

GOURMET BREADS

Poached chicken breast, herbed mayonnaise, avocado, lemon, sourdough	12
Free range egg, summer greens, spinach tortilla (v)	10
Shaved leg ham, Warrnambool cheddar, rocket, green tomato pickle, rustic semolina baguette	14

SALADS

Triennial Salad Green tea poached salmon, brown rice, kale, spring onion, radish, kimchi, pickled vegetables, Kewpie mayonnaise (lg)	16
Superfood Salad Bowl Roast sweet potato, hummus, baby spinach, quinoa, Yarra Valley Persian feta, asparagus, za'atar and lemon dressing (lg)	15
Nourish Salad Turmeric cauliflower, buckwheat, toasted walnuts, lemon tahini, raisins, toasted super seeds (vg)	15
Hand rolled Vietnamese tofu and vegetable rice paper rolls with peanut, chilli and coconut sauce (lg) (vg)	10

HOT ITEMS

Soup of the day, sourdough roll (lg bread upon request)	12
Mac 'n cheese prima vera, shaved parmesan, sourdough pangrattato (v)	14
Pork, caramelised apple and fennel sausage roll, tomato and red pepper relish	14
Toasted leg ham and Warrnambool cheddar croissant	10

SWEET TREATS

Banana and spelt loaf, lemon and honey ricotta (v)	6.5
Whoopie cookies (v)	5.5
Crazy Donuts (v)	4.5
Celebration macarons (lg) (v)	4.5
Selection of pastries including croissant, pain au chocolate, danish and escargot	6.0–6.5
Superfood bliss balls (v)	4
Ice cream sundae, chocolate fudge sauce, whipped cream, pink chocolate pearls and popping candy (v)	18
Black Star Pastry Chocolate popcorn cake (vg), Summer S'more, Orange Cake with Persian fig, Custard flan, Vegan Cupcake	7.5-11.5

COLD DRINKS

Calm & Stormy Still Mineral Water	4.2
Calm & Stormy Sparkling Mineral Water	5
Calm & Stormy Flavored Sparkling Mineral Water	4.5
Coca-Cola varieties	4.5
Emma & Tom's varieties	5.9
Spiders – Coca-Cola Raspberry creaming soda	8.5

HOT DRINKS

	S	L
Short black / Macchiato / Piccolo	4.0	4.5
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 add 55c		
Selection of T2 Teas		5.0
English Breakfast / Earl Grey / Peppermint / Chamomile / Sencha Green / Gorgeous Geisha / Chai / Lemongrass & Ginger		

BEER & CIDER

Asahi	10.0
Asahi Soukai 3.5%	8.0
Somersby Apple Cider	9.0

WINE

	G	B
<i>Sparkling Wine</i>		
Yarrabank Cuvee or Rose	12.5	65.0
<i>White Wine</i>		
Yering 'Village' Chardonnay	12.0	60.0
Xanadu Sauvignon Blanc Semillon	10.0	45.0
<i>Red Wine</i>		
Yering 'Village' Pinot Noir	12.0	60.0
Xanadu 'DJL' Cabernet Sauvignon	10.0	45.0
<i>Rose Wine</i>		
Yering 'Village' Rose	12.0	60.0

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