



gallery café bendigo
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10% surcharge payable on weekends + public holidays.

TO OUR GUESTS:

first up, even if you have never been to the gc, WELCOME BACK! it is so fantastic to see things returning to normal and to have the venue buzzing again. then theres the the exhibition.... WHOA! literally a once in a lifetime opportunity. if you look around, you'll surely see we're very busy. please be kind to our staff, they are trying their best and are only human. some are quite new to the profession. our small kitchen really struggles with food alterations during these exhibitions, they're a well oiled machine. lets please just avoid it and keep the machine powering on. lastly, we also ask you not to souvenir this menu, printing aint cheap. if you'd like one to keep, the staff have some new ones for purchase.

thannnnk you, thannnnnk you very much.... linc + the GC team.

SNACKS | SHARES | SWEETS

locally sourced warmed marinated olives [ve]	8.0
the gc tower (designed for 2)	34.0
chefs selection of cured meats, cheeses + all the necessary stuff that goes with them to make for a great time! [gfa]	
cheese meats only (with accompaniments) [gfa]	17.0
grandma's lemonade scones (pair)	9.0
chantilly cream + gc jam	
vegan chocolate cake	8.0
daily house baked gluten free cake (see staff)	7.0
citrus tart [gf]	8.0
swiss carrot cake	7.0
the 'EP' donut (king!)	6.0

V vegetarian

VE vegan

GF gluten free*

GFA gluten free* available

*no intentional inclusion, some traces may be present due to our limited production space

LITTLE ROCK'N LUNCH food + noahs juice

waffle, maple, bacon + ice cream
toasted ham + cheese turkish **sanga** [gfa]
classic poached **egg + bacon** [gfa]
junior cheeseburger, no weird stuff [gfa]
(add 5.0)

BRUNCH | LUNCH

eggs royale , smoked salmon, spinach, house hollandaise, olive oil loaf [gfa]	19.5
diner waffles , fried egg, maple, kaiser bacon bits	17.0
avocado , smoked salmon, asparagus, poached egg, olive oil loaf [gfa]	21.0
chilli + tomato braised chickpeas , poached egg, spinach, crème fraiche, olive oil loaf [v gfa]	18.0
charred broccoli , hummus, feta, beetroot, shallots, rocket, chilli flakes [v gf]	19.0
the elvis beef burger (cooked medium), cheese, banana, peanut butter, kaiser bacon, brioche roll [gfa]	22.0
miso glazed pork , asian slaw, crispy shallot, sesame, turkish roll [gfa]	21.0
daily soup , olive oil loaf (see staff) [v gfa]	16.0
tomato braised beef penne , cherry tomatoes, peas, parmesan, basil, rosemary + thyme salt	21.0

A LITTLE LESS CONVERSATION...

a set **banquet tower** for everyone to share, with local elvis beer | wine to accompany. lets not talk about it too much, lets get down to business...

40pp (minimum 2 guests)

eat:

avocado, smoked salmon, asparagus, poached egg, olive oil loaf
charred **broccoli**, hummus, feta, beetroot, shallots, rocket, chilli flakes
chilli + tomato braised **chickpeas**, poached egg, spinach, crème fraiche, toasted olive oil loaf
-
the 'ep' **donut**

drink:

any of the balgownie wines on pouring
cornella brewery elvis pale ale
fizzy mineral water (hepburn springs)

HOTTIES + SOFTIES

coffee:	
no milk variations	3.8
cow milk variations	4.5
chocolate chai	4.5
alternative milks: soyboy almond lactose free	+1.2
mug size extra shot	+1.2
tea:	
larson + thompson leaf variations	4.5
anushka spiced wet chai (black)	5.5
brewed variations	+1.0
noahs creative Juice:	6.0
green power smoothie orange apple	
fizzy on ice:	4.5
coke dc squash lemonade dry soda tonic	
gc bitters: lemon soda	6.5
hepburn sparkling mineral water	6 10
natural blood orange passionfruit	
iced milk drinks + shakes	7.5
coffee choc mocha vanilla caramel strawberry honeycomb blue heaven banana	

WINE BY THE GLASS



BALGOWNIE
BENDIGO

we love showing off our delicious local wines to visitors from near and far. whilst the king is in the building, we've paired with balgownie estate to splash around loads of tasty booze.. we hope you love it as much as we do.

cellar door is only about 20mins away from where you're parked, they'd love a visit. tell 'em elvis sent you...

12gl | 55b

premium sparkling cuveé brut
clean and fresh fizz, look for pears and honey...

pinot gris
rich + somewhat textural white, loads of flavours with a crisp dry finish... best have 2 goes at it.

silver label rosé
lunch drink of champs. red berries, watermelon, rose petals, this pink drink has it all.

nouveau syrah
structurally perfect, light easy drinking red. delish.

BEER | CIDER | GINGER

cornella ' aloha from bendigo ' (elvis pale ale) 4.2% cornella, vic	10.0
little creatures 'rogers' (amber ale) 3.8% geelong, vic	9.0
great northern super crisp (normal middy) 3.5% up there, queensland	8.5
carlton dry (normal heavy beer) 4.5% c.u.b	8.5
balter xpa (extra hoppy pale ale) 5% byron bay n.s.w	10.0
harcourt apple (cider) 5% harcourt, vic	10.0
lick pier (ginger beer) 4.0% st. kilda, vic	10.0

COCKTAILS | MOCKTAILS | SPRITZ

minty peachy bellini 9.5 house peach puree, mint, lemonade + soda - add vodka or havana club 3 + 10.0	
gc fruit punch #1 9.5 mixed juices, fruits, mint, dry ginger, aussie bitters	
aperol spritz 14.0 45 ml of gods nectar, some soda + fizzy wine. - tried an elderflower + lime version?	
gc bramble. 14.0 bombay gin, lemon, chambord stain.	
espresso lattini. 16.0 an inconspicuous espresso martini to get you through the day. we won't tell... or judge....	
mimosa 12.0 fizzy wine, oj + dash of bitters.. nothing complicated about it. perfect for brunch.	

MORE WINE ?

the staff have a **bottle list** for way more cool drinks. just ask...
on that note, if you see something on the backbar you like, you can drink it any way you want!

ELVIS™

Direct from Graceland®

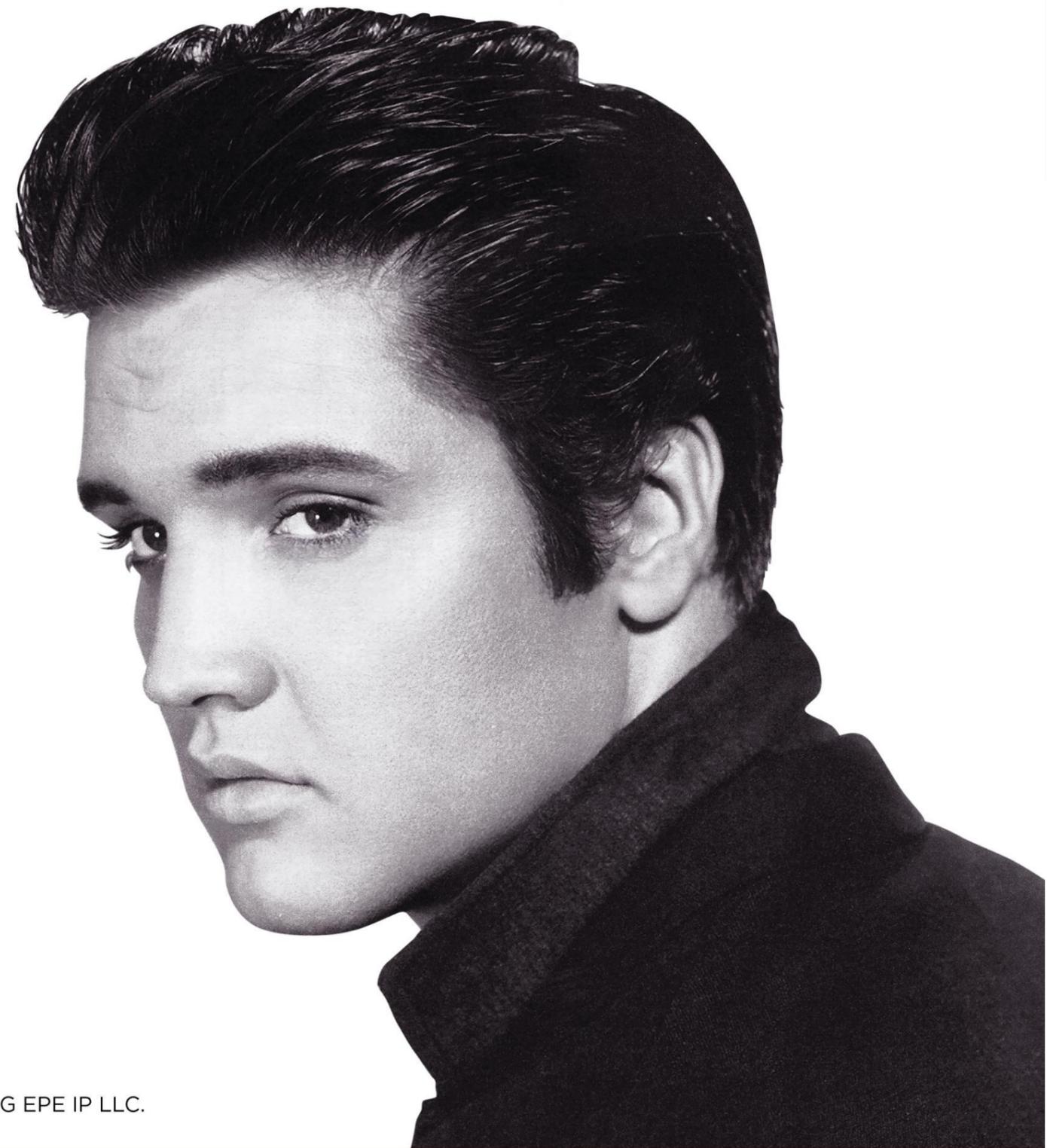
19 March – 17 July 2022

Bendigo exclusive international exhibition

BENDIGO
ART GALLERY



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International
Collections



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