
SHARING

olives [ve | gfl] 7.0

parfait [gfa]
duck liver, pedro ximénez jelly,
cornichons, crouton 10.0

anchoa [gfa]
50g sustainable cantabrian
anchovies, confit tomato,
olive oil croutons 16.0

cheese [gfa | v]
two market cheeses, quince,
fresh apple, pickled figs,
lavosh crackers 19.0

charcuterie [gfa]
sliced meats, duck liver parfait,
terrine, grissini, cornichon,
caperberries, house pickle 26.0

SMALLER - ER

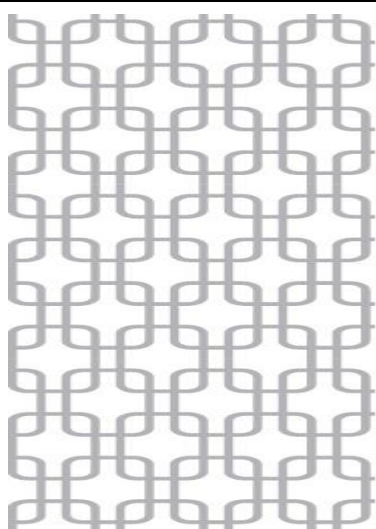
tartlet [gf | v]
crushed kipfler potato, capers,
cherry tomato pickled shallot 9.0

spanish eggs [gfa]
capsicum + chorizo ragout,
poached eggs, olive oil toast 16.0

breaky bun [gfa]
kaiser, fried egg, spinach,
american cheese, brioche 13.0

cauli [ve gf]
paprika roasted cauliflower,
braised tomato + chickpea,
spinach 15.0

toastie [gfa]
18 month serrano ham,
aged manchego, house pickle 13.0



**BALENCIAGA
EXPRESS**

(two guest minimum)
shared - 38pp

tapa' board
cured meat, cheese, olives, parfait,
anchovy toast

paprika half chicken:
chorizo, roast potato + parsley
roast cauliflower
herbed cous cous

beverage
125ml villa conchi cava
brut selección
vila-rodona, (spain)

700ml bress mineral water, harcourt



LARGER - ER

lamb braise
24 hour lamb shoulder,
roast capsicum, red onion,
herbed cous cous 22.0

the hipster [v | gfa]
smashed avo, mixed milk feta,
tomato, poached eggs,
seed mix, toast 19.5
- add bacon +4.0

burger [gfa]
grilled grassfed angus,
cos lettuce, tomato,
saffron aioli, onions 19.0

pasta
maria's spaghetti, king prawns,
tomato flesh, basil,
garlic + chilli 24.0

boneless chicken [gf]
capsicum + paprika marinade,
chorizo, roast potato, olives 18.0

**see blackboards | waitstaff
for additional dish options...**

TREATS

(display by the bar)

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

[v] - vegetarian
[va] - 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
5441 8896

10% surcharge payable on public holidays



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 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 strawberry vanilla honeycomb banana blue heaven caramel	6.5
--	-----

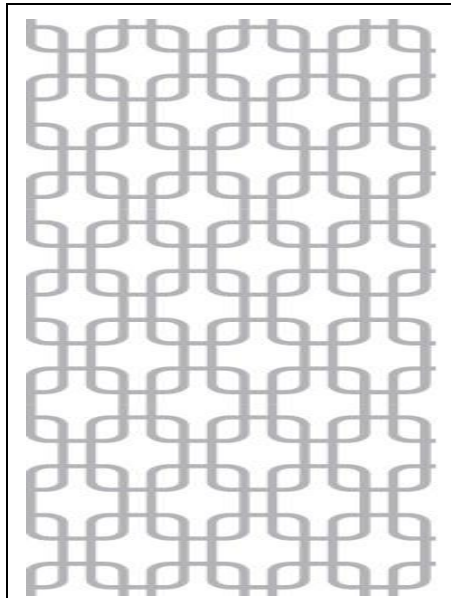
fizzy

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

**wine by the glass
(bottle list available)**



balgownie nv brut 9.5

bendigo, vic
light palate + quaffable fizz, soft
flavours of pear, guava, honey with
a touch of toast. Great at brunch

balgownie sauvignon blanc 9.5

yarra valley | bendigo, vic
fume style, layered texture with
some genuine flavor complexity.
Ripe citrus, gunflint + vanilla can be
expected. a better drink than most
from our neighbours in kiwi land!

kennedy rosé 10.0

heathcote, vic
smells like spring blossom +
cardamom, tastes like strawberry +
citrus with refreshing acidity. a dry,
textural rosé. perfect with lunch.

kennedy tempranillo 10.0

heathcote, vic
bright, fresh, well balanced +
thoroughly drinkable. the nose is
vibrant, shows red current, cherry,
spice, rosemary. the soft tannic
finish will have you wanting more!

laya garnacha monastrell 12.0

almansa, spain
medium-body, layers of succulent
black fruit neatly entwined with
the subtle inclusion of french oak.
not a complex wine, but
supremely well-crafted.
linc also knows the winemaker
personally, now theres a story!

what would cristóbal do?

villa conchi cava

brut selección
villa-rodona, spain
13.0 | 65.0

grey goose le-fizz

premium french vodka,
st germain elderflower liqueur,
fresh lime, soda spritz.
oui oui !!
12.0

beer | cider | ginger

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	

bramble	12.0
bombay gin, fresh lemon, chambord stain	

cls	12.0
chambord, fresh lime, soda stretch	

fog city sangria	15.0
gc sangria base, orange + brandy for extra giggles	

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

planning an event?
gc hosts great parties!

weddings
engagements
baby showers

birthdays
retirement
hens' high tea

+ everything in between!

linc@bendigogallerycafe.com.au