





Café Menu

 @Gallery_by_Bacaro

 Gallery by Bacaro

 (02) 6672 5088

 gallerybybacaro.com.au

BREAKFAST

ACAI BOWL

\$15.50

Organic mixed frozen fruits, topped with house-made bircher muesli and fresh fruit

SOURDOUGH TOAST

\$7.50

Local sourdough bread, home-made jam and butter

EGGS ON TOAST

\$10.50

Free range eggs (your choice of fried or scrambled) on sourdough toast

BACON & EGG ROLL

\$10.50

Bacon and egg roll with green leaves and home-made chutney

BREAKFAST WRAP

\$10.50

Scrambled eggs, sausage and free-range bacon with salad greens and home-made relish

AVOCADO TOAST *(ve & gf available)*

\$16

Smashed avocado with fresh herbs, crumbed feta, semi sundried tomato and pepitas on local sourdough toast

GALLERY BREAKFAST

\$19.50

Free range bacon, free range eggs (fried or scrambled), roasted tomato, local sausage, breads

VEGGIE BREAKFAST *(ve)*

\$16.50

Pan fried cherry tomatoes, bocconcini, asparagus and fresh basil pesto served on sourdough

EXTRAS

\$4

*Eggs (2) | Bacon | Roast Tomato | Avocado | Ham |
House made Italian sausage | Hash brown
Gluten free bread (\$1.50)*

ANTIPASTO

ZUCCHINI FRITTERS *(ve)* **\$19.50**

Garlic, fresh tomato parsley and white wine with bread

FRESH MUSELS POT **\$21**

Garlic, fresh tomato parsley and white wine with bread

CAPRESE SALAD *(gf available)* **\$19.50**

Fresh local tomato, Byron Bay buffalo mozzarella, oregano and extra virgin olive oil

SCALLOPS GRATIN *(v) (gf available)* **\$19.50**

Harvey Bay Scallops on shell, oven baked with fresh parsley, garlic and breadcrumbs

GALLERY BOARD *(ve & gf available)* **\$14**

Home-made Dukkah, extra virgin olive oil and balsamic videgar, pickles, home-made dips and crusty bread

GARLIC BREAD **\$9.50**

Italian style garlic bread, made with local sourdough, olive oil and parsley

BOWL OF CHIPS **\$7**

BIG PLATES

BAKED MARKET FISH *(gf available)* **\$19.50**

Ask our staff for fish of the day

LASAGNE **\$19.50**

Home-made free range beef lasagne served with garden salad and rosemary roasted potatoes

VEGAN SAMOSA **\$19.50**

Organic vegetable curry filo pastry served with salad

PUMPKIN TARTE **\$15.50**

Caramelised onion, goat cheese & pumpkin tarte served with fresh salad of the day

PASTA OF THE DAY *From* **\$20**

See our friendly staff for today's fresh hand-made pasta special

PUMPKIN SALAD *(v)* **\$18.50**

Pumpkin, Persian feta, walnut balsamic vinegar, fresh salad

CHICKEN SALAD *(gf)* **\$18.50**

Grilled free range chicken marinated in lemon, seasonal herbs and wine. Served with green salad, cucumber and fresh tomatoes

B I G P L A T E S

ROAST BEEF SANDWICH

\$17.00

Australian roast beef with roast peppers, caramelised onions, swiss cheese, roquette and horseradish or hot English mustard. Served on Turkish bread

GALLERY BURGER

\$18.50

Free range pulled pork, lettuce, home-made pickles and apple and herb slaw

B.L.A.T

\$18.50

Bacon, lettuce, avocado, tomato and mayo served on panini bread with chips

ADD CHIPS

\$4

DISPLAY CABINET

HOME-MADE CAKES

Please come to the counter to see today's selection of freshly baked cakes

HAM AND CHEESE TOAST

\$7

CROISSANTS

Jam & Butter \$6.50

Ham & Cheese \$8.50

Tomato & Cheese \$8.50

RAISIN TOAST

\$4.50

BANANA BREAD

\$5.50

FRESH QUICHE

From **\$6.50**

DRINKS

HOT DRINKS

COFFEE

*Cappuccino, Latte, Flat white, Mocha, Long Black,
Macchiato, Espresso, Piccolo Latte, Chai Latte*

REGULAR **\$4**

MUG **\$4.50**

ITALIAN HOT CHOCOLATE

\$5

BABYCCINO

\$2

EXTRAS

\$0.50

Alternative Milk | Decaf | Extra Shot | Syrup

MADURA TEA

\$4

*English breakfast, Earl Grey, Peppermint, Lemon &
Myrtle, Chamomile, Green Tea, Jasmine*

CHAI TEA

\$4.50

Made on steamed milk of your choice

TAKE AWAY COFEE

SMALL **\$4**

MEDIUM **\$4.50**

LARGE **\$5**

DRINKS

COLD DRINKS

MILKSHAKES

\$5.50

Caramel, Hazelnut, Chocolate, Vanilla

ICED DRINKS

\$6

Coffee, Mocha, Chocolate

SOFT FRINK

\$4.50

Cola, Lemonade, Solo, Ginger Beer

LOCAL SOFT DRINK

\$6.90

Lemon & Myrtil (sugar free), Lemon & Ginger

JUICE

\$6

Apple, orange, green juice

SPIRITS & SPRITZ

APPEROL SPRITZ

\$13

INK GIN

\$13.50

ESPRESSO MARTINI

\$14.50

AFFOGATO

\$14

D R I N K S

BY THE GLASS

\$10 / glass

White

Chardonnay, Pinot Grigio, Sauvignon Blanc

Rosé

Red

Cabernet Merlot, Shiraz

Bubbles

Italian prosecco

\$12

BY THE BOTTLE

White

Pinot Grigio, dry and crisp dexture (Verona, IT), Pinot Gris, Chardonnay, Sauvignon Blanc

Rosé

Italian prosecco

Red

Bubbles

Prosecco, Italian sparkling dry wine (Treviso, IT)

\$45

BEER

\$8

Peroni

Ask our staff for today's selection of craft beers