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## TREATS

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<b>grandma's lemonade scones (2)</b> chantilly cream + gc jam	7.5
<b>gc brownie</b>	4.0
<b>michel's fine biscuits</b>	4.5
<b>daily baked gluten free cake</b>	5.5

more daily treats in the cabinet...

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## SMALL - ISH

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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
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<b>individual savoury tart [gf   v]</b> smoked potato, white wine braised leek, sage	10.0
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<b>smoothie bowl [gf   v]</b> honey infused acai, fresh fruits, berries + toasted coconut	14.0
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<b>'keen-wah' [gf   v]</b> black quinoa, baby carrots, asparagus, baby beetroot, muscatel vinaigrette	14.0
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<b>spinach + walnut [gf   v]</b> spinach, candied walnut, pomegranate, goats cheese, apple, pickled fig dressing	15.0
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<b>jamaican street tacos (2) [gf]</b> jerk chicken tenders, corn + black bean salsa, apple + red cabbage slaw	13.0
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<b>simply eggs on toast [v]</b> poached   fried   scramble olive oil loaf [gfa]	11.9
add ons;	
kaiser bacon 4.0	
smoked trout 5.5	
spinach 2.0	

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## BIGGER - ERS

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<b>trout bruschetta</b> local fig + fennel sourdough, smoked trout, beetroot, rocket	18.0
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<b>'breakfast' bruschetta [v]</b> spinach + feta sourdough, potato, poached eggs, feta, raisins, spinach	16.0
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<b>gc 'philly cheesesteak'</b> angus porterhouse, taleggio, red wine onions, olive oil sub	17.0
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<b>pasta [v]</b> maria's spaghetti, salsa verde, pistachio, reconstituted raisins, asparagus + zucchini	19.0
add smoked trout + 5.5	

<b>here fishy fishy fishy [gf]</b> seared barramundi fillet, radish, pickled cucumber, cress + sesame dressing	22.5
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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 [v]</b> two cheeses, fresh apple, lavosh, quince, honeycomb	18.0
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<b>cured meats</b> three meats, grissini, cornichon caperberries, house pickle	18.0
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[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	
single origin cold drip	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	
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 lightly sparkling 750	9.0

planning an event?  
gc hosts great parties!

weddings      birthdays  
engagements      retirement  
baby showers      hens' high tea

+ everything in between!

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### wine by the glass

**bress bubbles nv** 9.5  
*harcourt, vic*  
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  
*marlborough,nz*  
the usual savvy b' fruits  
jump out of the glass with  
fresh passionfruit and  
tropical flavours, ay!

**bress lr pinot gris** 9.5  
*yarra valley, vic*  
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  
*heathcote, vic*  
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  
*heathcote, vic*  
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 the  
mercury is constantly high,  
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

holgate 'gatekeeper'	9.0
3.5% abv   woodend, 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

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