

## VIENNOISERIE

Please see our display cabinet for today's selection

### SANDWICHES

CHEFS DAILY SELECTION

Croissant, Heidi farm gruyere, leg ham	13.0
Toasted baguette, pastrami, fermented red cabbage, kosher pickles, raclette	16.0
Seeded roll, chicken schnitzel, dill salad cream, bread & butter pickle, baby gem	15.0
Sourdough tuna melt, American cheese, green tomato & jalapeno pickle	14.0
Tomato wrap, chermoula, chickpeas, vegan feta, lemon mayo, avocado, mint, rocket, olives (vg)	12.0

### SALADS, GRAB & GO

CHEFS DAILY SELECTION

Orzo salad, peas, feta, toasted pine nuts, mint, chilli, lemon (v)	15.0
Chickpea salad, roast squash, harissa, fromage frais	16.0
Buckwheat noodle salad, smoked Murray cod, seaweed, ginger, citrus, spices	17.0
Poached chicken salad, green goddess, hemp seed granola (lg)	16.0
Grape tomato salad, cucumber, radish, fried pita, mint, sumac (vg)	15.0
New season potato salad, egg, bacon, charred sweetcorn, soft herbs, vinaigrette	14.0

### COLD

CHEFS DAILY SELECTION

Summer fruit salad, organic Victorian yoghurt	12.0
California roll twin pack, soy (lg)	12.0
Marinated tofu & vegetable rice paper rolls, sweet chilli sauce (lg)(vg)	10.0
Zucchini heirloom tomato verrine, fromage frais, tarragon savory granola (v)	12.0

### WARM

CHEFS DAILY SELECTION

Traditional croque monsieur	13.0
Baked filo parcel, spiced lamb ragout, mint, yoghurt	15.0
Shortcrust tart, Meredith goats' curd, tomato (v)(lg)	15.0
Puff pastry roll, ricotta, butternut squash, beetroot relish (v)	13.0
Sausage roll, chicken, tarragon, tomato chutney	14.0
Pain perdu, blueberries, Melbourne rooftop honey (v)	14.0
Banana & Nutella crepes with hazelnuts & crème fraiche (v)	12.0
Soup du jour, sourdough bread roll (lg bread available on request)	12.0
Roasted tomato tart, vegan feta, pea shoots (vg)	15.0

## PÂTISSERIE

Artisan macarons (lg)(v)	4.5
Assorted cakes & pastries	from 6.0

### COLD DRINKS

Calm & Stormy Still Mineral Water	4.6
Calm & Stormy Sparkling Mineral Water	4.6
Calm & Stormy Flavored Sparkling Mineral Water	4.9
Coca-Cola varieties	4.9
Emma & Tom's varieties	6.8

### HOT DRINKS

SMALL LARGE

Short black   Macchiato   Piccolo	4.2	4.7
Flat White   Cappuccino   Long Black   Mocha   Latte	4.7	5.2
Hot Chocolate   Chai Latte	4.9	5.5
Babyccino	3.0	
Extra Shot   Almond Milk   Soy Milk   Oat Milk		add .55
Selection of T2 Teas	5.0	
English Breakfast   Earl Grey   Peppermint   Chamomile   Sencha Green   Gorgeous Geisha   Chai   Lemongrass & Ginger   Melbourne Breakfast   China Jasmine   French Earl Grey		

### BEER & CIDER

Asahi Black	10.5
Asahi Super Dry	10.0
Asahi Soukai 3.5%	8.0
Somersby Apple Cider	9.0

### SPARKLING

GLASS BOTTLE

Yarrabank Cuvee	15.0	75.0
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### WHITE WINE

GLASS BOTTLE

Yering Station 'Village' Marsanne Viognier	12.0	60.0
Yering 'Village' Chardonnay	12.0	60.0
Yering 'Village' Rose	12.0	60.0

### RED WINE

GLASS BOTTLE

Yering 'Village' Pinot Noir	12.0	60.0
Yering 'Village' Shiraz	12.0	60.0

ALL PRICES ARE INCLUSIVE OF GST

(vg) Vegan | (v) Vegetarian | (df) Dairy Free | (lg) Low Gluten

THANK YOU FOR USING CASHLESS PAYMENT. SEATING TIME LIMITED TO 90 MIN. NGV MEMBERS RECEIVE A 10% DISCOUNT.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.

**GALLERY  
KITCHEN**