



SHARING

olives [ve | gf] 7.0

parfait [gfa]

duck liver, pedro ximénez jelly,
cornichons, crouton 10.0

cheese [gfa | v]

two market cheeses, quince,
fresh apple, pickled figs, lavosh 20.0

charcuterie [gfa]

sliced meats, duck liver
parfait, terrine, grissini,
cornichon, caperberries, pickle 25.0

SMALLER - ER

tartlet [gf | v]

dukkah roasted pumpkin, quince
goats cheese, hazelnut, cress 11.0

french toast [v]

dulce de leche, roast banana,
strawberries 16.0

breaky roll [gfa]

kaiser, fried egg, spinach,
american cheddar, brioche 13.0

vego braise [v]

potato, leek + spinach, poached
eggs, watercress, feta 14.5

vegan bowl [ve | v]

braised tomato + chilli chickpea,
roast broccoli + cauliflower
spinach, coconut yoghurt 17.0

humble toastie [gfa]

18 month serrano ham,
aged manchego, house pickle 12.0

classic b+e [v | gfa]

freerange eggs (2)
kaiser bacon, olive oil toast 13.9

LARGER - ER

salmon bruschetta [gfa]

zucchini ribbons, white wine
raisins, beetroot, chermoula
dressing, fennel toast 21.0

soba salad [ve | v]

pickled veg, beansprouts,
capsicum, house sriracha nuts,
soy + ginger caramel 17.0

gc cheeseburger [gfa]

double bacon, pickle, brioche
bun, house burger sauce 16.0

prawn bun [gfa]

paprika + capsicum marinated
prawns, caper remoulade, cos 23.0

jerk chicken bowl [gf]

marinated chicken thigh, red
cabbage slaw, corn + bean 18.0
salsa, tortilla chips

see blackboards | waitstaff
for additional dish options...

TREATS

(display by the bar)

grandmas lemonade scones (2)

chantilly cream + gc jam 7.5

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
soyboy 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
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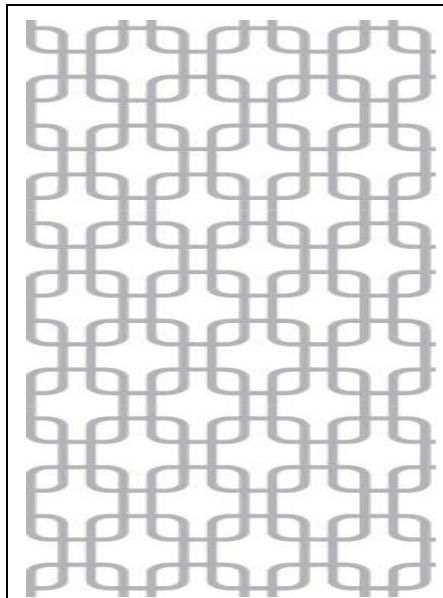
fizzy

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)**



pizzini prosecco 10.0
king valley, vic
lightly tangy with gentle bubble, generous minerality + easy drinking dryness. great at brunch

leeuwin estate art series riesling 11.0
margaret river, w.a
restrained aromas with fresh lively lemon + orange zestiness, great fruit intensity with lingering acid. most drink two.

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!

something else. poa
we get excited about interesting wine at the gc, more than most. the above suggestions are the safe options, people pleasers if you will...
linc always has something on the blackboards that's exciting and certainly worth drinking, either as a suggested pairing to a dish or just for fun... try something different.

beer | cider | ginger

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

cocktails | 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

'barmans pour' campari 12.0
60ml campari, 120ml soda, fresh orange wedge

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

grapefruit mimosa 12.0
prosecco stretched with pink grapefruit juice... yes please!

grey goose le-fizz 12.0
premium french vodka, st germaine elderflower liqueur, fresh lime, soda spritz.. oui oui!!

planning an event?
gc hosts great parties!

weddings
engagements
baby showers

birthdays
retirement
hens' high tea

+ everything in between!

linc@bendigogallerycafe.com.au