

GOURMET SANDWICHES

Pastrami, cheddar, Dijon on rye	\$14
Avocado, tomato and basil pesto toasted sandwich (VG)	\$13
Baguette of flaked salmon, watercress, sauce gribiche	\$15

SALADS

Puy lentils, roasted carrot and cauliflower, currants, tahini dressing (VG)	\$15
Blackened chicken breast, baby cos, corn, pickled shallot, radish, chive dressing (LG)	\$17
Tandoori spiced sweet potato, wild rice, baby spinach, almonds (GF) (VG)	\$15

HOT ITEMS

Soup of the day with warm bread roll (V) (LG) optional	\$13
Pumpkin and feta quiche, dressed leaves, tomato relish (V)	\$14
Beef sausage roll, dressed leaves, spicy ketchup	\$14

SWEET TREATS

Banana bread (VG)	\$5.50
Pecan chocolate chip cookie	\$4
Caramel brownie (LG)	\$6.50
Carrot cake with cream cheese icing	\$7.50
Freshly baked croissant, plain or chocolate	\$5.50
Mini macaron (LG)	\$3
Selection of 3 macarons	\$8

COLD DRINKS

Mount Franklin Still	\$4.20
Mount Franklin Lightly Sparkling	\$5
Coca-Cola varieties	\$5
Emma & Tom's juice varieties	\$5.50

HOT DRINKS

	S	L
Short Black Macchiato Piccolo	\$4	\$4.50
Flat White Cappuccino Long Black Mocha Latte	\$4.70	\$5.20
Hot Chocolate Chai Latte	\$4.90	\$5.50
Babyccino		\$3
Extra shot Almond milk Soy milk add 0.50c		
Selection of T2 Teas	\$5	
English Breakfast Earl Grey Peppermint Chamomile Sencha Green Gorgeous Geisha Chai Lemongrass & Ginger		

SPAKLING WINE

	Glass	Bottle
Yarrabank Cuvee	\$15	\$75

WHITE WINE

Little Yering Chardonnay	\$10	\$45
Xanadu Sauvignon Blanc Semillon	\$12	\$60
Yering Station Chardonnay		\$79

RED WINE

Little Yering Pinot Noir	\$10	\$45
Yering Station Village Shiraz	\$12	\$60
Yering Station Pinot Noir		\$79

BEER & CIDER

Asahi	\$10
Asahi Black	\$10.50
Asahi Soukai 3.5%	\$8
Somersby Apple Cider	\$9

(VG) Vegan, (LG) Low Gluten, (GF) Gluten Free, (V) Vegetarian

THANK YOU FOR USING CASHLESS PAYMENT. SEATING TIME LIMITED TO 60 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**