



**GALLERY  
CAFE  
ON VIEW**

## to start

**Latte, Cappuccino, Flat White,  
Mocha, Spiced Chai, Dirty Chai**

Cup ~ 5.1 Mug ~ 5.6

**Long Black**

Cup ~ 4.6 Mug ~ 5.5

**Hot chocolate**

Cup ~ 5.5 Mug ~ 6

**Espresso ~ 4.2**

**Macchiato ~ 5.1**

**Double espresso ~ 5.5**

**Piccolo ~ 4.5**

**Bubbacino ~ 1.5**

**Puppacino ~ 2**

**Iced Coffee, Iced Latte, Iced Mocha, Iced Chai, Iced  
Dirty Chai, Iced Chocolate ~ 6.7**

**Tea Pot for 1 ~ 6 Tea Pot for 2 ~ 8**

English Breakfast, Green, Peppermint, Earl Grey  
Lemongrass, Masala Chai

**Prana Chai ~ 6.9**

**Milkshakes ~ 8**

Chocolate, Vanilla, Caramel, Strawberry, Banana

**Juice ~ 5.5**

Orange, Apple, Lemon

**Soft drink and bottled water ~ 4**

Coke, Coke No Sugar, Lemonade

**\*Alternative milk ~ +0.6**



# breakfast

## **Eggs your way \$22.90**

Poached, fried or scrambled served with herb salt and onion jam, bacon, slow roasted balsamic tomatoes

## **Croissants**

With your choice of butter or jam **\$10.00**

Ham tomato and cheese **\$12.90**

“Pain au chocolat” **\$11.00**

## **Chilli scrambled eggs \$17.00**

Scrambled eggs on toast, drizzled with house made chilli oil and topped with crispy shallots and parmesan

## **Cassoulet \$24.90**

French white bean stew, with chorizo crumb, goats curd and a crunchy baguette  
Add poached egg **+\$3**

## **French toast \$14.90**

Paired with hazelnut praline, vanilla bean ice cream, peach coulis and fresh raspberries.

## **Granola with berries and yogurt**

## all day sides

### **Pomme frites \$11**

Crunch fries with herb salt and aioli

### **Salad verde \$12.00**

Green salad with cucumber, red onion and a vinaigrette dressing

### **Haricots verts \$12.50**

Green beans with herb butter

### **Carrots glacées \$13.00**

French glazed carrots

### **Grazing board \$25.90**

Gougères, double brie cheese, house-made pickled vegetables, pork roulette



# lunch

## **Tartine au salmon \$22.50**

Smoked salmon, avocado, creme fraiche,  
red onion garnished with toasted sesame seeds

## **Vegetarian toastie \$14.90**

Filled with a roasted vegetable medley and relish

## **Croque monsieur \$18.50**

Ham and cheese toastie with dijon mustard  
and bechamel sauce

## **Croque monsieur provincial \$18.00**

Cheese and mushroom toastie with bechamel sauce

## **Baguettes**

Salami basil pesto roast capsicum rocket **\$12.90**

Brie seeded mustard tomato and ham **\$12.90**

Shredded chicken, celery, spring onion, almonds  
and dijon mayonnaise **\$13.90**

## **Quiche du jour \$19.90**

(See staff for today's flavour) served with salad verde

## **Vol au vents**

Cauliflower and leek gratin served with salad verde **\$23.90**

Mushroom and chicken served with salad verde **\$23.90**

Depuy lentil salad with goat's chevre and beetroot **\$16.90**

## **Nicoise salad \$24.50**

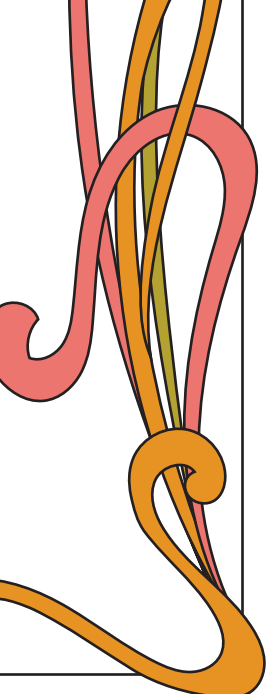
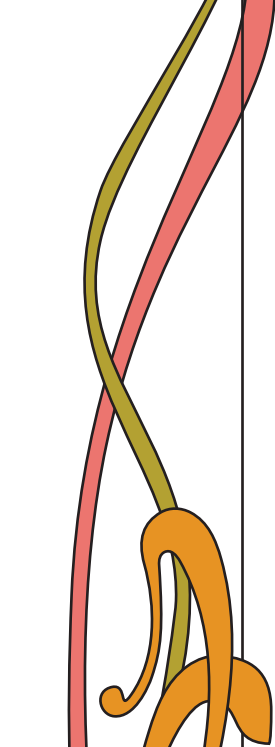
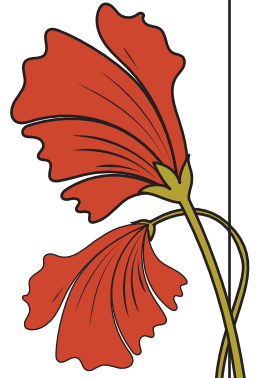
Baby potatoes, sirenna tuna in olive oil, green beans,  
olives, cherry tomatoes, egg and green leaves

## **Prawn linguine \$26.90**

Pan served prawns, heirloom cherry tomatoes,  
confit garlic, lemon and fresh herbs

## **Confit duck leg a l'orange \$41.50**

With your choice of two sides





# drinks



## Bubbles

		GLS	BTL
Mandurang Valley Sparkling Chardonnay Pinot Noir	<i>Bendigo, VIC</i>	12	36
Munari Ca'Munari Prosecco	<i>Italy</i>		55
Golding The Last Hurrah Chardonnay Pinot Sparkling	<i>Adelaide Hills, SA</i>		26

## White

Munari Di Fresca Vermentino	<i>Heathcote, VIC</i>	12.5	42
Munari Veneto Garganega	<i>Heathcote, VIC</i>		45
Mandurang Valley Riesling	<i>Bendigo, VIC</i>	12	38
Sandhurst Ridge Sauvignon Blanc	<i>Bendigo, VIC</i>	12	38
Golding The Spruiker Pinot Gris	<i>Adelaide Hills, SA</i>	11	26
Ian Leamon Chardonnay	<i>Strathbogie Ranges, VIC</i>	13	48
Golding The Exchange Chardonnay	<i>Adelaide Hills, SA</i>	11.5	28

## Rosé

Munari Rene Rosé	<i>Heathcote, VIC</i>	12	38
GilGraves Rosé	<i>Heathcote, VIC</i>		42
Golding Bel Mosaico Sparkling Pinot Noir Rosé	<i>Adelaide Hills, VIC</i>		30
Golding The East End Pinot Noir Rosé	<i>Adelaide Hills, VIC</i>	11	26

## Red

Ian Leamon Pinot Noir	<i>Strathbogie Ranges, VIC</i>	14	52
Golding The Purveyor Pinot Noir	<i>Adelaide Hills, VIC</i>	12	30
Munari Securegard, Shiraz	<i>Heathcote, VIC</i>	13	45
Mandurang, Valley, Merlot	<i>Bendigo, VIC</i>	12	42
Munari India Cabernet/Sauvignon	<i>Heathcote, VIC</i>	13.5	48
Mandurang Valley, GSM (Grenache, Shiraz, Monastrell)	<i>Bendigo, VIC</i>		44
Golding Ombre Gamay	<i>Adelaide Hills, SA</i>	12	34

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## Gin and Tonic

Hendricks	<i>Scotland</i>	14
Four Pillars Bloody Shiraz	<i>Australia</i>	14
Four Pillars Rare Dry	<i>Australia</i>	14
Gordons Pink	<i>UK</i>	11

## Beer

EBBC 40 Acres Session Beer	3.6%	9
EBBC Bendigo Draught	4.3%	9
Byron Bay Premium Lager	4.2%	8
Corona	4.5%	9
Peroni	5.0%	8
Store + Wood Pacific Ale	4.4%	10

## Cocktails

Mimosa	12
Aperol Spritz	17
French Martini	22
Espresso Martini	20

