
SALAD

Provencal salmon salad Risoni, pistou, olives, capers, sun blushed tomato, pumpkin seeds	16
Superfood salad Winter greens and grains, feta, cranberries, sprouts, almonds, harrisa citrus vinaigrette (lg)(v)	15
Confit duck and savoy cabbage salad Toasted peanuts, ginger and coriander dressing, crispy shallots (lg)(df)	16
Salad du jour Please see cabinet or ask for today's special	from 13

GOURMET BREADS

Roast beef, L'Artisan raclette, tomato choucrouste, Meaux mustard, toasted sourdough	16
Grandmother ham, local cheddar, rocket, house relish, baguette	16
Heirloom tomato and Gruyere croissant (v)	11
Chicken schnitzel, fennel, kale and apple remoulade cheese, cornichons, toasted seeded roll	13
Vegan salad, spiced chickpeas, avocado, emulsion, tomato wrap (vg)	12

COLD

Organic yoghurt and granola parfait with fruit coulis (lg)	10
Sushi roll twin pack, soy (lg)	10
Watermelon and edamame poke bowl (lg)(vg)	15
Marinated tofu and vegetable rice paper rolls, sweet chilli sauce (lg)(vg)	10

WARM

Banana and Nutella crepes with hazelnuts and crème fraiche (v)	12
Beef Burgundy pithivier served with house relish, bitter greens and shallot vinaigrette	16
Quiche Florentine served with house relish, bitter greens and shallot vinaigrette (lg)(v)	13
'Pissaladeiere' of sun blushed tomatoes and caramelised onion, served with bitter greens and shallot vinaigrette (v)	12
Soup du jour, sourdough bread roll (lg bread available on request)	from 12

PATISSERIE

Please see our display cabinet
Black Star pastry cakes (v)
Artisan macarons (lg)(v)

VIENNOISERIE

Please see our display cabinet for today's selection

DRINKS

COLD DRINKS

Calm & Stormy Still Mineral Water	4.5
Calm & Stormy Sparkling Mineral Water	4.9
Calm & Stormy Flavored Sparkling Mineral Water	4.9
Coca-Cola varieties	4.6
Emma & Tom's varieties	6.5

HOT DRINKS

	S	L
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
Extra Shot Almond Milk Soy Milk Oat Milk		add .55
Selection of T2 Teas		5
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
Asahi Soukai 3.5%	8
Somersby Apple Cider	9

WINE

	Glass	Bottle
Sparkling		
Yarrabank Cuvee	15	75
White Wine		
Yering Station 'Village' Marsanne Viognier	12	60
Yering Station 'Village' Chardonnay	12	60
Yering 'Village' Rosé	12	60
Red Wine		
Yering 'Village' Pinot Noir	12	60
Yering 'Village' Shiraz	12	60

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**