
TREATS

grandmas lemonade scones (2)	
chantilly cream + gc jam	7.5
michele's fine biscuits	4.5
gracies pantry raw slices	7.0
daily house baked gf cake	6.0

SMALLER - ER

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

tart [gf vl]	
mixed mediterranean	
vegetables, salsa verde,	
watercress salad	11.0

breaky bun [gfal]	
kaiser, fried egg, bloody mary	
sauce, brioche bun	12.0

beetroot [v gf]	
salt roasted beetroot, pumpkin,	
fennel, goats cheese, cumin	15.0

buttermilk pancakes [v]	
whipped mascarpone,	
seasonal berries, maple	16.0

porridge [v]	
maple soaked porridge,	
chai poached pear, almond milk	13.5

simple b+e [gfal]	
poached fried scrambled	
olive oil loaf, kaiser bacon	14.9

LARGER - ER

beans [v gfal]	
spiced tomato + cannellini	
beans, poached eggs,	
avocado, sour cream, tortillas	16.0

toastie [v]	
truffled mac + cheese, thyme	14.0

french onion soup [gfal]	
red wine braised onion broth,	
parmesan cheese croutons	17.0

barramundi [gf]	
seared barramundi, thai fish	
broth, pickled vegetable salad	24.0

burger [gfal]	
jerk marinated chicken, red	
cabbage, apple, garlic aioli,	
brioche bun	17.0

pasta	
chorizo + cherry tomato	
ragout, grapes, pappardelle	18.0

SHARES

olives [v]	7.0
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cheese [gfal vl]	
two cheeses, fresh apple,	
pickled figs, quince, lavosh,	19.0

charcuterie [gfal]	
sliced meats, duck liver parfait,	
terrine, grissini, cornichon,	
caperberries, house pickle	24.0

[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
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10% surcharge payable on public holidays



B E V E R A G E

coffee

black styles	3.0
cow milk styles	4.0
hot choc chai latte	4.0
bonsoy almond lactose free	+1.0
mug	+1.0

tea (pot for one)

larson + thompson leaf	4.5
anushka spiced wet chai	5.5

juice

noah's oj apple kiwi	5.0
gc fruit punch #1	6.5

iced + shakes

coffee choc mocha	6.5
strawberry vanilla	
honeycomb banana	
blue heaven caramel	

fizzy

coke dc lift sprite	4.5
as a 'spider'	+1.5
cascade ginger tonic soda	4.5
gc minted bitters	6.5

mineral water

hepburn springs natural	5.0
blood orange grapefruit	6.0
bress gently sparkling (share)	9.0

(bottle list available)



with all major exhibitions bringing an abundance of visitors our town, we love to showcase our local success stories.

this time around while the royals are in town, we bring you balgownie estate.

celebrating their 50th birthday this year, balgownie have vineyards both locally and in yarra valley, with all wine produced right here in bendigo.

try it for yourself, we also highly recommend you visit the restaurants, both of which are a great experience.

n.v. brut	9.5
sauvignon blanc	9.5
rosé	10.0
pinot noir	10.0
shiraz	10.0

what would lizzie do?

laurent-perrier 'la cuvee'
tours-sur-marne, france

rumour has it lizzie loves a sip of fizz at brunch...

(and in the afternoon to!)

lp is one of only a handful of champagne houses to be granted the royal warrant.

21.0 [gl] | 145.0 [lb]

pimm's no.1 cup cocktail

you know the one, all the fruit, lashings of pimm's, dry ginger stretch + a dash of lemonade. go on, be a darl.

for one: 17.0 | to share 32.0

holgate 'gatekeeper' (session ale)	8.5
3.5% woodend, vic	
holgate macedon (pale)	9.0
4.5% woodend, vic	
corona extra (lager)	8.5
4.5% mexico city, usa	
little creatures 'rogers' (amber)	9.0
3.8% geelong	
great northern super crisp (mid)	8.0
3.5% queensland	
brooklyn lager (vienna malted)	9.0
5.2% new york, usa	
balter 'captain sensible' (pale)	9.5
3.5% byron bay, nsw	
balter xpa (extra strong pale)	10.0
5.0% byron bay, nsw	
colonial brewing 'bertie' (cider)	10.0
6.5% margaret river, w.a	
lick pier 'midnight' (ginger beer)	10.0
4.0% st. kilda, vic	

long drinks

watermelon faux-jito	8.5
exotic french watermelon syrup, fresh lime, house grown mint + soda stretch add absolut havana club +8.0	

aperol spritz

aperol spritz	12.0
all the cool kids do it, some better than others. you be the judge...	

bramble

bramble	12.0
bombay gin, fresh lemon, chambord stain	

cls

cls	10.0
chambord, fresh lime, soda stretch	

fog city sangria

fog city sangria	16.0
gc sangria base, orange + brandy for extra giggles	

espresso 'lattini'

espresso 'lattini'	16.0
an inconspicuous espresso martini to help you through the day. we wont tell.	

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
engagements
baby showers

birthdays
retirement
hens' high tea

+ everything in between!

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wine by the glass

beer | cider | ginger