

The Gallery Café

Menu

BREAKFAST

Available 9:30am-12pm

- Bush Tomato Spiced Scrambled Eggs** \$10
Scrambled eggs seasoned w/ local Bush Tomato spice, served on sourdough toast
- Mountain Pepper Mushrooms** \$10
Pan-fried mushrooms seasoned w/ local Mountain Pepper spice, served on sourdough toast
- House-made Wattle Seed Bircher Muesli** \$9
Oats, yoghurt, apple, local Wattle Seed and cinnamon

LUNCH

Available 11am-3pm

- Soup of the Day** \$13
House-made soup, served w/ hot baguette roll and butter
- Quiche of the Day** \$14.5
House-made quiche, served w/ side garden salad
- Tomato & Cheese Toastie** \$11
Swiss cheese & tomato on sourdough w/ your choice of local tomato chutney or Dijon mustard
- Roast Pumpkin, Feta and Spinach Toastie** \$12.50
Roast pumpkin, house-made marinated feta & spinach, served on herbed focaccia bread
- Felafel Wrap** \$13
Felafels, hummus, sumac yoghurt, marinated capsicum, red onion, salad greens on a wholemeal wrap
- Harvest Bowl** \$15
Seasonal vegetables, mixed grains, salad greens, roasted chickpeas, mixed beans, tomato & cucumber topped w/ house-grown herbs from our rooftop garden
- House-made Hummus on Toast** \$12
Hummus, feta, house-grown herbs, drizzled w/ olive oil, topped w/ dukkha, served on sourdough toast
- Sweet Pea Crostini** \$12.5
Smashed green peas, topped w/ feta, chilli flakes, house-grown herbs, drizzled w/ olive oil
- Mediterranean Salad** \$13.50
Pasta, olives, roasted zucchini, sundried tomatoes, feta, roasted capsicum strips & herbs