

---

**FOOD**


---

**THINGS WITH COFFEE ALL DAY:**

flavour + heart mini macaron	1.0
gc lemon tart	6.5
daily muffin (sweet)	4.5
grandmas scones (2) jam + cream	6.5
gc choc pudding <sup>GF</sup>	
warmed, vanilla bean ice-cream	7.5

**BREAKFAST (UNTIL 11.30):**

ciabatta toast <sup>V</sup>	7.5
lescure butter, house preserves	
fruit toast <sup>V</sup>	8.5
lescure butter	
breakfast trifle <sup>V</sup>	10.5
bircher muesli, granola, vanilla yoghurt, chia seeds cinnamon + apple jelly	
croque monsieur <sup>GF</sup>	12.5
ham, cheese, mustard, béchamel	
spanish eggs <sup>GF</sup>	16.9
baked freerange eggs, chorizo, tomato, smoked paprika, ciabatta	
gc breaky <sup>GF</sup>	22.0
fried free range eggs, bacon, vine ripened tomato, mushrooms pork sausage, ciabatta	
eggs benedict <sup>GF</sup>	16.9
poached eggs, champagne ham, hollandaise sauce, spinach, english muffins	
poached free range eggs (2) <sup>GF</sup> <sup>V</sup>	11.9
ciabatta toast	
add bacon, tomato, salmon, mushrooms +3.9ea	
banana bread <sup>V</sup>	10.9
macerated berries, mascarpone, pistachio	

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



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

**the gc  
express lunch:**
**2 quick  
courses &  
a sneaky  
vino - \$35pp**

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

ancient grain bruschetta <sup>V</sup>  
charred zucchini, grains,  
pea, mint, yoghurt

~

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 inglewood dry aged  
porterhouse, cucumber, spinach,  
bean sprouts, papaya, coriander

slow cooked chicken thigh <sup>GF</sup>  
endive, potato, bacon,  
soft egg, hazelnut dressing

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

the gc winter soup <sup>GF</sup> 15.0  
(waiter will advise), crunchy ciabatta

ancient grain bruschetta <sup>V</sup> 14.5  
roasted zucchini, grains,  
pea, mint, yoghurt

chicken waldorf toastie 14.9  
chicken, apple, celery, walnut,  
onion, tarragon, multigrain

slow cooked chicken thigh <sup>GF</sup> 21.9  
endive, potato, bacon, soft egg,  
hazelnut dressing

gc beef burger 20.9  
beef, spinach, tomato,  
pickles, cheese, gc sauce

add bacon +3.9

gc pulled pork bun 20.9  
asian pickles, beanshoots, house bbq

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 porterhouse, 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!

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



## 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

coopers light	5.0
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	