
TREATS

grandmas lemonade scones (2) chantilly cream + gc jam	7.5
gc brownie	4.0
michele's fine biscuits	4.5
daily baked gluten free cake	5.5

more daily treats in the cabinet...

SMALL - ISH

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

individual savoury tart [gf v] peperonata + goats cheese	10.0
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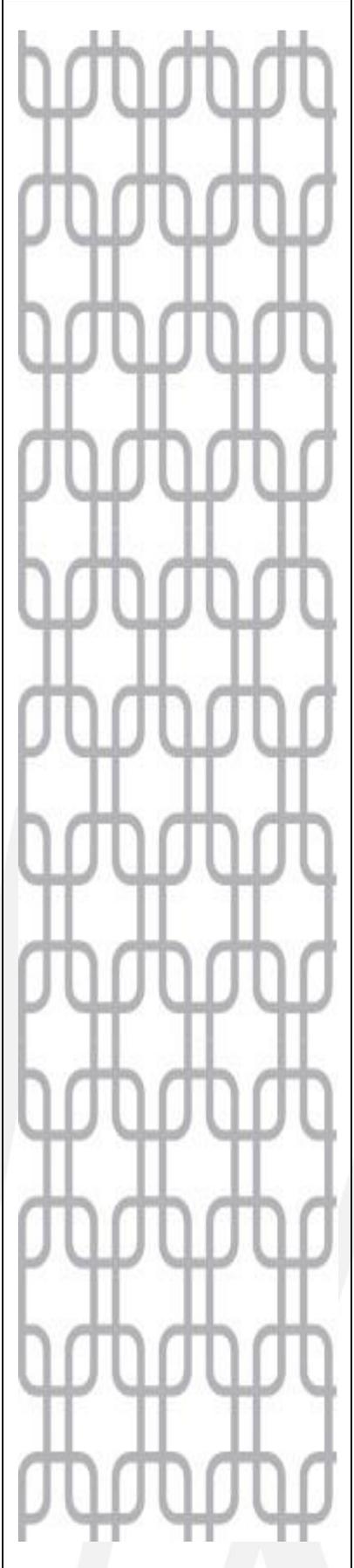
breaky bun kaiser, fried egg, relish, swiss cheese, brioche bun	14.0
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'brunswick breakfast' [gf v] avocado mousse, feta poached eggs, mixed seeds add kaiser bacon +4.0	15.0
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spinach + walnut [gf v] spinach, candied walnut, pomegranate, goats cheese, fig dressing	15.0
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jamaican street taco's (2) [gf] jerk chicken, corn salsa, apple + red cabbage slaw	13.0
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simply eggs (2) + toast [v] poached fried scramble olive oil loaf [gfa]	11.9
add ons;	
avo mousse 3.5	
kaiser bacon 4.0	
smoked trout 5.5	
spinach 2.0	
spiced gc relish 3.0	



BIGGER - ERS

trout bruschetta local carrot + cumin sourdough, smoked trout, quinoa, pickled carrot, mint	18.0
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here fishy fishy fishy [gf] barramundi fillet, beetroot, reconstituted fig puree, confit fennel	22.5
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gc 'philly cheesesteak' angus porterhouse, tallegio, red wine onions, olive oil sub	17.0
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truffle penne + cheese [v] triple cheese, thyme crumb, truffle oil, penne pasta	17.0
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thai chicken soup [gf] lemongrass + ginger broth, confit chicken, rice noodles	16.0
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SHARES

toolunka creek olives [v]	7.0
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market cheese board [v gfa] two cheeses, fresh apple, pickled figs, quince, lavosh	18.0
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cured meats [gfa] 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	

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 lightly sparkling 750	9.0

wine by the glass

bress bubbles nv

harcourt, vic
9.5
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

marlborough,nz
10.0
the usual savvy b' fruits jump out of the glass with fresh passionfruit and tropical flavours, ay!

bress lr pinot gris

yarra valley, vic
9.5
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

heathcote, vic
10.0
a light, dry, savoury sipper that's at home with lunch and not out of place with your late arvo nibbles

montevecchio moscato

heathcote, vic
9.5
super sweet apricot and honeysuckle balanced out with a pop of acidity and low abv- it's like drinking light beer really, but fun!

something red:

as it cools down, we 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 autumn are as inconsistent as the leaves around us...

check the boards or with the staff to see what's 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	
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

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...!!

planning an event?
gc hosts great parties!

weddings birthdays
engagements retirement
baby showers hens' high tea

+ everything in between!

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