



## FOOD

### THINGS WITH COFFEE

flavour + heart mini macaron	1.0
gc lemon tart	7.0
daily muffins (sweet/savoury)	4.5/5.5
grandmas scones (2) jam + cream	6.5
gc summer pudding marscarpone + double cream add vanilla bean icecream +2.0	8.5

### BREAKFAST

fruit/ciabatta toast <sup>V</sup> lescure butter, house preserves	8.5
bircher museli <sup>V</sup> vanilla labna, apple chia jelly, granola crumbs	10.5
welsh rarebit <sup>V</sup> cheesy ciabatta, soft poached eggs, rarebit sauce	15.9
croque monsieur <sup>GF</sup> ham, cheese, mustard, béchamel add fried egg +2.5	12.5
ricotta eggs <sup>GF</sup> smashed minted peas, poached freerange eggs + baby herb salad	16.9
gc breaky <sup>GF</sup> free range eggs (any way), bacon, vine ripened tomato, spinach, relish, mushrooms, pork sausage, ciabatta	23.5
eggs benedict <sup>GF</sup> poached eggs, champagne ham, hollandaise sauce, spinach, english muffins	16.9
free range eggs (2) + toast <sup>GF</sup> <sup>V</sup> poached or fried scrambled +2.5 tomato, mushrooms, spinach, relish, hollandaise + 2.5ea bacon, pork sausage +3.9ea	11.9
french toast <sup>V</sup> spiced persian fruit salad, honey ricotta add vanilla bean icecream +2.0	14.9

## the gc express lunch:

### 2 quick courses & a sneaky vino - \$35pp

gc sample board  
cheese, charcuterie,  
pickled + marinated vegetables,  
crunchy breads

thyme roasted mushrooms <sup>V</sup> <sup>GF</sup>  
garlic, goats cheese,  
herb salad + ciabatta

nicoise <sup>V</sup> <sup>GF</sup>  
mustard marinated potato,  
green beans, frisee, spinach,  
ligurian olives, soft egg  
add house cured tuna +6.0

thai beef salad <sup>GF</sup>  
seared sirloin, pickled asian  
vegetables, bean sprouts, fried  
noodles, red curry dressing,  
fresh herbs + crispy shallots

harissa chicken thigh <sup>GF</sup>  
roast corn, blackbean + pimento  
salsa, smoked paprika potatoes

drink:  
tar & roses pinot grigio  
nagambie, vic

tar & roses sangiovese  
heathcote, vic

hepburn sparkling  
mineral water

DUE TO THE  
NATURE OF  
THIS MENU,  
NO ALTERATIONS  
ARE PERMITTED.

APOLOGIES  
FOR ANY  
DISAPPOINTMENT.

### LUNCHTIME & LAZY ARVO NIBBLES

gc share board (designed for 2) 29.0  
cheese, charcuterie, pickled +  
marinated vegetables, crunchy breads

thyme roasted mushrooms <sup>V</sup> <sup>GF</sup> 15.5  
garlic, goats cheese,  
herb salad + ciabatta

chicken waldorf toastie <sup>GF</sup> 14.9  
chicken, apple, celery, walnut,  
onion, tarragon, multigrain

gc club <sup>GF</sup> 16.9  
chicken, bacon, fried egg,  
tomato, lettuce + aioli

harissa chicken thigh <sup>GF</sup> 22.9  
roast corn, blackbean + pimento salsa,  
smoked paprika potatoes

gc wagyu burger 23.9  
spinach, tomato, pickles, cheese,  
gc sauce + kipfler chips  
add bacon +3.9

gc pulled pork bun 21.9  
frisee lettuce, asian pickles,  
beanshoots, aioli + sweet potato crisps

tuna nicoise <sup>GF</sup> 23.9  
house cured tuna, mustard marinated  
potato, green beans, frisee, spinach,  
ligurian olives, soft egg

thai beef salad <sup>GF</sup> 20.9  
seared sirloin, pickled asian vegetables,  
bean sprouts, fried noodles, red curry  
dressing, fresh herbs + crispy shallots

### LITTLE LEGENDS (12 years and under): SERVED WITH A MINI-SHAKE 12.9

mini monsieur <sup>GF</sup>  
toasted ham + cheese sandwich

gc cheeseburger  
beef, double cheese + gc sauce

baby breaky <sup>GF</sup>  
poached egg, shortcut bacon + toast

<sup>GF</sup> gluten free <sup>GF</sup> gluten free on request  
<sup>V</sup> vegetarian <sup>Ve</sup> vegan gc = gallery café!





## BEVERAGE

### COFFEE STATION

brewhouse coffee by 'undercover roaster'

black	3.6
milky	3.9
chai or choc	4.0
mug / soy / almond	+ 1.0
affogato	4.5
add frangelico	+6.0
loose leaf teas (pot)	4.5

### SOFT

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, blue heaven, banana	

### FIZZY

coke, diet coke, squash	
lemonade, raspberry	4.5
as a spider	+2.0
soda, tonic, dry	4.5
bitters	5.0
mineral water	
hepburn (single) 300ml	5.0
hepburn (share) 750ml	7.5

planning  
an event?  
gallery café  
host great parties!

linc@  
bendigogallerycafe.com.au

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

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

### 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

**laurent-perrier brut lp** 15/110  
tours-sur-marne, france  
the classic dry champagne style is reflected in this crisp, elegant and fine drink. the character is mineral with a great burst of citrus and white fruit acidity. the ensemble creates a delicious food-friendly wine, or perfect apéritif

**tar & roses pinot grigio** 8.5/43  
nagambie, vic  
crisp and medium-bodied, the flavours of quince and spice are framed by clean acidity. look for pear & honeysuckle notes. oh... and the colour. wow!

**totara sauv' blanc** 9/45  
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** 9/45  
sutton grange, vic  
deliciously savoury styled rosé, packed with peaches and spice with mild acid to help with food, but more than approachable without

**tar & roses sangiovese** 9/45  
heathcote, vic  
the classic sour cherry flavours are a hit, with balanced easy drinking tannic structure that is crying out for some meats and cheeses, or to quaff away the afternoon when the food runs out

### BEER / CIDER / GINGER

grand ridge almighty light	8.0
carlton draught	8.0
corona	8.0
brooklyn lager	9.0
holgate macedon pale ale	8.5
two birds golden ale	8.5
little creatures rogers	8.5
mountain goat two step apple <sup>GF</sup>	8.5
blue elephant no.2 apple <sup>GF</sup>	9.0
lick pier ginger beer <sup>GF</sup>	9.0
check with staff for the beers of the week	

### DRINKS FOR MIXING

apéritif	8.0
aperol	
pimms no. 1	
campari	
maidenii vermouth	
cointreau	
chambord	
st. germain elderflower	

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	12.0
prosecco, aperol, ice & soda... aperitivo!!	

rubyrol	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!	

the original pimm(s) jar	16.0
straight from london,	
theres nothing not to love	

grey goose 'le fizz'	13.0
vodka, lime, st germain, soda...	
all class	