



---

---

## TREATS

---

---

<b>grandmas lemonade scones (2)</b> chantilly cream + gc jam	7.5
<b>gc brownie</b>	4.0
<b>michele's fine biscuits</b>	4.5
<b>gracies pantry treats/slices</b>	7.0
<b>daily house baked gf cake</b>	6.0

---

---

## BREAKFAST ALL DAY

---

---

<b>toast, house butter + spread [v]</b> olive oil loaf   fruit   gf	
gc jam   vegemite   nutella hasty tasty honey crunchy peanut butter	7.0
<b>individual savoury tart [gf]</b> chorizo, roast pumpkin, manchego, cress salad	10.0
<b>breaky bun</b> kaiser, fried egg, relish, spinach swiss cheese, brioche bun	16.0
<b>'brunswick breakfast' [gfa   v]</b> avocado mousse, feta, toast poached eggs (2), mixed seeds add kaiser bacon +4.0	16.0
<b>gc bircher muesli [v]</b> anushka chai poached pear, chia seed, fresh berries, almond soak	13.5
<b>truffled mushies [gfa   v]</b> truffled buttons, mushroom mousseline, poached egg, toast	14.5
<b>simply eggs (2) + toast [gfa   v]</b> poached   fried   scramble olive oil loaf	11.9
add ons: avo mousse 3.5 kaiser bacon 4.0 button mushies 3.5 spinach 2.0 spiced gc relish 3.0	

---

---

## LUNCH ALL DAY

---

---

<b>roast pumpkin [gf   v]</b> spiced butternut, hazelnuts goats cheese, quince + cress	16.5
<b>gc cheeseburger</b> angus beef, triple cheese, cos, tomato, bloody mary sauce	17.0
<b>blood orange salad [gf   v]</b> asparagus, broadbeans, ricotta, toasted almonds, spinach + mint	15.5
<b>king prawn spaghetti</b> maria's fresh spaghetti, basil garlic + chilli king prawns, tomato flesh	23.5
<b>jamaican street tacos (3) [gf]</b> jerk chicken, corn salsa, apple + red cabbage slaw	19.0

---

---

## SHARES

---

---

<b>toolunka creek olives [v]</b>	7.0
<b>market cheese board [gfa   v]</b> two cheeses, fresh apple, pickled figs, quince, lavosh	18.0
<b>cured meats [gfa]</b> three meats, grissini, cornichon caperberries, house pickle	18.0

[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

gallery café bendigo  
42 view street  
[dine@bendigogallerycafe.com.au](mailto:dine@bendigogallerycafe.com.au)  
5441 8896



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

planning an event?  
gc hosts great parties!

weddings                      birthdays  
engagements                retirement  
baby showers                hens' high tea

+ everything in between!

linc@bendigogallerycafe.com.au

**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 fun!

**something red:** poa  
*as it warms up, we still 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 early spring are as inconsistent as the weather at the moment*

*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...!!