

F O O D

ALL DAY BREAKFAST

fruit toast V 7.5 lescure butter

banana bread 9.9 toasted banana bread, mascarpone, pistachios & macerated berries

croque monsieur GF 9.9 ham, cheese & mustard sandwich

toasted brioche 9.9
plum jam, mascarpone
& candied hazelnuts

spanish eggs GF 16.9 baked eggs, chorizo, tomato, smoked paprika, ciabatta bread

poached fruits v 13.9 star anise poached pear, apple puree, strawberries, walnut crumble, vanilla bean ice cream

eggs benedict ^{GF} 16.9 poached eggs, champagne ham, sourdough, hollandaise sauce

poached eggs & toast GF V

choice of extras + 3.9 ea bacon, roasted tomato, mushrooms, smoked salmon, avocado, chorizo

chia bowl (gF) V 11.9 almonds, bananas, blueberries, coconut water, shredded coconut, chia seeds

granola w fruit & yoghurt V 12.9 banana, blueberries, strawberries, yoghurt & granola

LUNCHTIME AND LAZY ARVO NIBBLES

moroccan spiced
labna bruschetta (GF V)
vine ripe tomato, sourdough
toast, salute olive oil

vegetarian bruschetta GF V 12.9 toasted sourdough, green olive & avocado tapenade, lemon, currant, zucchini

salad GF 10.9 walnuts, blue cheese, radishes, capsicum, prosciutto, vine ripe tomatoes

slow cooked chicken thigh ^{GF} 18.9 beetroot puree, semi dried vine ripe tomato, candied hazelnuts, spinach

garlic & chili prawns GF 21.9
garlic, chili, prawns, lemon
& parsley, sourdough bread

gallery pulled pork burger 17.9 master stock braised pork, mandarin orange sauce, asian slaw

wagyu burger 23.9 160g cohuna wagyu beef burger, spinach, tomato, caramelised onions, cheese and gc sauce

confit duck GF 26.9
confit duck leg, du puy lentil
dressing, beetroot, fennel,
salute olive oil

thai beef salad ^{GF} 17.9 seared inglewood dry aged porterhouse, cucumber, spinach, bean sprouts, papaya & coriander

inglewood danish
steak sandwich of 24.9
roasted capsicums, dukkah
spiced pumpkin, smoked bacon
jam, spinach, garlic aioli

planning an event?

gallery café host great parties!

linc@ bendigogallerycafe.com.au

charcuterie

spanish and local sliced meats, cornichons, caper berries, grissini, salute olives, sourdough

24.9

cheese board GF 24.9 tarago river gippsland brie, (gippsland, victoria) maffra cloth wrapped cheddar, (gippsland, victoria) milawa blue (north eastern victoria) lavosh, quince paste, grapes, fruit

presswiches

& classic sandwich GF 13.9 all our bread is made by sim'r bakery served toasted or fresh all on sourdough

prosciutto, rocket, tomato shaved parmesan, garlic aioli

roasted **chicken breast**, cashews, avocado, cucumber, spinach, aioli

salami, roasted capsicum, green olive tapenade, rocket, swiss cheese

inspired by little people \$9.9

mini monsieur GF ham, cheese sandwich (toasted or fresh)

baby bambino 'burglar' rocket, tomato, cheese

chicken little's egg & bacon poached egg, toast, strip of bacon

babe's pulled pork burger (la la la) w green stuff

GF Gluten Free

G Gluten Free on request

Vegetarian

ve Vegan

bendigo art gallery, view street (access via gallery/rosalind park)



e: dine@bendigogallerycafe.com.au p: 03 5441 8896

10% sunday & 15% public holiday surcharge applied to dine in accounts



BEVERAGE

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COFFEE STATION

brewhouse coffee by 'undercover roaster'

black	3.6
milky	3.8
chai or choc	4.0
mug / soy / almond	+ 1.0
affogato	4.5
add frangelico	+6.0
t2 teas	4.5

S O F T noah's creative juices 5.0

valencia orange crushed apple kiwi & peach smoothie guava & banana smoothie

iced & shakes 6.0 coffee, choc, mocha

strawberry, vanilla, chocolate, caramel

πZZY				
coke, diet coke, squash lemonade, raspberry	4.5			
terrioriade, raspberry	4.5			
as a spider	+2.0			
soda, tonic, dry	4.5			
bitters	5.0			
mineral water				
mount franklin (single)				
hepburn (share) 750ml				

WINE BY THE GLASS

(extended bottle list available)

dal zotto prosecco 9 /48

king valley, vic

fruity but dry at the same time, this drink ticks all the boxes for the style; long, clean & crisp. this wine is all about fun.

dal zotto pinot grigio

9'

king valley, vic a strong savoury straw component works well with a touch of lemon & butterscotch palate, great drinking wine. enjoy alone or with food.

totara sauv' blanc

9/45

8.5/38

marlborough, n.z

a safe bet, this one is quite a predictable new zealand savvy b, bursting with rich, lingering stone fruit & citrus zest

all saints moscato

8.5/38

rutherglen, vic

crisp 'grapeiness' with delightfully tingly frizzante bubble, this wine is fresh & sweet with lively acidity

fairbank rosé

8.5/38

sutton grange, vic

deliciously savoury styled rosé, packed with peaches and spice with mild acid to help with food, but more than approachable without.

dal zotto sangiovese

9/45

king valley, vic

medium bodied, engaging & savoury wine. look for sour cherry, sage, thyme & some interesting earthy complexity. easy to drink over lunch and well through the arvo.

B E E I CIDER/GINGEI

C	I	D	Е	R	/	G	I	N	G	Е	R
coopers light						5.0					
ca	rlt	on o	dra	ught	İ					7	7.0
СО	ro	na								8	8.0
holgate macedon pale ale					8.5						
two birds golden ale					8.5						
little creatures rogers					8.5						
kn	ар	pst	ein	rese	erve	lag	jer			10	.0
mountain goat two step apple						8.5					
blue elephant no.2 apple							9.0				
lic	k p	oier	gin	ger	bee	r				9	.0

check with staff for the beer of the week

DRINKS FOR MIXING

apéritif 8.0 aperol

pimms no. 1 campari

maidenii vermouth

cointreau chambord

house pours 9.0

absolut vodka bombay sapphire johnnie walker maker's mark bacardi gold sailor jerry spiced

first shelf 11.0

grey goose hendricks chivas regal 12yr woodford reserve tromba tequila

LONG DRINKS

aperol spritzer 12

prosecco, aperol, ice & soda... aperitivo!!

rubvrol 10.0

ruby grapefruit juice & aperol, seriously delicious

americano stretch 12.0

campari, maidenii, soda, lime. bitter & crisp!

bombay 45 12.0

the perfect ratio of gin to tonic w. half a lime

stretcharita 15.0

essentially a margarita, but long!

gallery sangria 12.0

linc's special recipe he stole from barcelona...



BEVERAGE

