



COFFEE TYPE SNACKS

daily sweet muffin vanilla cream	5.0
daily savoury muffin [gf] gc relish, house butter	6.0
grandma's lemonade scones gc berry jam, vanilla cream	7.0
lemon + white choc tartlet [gf] mixed berry compote, vanilla cream	8.0

BREAKFAST @ LUNCH

toasted granola vanilla + coconut custard, puffed grains, cacao nib, fresh berry salad, choice of milk	14.0
'benedict' roll fried eggs, grilled kaiserfleisch, spinach hollandaise butter	16.0
white anchovy cheese melt smoked raclette, toasted rye, celery, muscatel pickled breakfast radish	18.0
turkish poached eggs [gfa] whipped garlic + sumac yoghurt, chilli butter, ciabatta	18.0

planning an event?

GC host great
parties!

linc@bendigogallerycafe.com.au

CAFE

WITH

A

DIFFERENCE

kaiserfleisch... 'emperor meat.'
super delicious streaky bacon

raclette... the perfect gooey
melting cheese

risoni... aka 'orzo'- short cut rice
shaped pasta

pangrattato... breadcrumbs
toasted with butter + hazelnuts

sumac... not a really spicy –
spice, sumac adds a lemony
fresh tartness

sauerkraut... fermented cabbage,
nice & sour. adds a perfectly
justified acid balance

nuoc cham... vietnamese sauce,
usually a dipper... savoury, salty
with some subtle spice.

need more clarification?
just check with your waiter!

(v) – vegetarian
[gf] - gluten free dish
[gfa] – gluten free alternative

LUNCHTIME

grilled chickpea pikelets (v) [gf]
whipped avocado, zucchini,
raisins, minted peas, crème
fraiche, lemon, sumac
smoked ocean trout + 6.0 18.0

wagyu kransky
gc liquid cheese, sauerkraut,
russian dressing, brioche roll 18.0

**beetroot sourdough
bruschetta** (v)
creamed lentils, apple,
celery, watercress,
buttermilk + walnut dressing 18.0

risoni pasta (v)
bitter leaves, fennel, orange,
pinenuts, chilli, lemon, garlic,
salted ricotta,
hazelnut pangrattato
add tiger prawns +6.0 22.0

classic steak sandwich
wagyu, fried egg, tomato
cos lettuce, gc relish
gc liquid cheese,
multigrain sourdough 24.0

red roast duck salad
asian pickles, wombok,
shredded coconut,
nuoc cham, lychee, shoots,
fresh herbs, puffed rice
sub in smoked tofu -2.0 26.0

gc grazing [2-20 guests]
chef's selection of cured
meat, cheese, house
pickles, marinated
vegetables, crisp breads,
accompaniments 15.pp

LITTLE PEOPLE

we've got a separate menu just
for kids...

please ask your waiter if your
little person needs some tucker!

5% surcharge on weekend dining accounts, 10% on public holidays