

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.

Mallow Organic Lamb

Farming practices on Mallow 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. Mallow Lamb have developed an integrity checklist to evidence their 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 chemicals.

Australian Vinegar

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

Mt Stirling Olives

Located in Glen Aplin, with 3500 olive trees on 175 acres, Mt Stirling Olives have been established for 20 years producing their own range of products and oil.

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.

please advise your waiter of any dietary requirements or allergies

starters and plates to share

homemade pumpernickel bread (v) a sweetcorn and miso butter, egyptian dukkha	\$16
blue crab, lime and chilli arancini (gf av.) toasted black sesame seeds, lemon mayonnaise, fresh dill	\$19
olive sourdough and persian fetta bruschetta (v) with heirloom tomatoes, red onion, watercress, mt stirling olive oil	\$18
varias platter (gf bread av.) <ul style="list-style-type: none">• blue crab, lime and chili arancini (gf av)• olive sourdough and persian fetta bruschetta (v)• handmade duck spring roll• minted pea and haloumi fritter (v)• sweetcorn and miso butter (gf, v)• spicy plum sauce (gf,v)• aioli (gf,v)• homemade pumpernickel bread (v)• sea salt flakes (gf)	\$40

gf - gluten free
gf av - gluten free available
lf - lactose free
v - vegetarian
v av - vegetarian available

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signature lunch dish, “the medley of mains”

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

\$47.50

blue crab, lime and chili arancini (gf av,)
toasted black sesame seeds, lemon mayonnaise, fresh dill

banca ridge viognier

handmade confit duck spring rolls
sweet and hot salad, fresh orange segments, spicy plum sauce, sugared peanuts

banca ridge tempranillo

lamb chop and chimichurri (gf av)
fat loin chop grilled till pink, roasted cherry tomatoes, caramelised onion, mint chimichurri

banca ridge cabernet sauvignon

to finish

ginger bread pudding
served warm with pure cream, salted caramel ice cream, crystallised ginger praline

banca ridge sweet semillon

light meals

soup selection (gf & v av)	\$16
noodle of the chef (gf & v av)	\$19
crispy skin salmon in squid ink bun crispy skin salmon cured in palm sugar and coconut water, fresh rocket, jalapeno butter, maple infused bacon, sweet potato wedges and lemon mayonnaise	\$28
lamb chop and chimichurri (gf) fat loin chops grilled till pink, roasted cherry tomatoes, caramelised onion, mint chimichurri	\$26
minted green pea and haloumi fritter (v) with fire roasted capsicum relish, parmesan chips, green onion olive oil	\$22
handmade confit duck spring rolls sweet and hot salad, fresh orange segments, spicy plum sauce, sugared peanuts	\$26

main course

catch of the day (gf av) ask your waiter for today's seafood dish	POA
filet mignon (gf) bacon wrapped eye fillet, quenelle of mushroom duxelle, horseradish infused potato mash, sautéed snow peas, roasted golden shallot and red wine jus	\$40
porky pie pork fillet , smoky bacon, pork mince, shaved prosciutto baked in short crust pastry, sweet potato medallions, apple and corn salsa, demi glaze	\$38
chicken and pesto parcel filo parcel with grilled chicken and fresh pesto, orange glazed carrots, grilled cheesy polenta, canadian maple cream sauce	\$38
chargrilled tandoori tofu (v, gf) fire roasted peppers, marinated zucchini, grilled egg fruit, sautéed button mushrooms, char grilled tandoori infused tofu, cucumber and cumin yoghurt	\$35
peking quail a salad of rice noodles, red grapes, fresh watercress and toasted peanuts, sweet and spicy mandarin sauce, fresh iceberg lettuce	\$37

on the side

beer battered chips and aioli (lf)	\$ 8
sweet potato wedges and aioli (gf, lf)	\$ 8
wedge salad with blue cheese dressing (gf)	\$10
sautéed broccolini (gf)	\$12

dessert

pumpkin and pecan pie (gf) a biscuit (gf) and pecan crust, sweet and spiced pumpkin filling, italian meringue, vanilla bean ice cream, toasted pepitas	\$16
ginger bread pudding served warm with pure cream, salted caramel ice cream, crystallised ginger praline	\$16
raspberry, strawberry, pistachio and nougat semifreddo (gf) smooth (lindt) chocolate ganache, homemade coconut chips	\$16
dark chocolate crème brulee (gf) with fresh strawberries, peppermint crème fraiche	\$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

glossary

arancini - rice balls, coated with breadcrumbs and fried. Arancini are usually filled with ragù, mozzarella, and peas. There are a number of local variants that differ in fillings and shape.

chimichurri – is an uncooked sauce used for grilled meat.

confit – comes from the french word confire which means literally "to preserve", a confit being any type of food that is cooked slowly over a long period of time as a method of preservation.

dukkah – is an egyptian condiment consisting of a mixture of herbs, nuts and spices.

ganache – a glaze, icing, sauce or filling for pastries made from chocolate and cream.

jalapeno – is a medium sized chilli pepper pod type cultivar of the species capsicum annum.

quenelle – an elegant football shaped scoop of, well anything.

semifreddo – a class of semi-frozen desserts. The principal ingredients are usually eggs, sugar and cream.

tuile – is a baked wafer, french in origin, generally arced in shape, whether thin, crisp, sweet or savoury, that is made most often from dough, often served as an accompaniment of other dishes.