

Breakfast

Açaí bowl (ve) \$ 12.90
Organic blended mixed berries
w local muesli and fresh fruit

Fresh sourdough bread w homemade jam and butter (veg) \$ 6.50

Eggs on toast (veg) \$ 9.00
Choose from scrambled or fried eggs
w sourdough bread

B&E \$ 9.90
Bacon and egg roll with lettuce and homemade
tomato chutney

Breakfast wrap (gf available) \$ 10.50
Scrambled eggs and free range bacon

Avocado on toast (ve, gf available) \$ 11.50
Smashed avocado w fresh bread

Gallery breakfast \$ 19.50
Free-range bacon, eggs, roasted tomato,
spinach, local sausage and bread

ADD:

eggs | bacon | tomato | mushroom | avocado | ham \$ 4.00

GF bread \$ 1.50

Lunch

Duck liver pate Homemade paté using local free range duck liver served w crusty bread and homemade jam	\$ 14.50
Gallery board (ve) Homemade Dukkah, extra virgin olive oil w balsamic vinegar, pickles, homemade dips and local bread	\$ 12.00
Gorgonzola gnocchi (veg) Homemade potato gnocchi w gorgonzola cheese and local roasted walnuts sauce served w bread	\$ 21.50
Bolognese gnocchi Homemade potato gnocchi w mince Bolognese sauce	\$ 19.50
Vermicelli chicken salad (gf) Rice noodles w free range chicken thighs, fresh herbs, pineapple and nam jim dressing (chilli optional)	\$ 18.00
Gallery burger Free range pulled pork w lettuce, homemade pickles and slaw (add chips \$4)	\$ 16.00
Market fish (gf optional) Daily baked fish w tomato and capers and olive sauce served w chips	\$ 20.50
Homemade lasagna Beef lasagna w garden salad	\$ 17.00
Vegan curry (ve) Seasonal organic vegetable curry w turmeric rice and papadum	\$ 21.00

veg = vegetarian

ve = vegan