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## TREATS

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<b>grandmas lemonade scones (2)</b>	
chantilly cream + gc jam	7.5
<b>michele's fine biscuits</b>	4.5
<b>gracies pantry slices</b>	7.0
<b>daily house baked gf cake</b>	6.0

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## BREAKFAST ALL DAY

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<b>toast, house butter + spread [v]</b>	
olive oil loaf   fruit   gf	
 gc jam   vegemite   nutella hasty tasty honey crunchy peanut butter	7.0

<b>individual savoury tart [gf   v]</b>	
beetroot relish, whipped goats cheese, cumin, fennel salad	11.0

<b>breaky bun</b>	
kaiser, fried egg, bloody mary sauce, spinach, swiss cheese, brioche bun	14.0

<b>'brunswick breakfast' [gfa]</b>	
avocado mousse, feta, toast poached eggs (2), Kaiser bacon, mixed seeds	19.0

<b>chai rice pudding [vel]</b>	
anushka chai pudding, chia seeds, stone fruit, berries, maple reduction	15.5

<b>fatty boy beans [gfa]</b>	
poached eggs (2), Kaiser bacon, chorizo, beans, tomato flesh, pickled onions, olive oil loaf	17.0

<b>simply eggs (2) + toast [gfa]</b>	
poached   fried   scrambled olive oil loaf	11.9
add ons:	
avo mousse 3.5	
kaiser bacon 4.0	
spinach 2.0	

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## LUNCH ALL DAY

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<b>soy + ginger noodles [gf   v]</b>	
rice noodles, soy + ginger caramel, spicy peanut crumble, coriander, pickled veg, vietnamese mint, bean sprouts, capsicum	16.5

<b>buttermilk grilled chicken</b>	
brioche bun, cos lettuce, avocado mousse, tomato, garlic aioli	17.5

<b>cauliflower + halloumi [gf   v]</b>	
roast cauliflower, grilled halloumi, pine nuts, radish blue cheese dressing, sumac	17.0

<b>pasta [v]</b>	
goats cheese and spinach agnolotti, salsa verde, preserved lemon, mizuna, raisins, asparagus	21.0

<b>fish taco bowl (2) [gfa]</b>	
barramundi, fennel + smoked apple remoulade, tortillas	22.0

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## SHARES

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<b>toolunka creek olives [v]</b>	7.0
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<b>market cheese board [gfa   v]</b>	
two cheeses, fresh apple, pickled figs, quince, lavosh,	19.0

<b>charcuterie [gfa]</b>	
sliced meats, duck liver parfait, terrine, grissini, cornichon, caperberries, house pickle	24.0

[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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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	5.5
add frangelico +8.0	

**tea (pot for one)**

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	
honeycomb   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 springs 300	5.0
bress gently sparkling 750	9.0

planning an event?  
gc hosts great parties!

weddings      birthdays  
engagements      retirement  
baby showers      hens' high tea

+ everything in between!

[linc@bendigogallerycafe.com.au](mailto:linc@bendigogallerycafe.com.au)

**wine by the glass**

9.5

**bress nv bubbles**

*harcourt, vic*  
this is adams new one,  
fizzy pinot gris + chardy  
(yep, that's right!!). crisp,  
dry + fresh. most have two..

9.0

**balgownie estate sauv'b**

*bendigo/yarra valley*  
the usual savvy b' fruits  
jump out of the glass with  
all the proceeds staying in  
our domestic economy..  
who needs the kiwi stuff?

10.0

**lome mvr**

*north harcourt, vic*  
one of the coolest white  
blends locally produced,  
ever. hands down. thick,  
textural, dangerously  
moorish. just drink it.

10.0

**turners crossing rosé**

*bendigo, vic*  
a light, dry, savoury sipper  
that's at home with lunch  
and not out of place with  
your late arvo nibbles.  
100% cabernet. who'd have  
thought..

9.5

**some kind of moscato..**

*location unknown!*  
super sweet apricot and  
honeysuckle balanced out  
with a pop of acidity and  
low abv- it's like drinking  
light beer really, but fun!

poa

**something red:**

*as it warms up, we still love  
a glass of something red  
with lunch this time of year  
as much as anyone else..  
(sometimes more than one!)  
i don't commit to any label  
or varietal in particular, as  
our tastes for summer are  
everchanging.*

*check the boards or with the  
staff to see what else is  
open.. there will be  
something, maybe even a  
couple!  
- linc*

**beer | cider | ginger**

holgate 'gatekeeper' 8.5

3.5% abv | woodend, vic

holgate macedon pale ale 9.0

4.5% abv | woodend, vic

balter xpa 10.0

5.0% abv | byron bay, nsw

balter 'captain sensible' 9.5

3.5% abv | byron bay, nsw

mornington hop culture ipa 10.0

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

great northern super crisp 8.0

3.5% abv | queensland

colonial brewing 'bertie' 10.0

6.5% abv | margaret river

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..

**bramble** 12.0

bombay gin, 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..

**neat, rocks or mixer??**

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