

GALLERY KITCHEN

BISCUITS AND COOKIES JARS

Please ask our staff for daily selection

HOUSE BAKED MUFFINS

Please ask our staff for daily selection

CAKES AND PASTRIES

Please ask our staff for daily selection

HANDMADE SAVOURY PASTRIES

SERVED WITH SALAD

Pork & fennel sausage roll with smoked paprika mayonnaise 14.0

Lamb & rosemary pie with smashed peas 14.0

Pumpkin, feta & pepita quiche with parmesan & pine nut salad 14.0

Wagyu beef burger, swiss cheese, dill pickles, tuffed mayonnaise, charcoal bun 14.0

Gluten free pies available

SUSHI ROLLS

Wakame, avocado & sesame with pickled ginger, wasabi & soy 10.0

Fresh salmon, avocado, cucumber with pickled ginger, wasabi & soy 10.0

Vegetable rice paper rolls with sweet & sour sauce 10.0

KIDS LUNCH BOX

INCLUDES SANDWICH, WHOLE FRUIT, COOKIE & JUICE BOX 9.95

Ham & cheese sandwich
Salad & cheese sandwich
Chicken & mayonnaise

SELECTION OF ARTISAN SANDWICHES

Smoked ham hock, sauce gribiche, watercress on milk roll 14.0

Grilled vegetables, provolone, olive tapenade, basil on scachatta 12.0

Shaved turkey, brie, baby spinach, beetroot & cranberry relish on brioche bun 12.0

Smoked ocean trout, horseradish, cucumber, lemon myrtle on rye 16.0

Smoked salmon sandwich, cucumber, dill & caper cream cheese, red onion, rocket 10.5

Roast chicken breast sandwich, herbed lemon mayonnaise, walnut, baby cos 10.5

Smashed chickpea sandwich, smoked eggplant, baby spinach, cumin 10.5

LIGHT PLATES AND SALADS

Miso poached chicken breast, green beans, avocado, spring onion, mizuna, sesame dressing 14.0

Tuna, cannellini beans, asparagus, cherry tomato, rocket, soft egg, lemon dressing 12.0

Macaroni, artichokes, red peppers, roast red onion, kalamata olive, salsa verde 14.0

Tofu poke bowl - wild rice, sesame marinated tofu, pickled red cabbage & carrot, sprouted legumes, cucumber, cherry tomato, citrus dressing 14.0

SWEET

Courverture chocolate mousse with berry compote 7.0

Vanilla bean pannacotta, passionfruit, mint 7.0

SPARKLING

Yarrabank Cuvée Yarra Valley 12.0 / 60.0

WHITE

T'Gallant Pinot Grigio Mornington Peninsula 11.0 / 55.0

Yering Station 'Village' Chardonnay, Yarra Valley 12.0 / 60.0

RED

T'Gallant Pinot Noir Mornington Peninsula 11.0 / 55.0

Yering Station 'Village' Shiraz Yarra Valley 12.0 / 60.0

BEER

Asahi Super Dry 9.5

Asahi Super Dry Black 10.5

Asahi Soukai 8.0

Somersby Apple Cider 9.0

SOFT

Short Black / Long Black / Short Macchiato / Piccolo 4.0

Latte / Flat White / Cappuccino / Long Macchiato / Iced Latte Mug 4.5
5.0

Chai Latte 5.5

Hot Chocolate / Iced Chocolate / Mocha / Iced Mocha 5.5

Babyccino 3.0

Selection of T2 Teas 5.5

Mt Franklin Still Water 4.0

Mt Franklin Sparkling Mineral Water
450ml 4.9
750ml 9.5

Cascade Sparkling Soda Range
Ginger Beer
Lemon Lime & Bitters
Sparkling Apple 5.5

Fuze Iced Tea
Mango & Green Tea
Peach & Black Tea 6.0

Keri Juice Blenders
Navel Orange
Cloudy Apple 5.0

Coca Cola Glass Varieties
Coca Cola
Coca Cola no sugar
Sprite
Lift 4.9
Zico Coconut Water 4.9

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.

NGV MEMBERS RECEIVE A 10% DISCOUNT
PLEASE NOTE WE DO NOT SPLIT BILLS