac dressing

to share

broccolini burnt butter and almonds

to finish

assiette of apple

quince and almond tart, musk ice-cream

petit fours served with tea and coffee



sample menu 2

3 course alternate drop menu \$60 per person

to start

baked portobello mushroom, fennel farce, romesco sauce, crisp pancetta and frizze

house made ricotta raviolo, beef and pork ragu, shaved parmesan, micro herb

main course

jarlsberg stuffed free range chicken, red capsicum and tomato jam, apple and macadamia slaw

char grilled eye fillet, pea puree, gratin potato, pan gravy, anchovy butter

to share

garden green salad

to finish

deconstructed crème brulee, winter fruit, jelly, yoghurt sorbet and baby mint

local saffron and cardamom poached new season pear, date and walnuts, praline, local honey ice cream

petit fours served with tea and coffee



sample menu 3

3 course alternate drop menu \$60 per person

to start

herb crumbed button mushrooms stuffed with goat curd, roast tomato and chilli dressing

house made gnocchi, pancetta, sage, burnt butter

main course

jerked chicken breast, red kidney bean puree, chargrilled corn and coriander salsa, mango chutney

eye fillet of beef poached in petit verdot, potato puree, roast baby beetroot, green beans

to share

sautéed green beans with butter, lemon and chilli

to finish

lemon myrtle crème caramel, sautéed dried fruits, biscotti

chocolate and olive oil delice, salted caramel and condensed milk ice-cream

petit fours served with tea and coffee

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.