
ALL DAY BREAKFAST

toast, house butter + spread

olive oil loaf | fruit | gf

gc jam | vegemite | nutella
hasty tasty honey
crunchy peanut butter 7.0

breakfast bruschetta [v]

dukkah spiced pumpkin,
rocket, roast tomatoes,
goats cheese, pumpkin
sourdough, poached eggs 17.0

pineapple + mango [v]

charred pineapple, mango,
fresh berries, whipped maple 17.0
yoghurt, coconut crumb

coffee + ginger granola [v]

cold drip coffee, gingerbread
crumb, fresh berries,
yoghurt, milk 12.0
bonsoy | almond + 1.0

simply eggs on toast [v]

poached | fried | scramble
olive oil loaf [gfa] 11.9
add ons:
kaiser bacon 4.0
roast tomato 3.0
beetroot salmon 5.5
spinach 2.0

[v] – vegetarian

[val] – vegetarian available

[gf] – gluten free* dish

(*no intentional inclusion, some traces
may be present due to our limited
production space)

[gfa] – gluten free* available
other allergies? please let us know

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THE EDITH EXPRESS

trouble choosing? indulge in a set
two course lunch of

savoury tart [gf | v]

cherry tomato, zucchini, thyme,
goats cheese, rocket + shallot

salmon bruschetta

beetroot + vodka salmon,
preserved lemon, cress
, beetroot + black pepper sourdough

with

two complimenting 100ml wines

bress bubbles

*a sparkling wine with harmonious
balance, not to mention the
suggestive blush... perfect!*

bress lr pinot gris

*level fruit with crisp acid, great to
drink anytime...*

32.0pp



OH SWEET EDITH!

four (4) petite sweets
+ your preferred coffee... 16.0pp
bonsoy | almond + 1.0

baked treats:
scones, biscuits, cakes etc. all
on show by the bar..

LUNCH IDEAS

the humble toastie [gfa]

jerk chicken, rocket
lime + chilli aioli 12.0

here fishy fishy fishy [gfa]

sea board... (hehe!) m.p

gc lamb burger

charcoal brioche, cos leaves,
harissa yoghurt, tomato 18.5

chicken + risoni salad [va]

confit chicken, dukkah spiced
pumpkin, apple, parsley,
spinach 21.0

tiger prawn spaghetti

garlic, chilli, basil + tomato,
fresh spaghetti 24.9

herbed asian salad [v | gf]

grapefruit, chilli, peanuts,
asian herbs + greens, pickled
vegetables, tamarind caramel 16.0

individual savoury tart [gf | v]

cherry tomato, zucchini,
thyme, goats cheese,
rocket + shallot 10.0

salmon bruschetta

beetroot + vodka salmon,
preserved lemon, cress
beetroot + black pepper
sourdough 17.0

GRAZING

warm toolunka creek olives 7.0

market cheese board [v]

two cheeses, fresh apple,
lavosh, fruit paste, honeycomb 18.0

cured meats

three meats, caperberries,
cornichon, grissini [gfa] 18.0

share boards

all of the above + more...
share with a friend. [gfa] 37.5



B E V E R A G E

coffee

black styles	3.5
cow milk styles	4.0
hot choc chai latte	4.0
bonsoy almond mug	+1.0

affogato	4.5
double, fresh lime + soda	6.0

tea (pot)

larson + thompson leaf	4.5
spiced wet chai tea	5.0

juice

noah's oj apple kiwi	5.0
gc fruit punch #1.	6.0

iced + shakes

coffee choc' mocha	
strawb' vanilla banana,	
caramel blue heaven	6.5

fizzy

coke dc lift sprite	4.5
as a retro 'spider'	+1.5
ginger tonic soda + lime	4.5
gc minted bitters	6.5

mineral water – neat

hepburn single 300	5.0
bress lightly sparkling 750	9.0

wine by the glass

bress bubbles nv	9.5
<i>harcourt, vic</i>	
grown in the three regions of macedon, yarra & harcourt, this sparkling chard/pn/ries (yep, that's right!!) has it all going on. and the colour... whoaaaa!	

mount vernon sauv' b	10.0
<i>marlborough, nz</i>	
the usual savvy b' fruits jump out of the glass with fresh passionfruit and tropical flavours, ay!	

bress lr pinot gris	9.5
<i>yarra valley, vic</i>	
skin contact during fermentation adds a slight tannic pull to the pinot's crispness. sophisticated, elegant, experimental... sounds like someone we know!	

kennedy pink hills rosé	10.0
<i>heathcote, vic</i>	
a light, dry, savoury sipper that's at home with lunch and not out of place with your late arvo nibbles	

montevecchio moscato	9.5
<i>heathcote, vic</i>	
super sweet apricot and honeysuckle balanced out with a pop of acidity and low abv- it's like drinking light beer really, but more fun!	

something red
at this time of year as it warms up, reds are slower movers. rather than serve an oxidized wine or waste a lot of something delicious, we just choose not to list one. there's usually something available on the weekend, just ask the team... otherwise, linc keeps a bress cab franc in the fridge at all times... try it. he dares you!

beer | cider | ginger

grand ridge almighty light	8.0
2.7% abv gippsland, vic	
mornington pale ale	8.5
4.5% abv mornington, vic	
balter xpa	10.0
5.0% abv byron bay, nsw	
mornington hop culture ipa	9.5
4.9% abv mornington, vic	
pirate life throwback ipa	9.0
3.5% abv hindmarsh, s.a	
brooklyn lager	9.0
5.2% abv new york, usa	
corona	8.5
4.5% abv mexico city, usa	
blue elephant no.1 apple	9.5
6.5% abv harcourt, vic	
blue elephant no.2 apple	9.0
6.0% abv harcourt, vic	
lick pier midnight ginger	10.0
4.0% abv st.kilda, vic	

long drinks

watermelon faux-jito	8.5
exotic french watermelon syrup, fresh lime, house grown mint + soda stretch add absolut havana +8.0	
aperol spritz	12.0
all the cool kids do it, some better than others. you be the judge...	
fog city sangria (500ml)	14.0
served long over ice with some fruit thrown in. welcome summer!	
bramble	12.0
bombay, fresh lemon, chambord stain	
cls	10.0
chambord, fresh lime, soda stretch	
the original pimm's jar	16.0
pimms, lemonade, dry ginger + a bunch of fruit	
espresso 'lattini'	16.0
an inconspicuous espresso martini to help you through the day..	
lincs 'unusual negroni'	16.0
an investment in palate development for the 'campari haters' of the world.	

neat, rocks or mixer??

something catch your eye on the bar shelf? just tell us how you like it... we'll make it happen...!!

planning an event?
gc hosts great parties!

weddings birthdays
engagements retirement
baby showers hens' high tea

+ everything in between!

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