

ENTRÉE

Gin cured king fish carpaccio, buttermilk, kalamansi, dill, tomato salsa (lg)	23
Petit charcuterie - cured meats, bocconcini, pickle, Turkish bread (lg option available)	22
Split fava fritter, orange and herb salad, black garlic mayonnaise, plantain (lg)(vg)	16

MAIN

Fish of the day, pea puree, beurre blanc, charred leek, roast pumpkin (lg)(df option available)	46
Chicken supreme, truffle dauphinoise, greens, cream jus (lg)	36
Cauliflower steak, maple, veggie crumb, greens, roast sesame dressing (lg)(vg)	26
Seared tuna niçoise salad, taggiasca olives, capers, mesclun leaves, hen's egg	38

DESSERT

72% dark chocolate semifreddo, coffee anglaise, cinnamon (v)	17
Blood orange curd. spiced crumb, passion fruit meringue (lg)(vg)	17
Cake of the day (v)	15

ADDITIONAL SIDE OPTION

Mixed leaves, tomato, cucumber, lemon vinaigrette (lg)(vg)	15
Fries, Aioli (lg)(vg available)	15
Bread, EVOO, balsamic (vg)(lg available)	8

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: gluten, wheat, milk, soy, crustacean, egg, fish, tree nuts, sesame, peanuts and sulphites. Please let our team know if you have any food allergies or dietary requirements.

SPARKLING WINE | CHAMPAGNE

Grant Burge Prosecco NV, SA	14 65
Moët & Chandon Brut NV, Champagne, FR	26 150
Yering Station Yarrabank Sparking Cuvée, Yarra Valley, VIC	20 150
Plus & Minus Prosecco NV, Zero Alcohol, SA	13 50

WHITE WINE

Pewsey Vale Vineyard Riesling, SA	16 70
Domaine William Fevre "Sea Edition" Chablis, FR	130
Domaine de Ladoucette Sancerre 'Comte Landon' FR	110
Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90
Plus & Minus Pinot Grigio, Zero Alcohol, SA	13

ROSÉ WINE

Wildly Organic Vegan Rosé, SA	14 70
Turkey Flat Rosé, SA	16 80
Chateau Minuty M De Minuty Rosé, FR	90

RED WINE

Press + Bloom Pinot Noir, SA	18 65
Yering 'Station' Pinot Noir, Yarra Valley, VIC	13 90
Les Peyrautins Syrah Grenache, France	12 60
Plus & Minus Shiraz, Zero Alcohol, SA	50

BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bric klane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kaiju Golden Axe Crisp Apple Cider 5.0%	12

COCKTAIL

Chandon Garden Spritz Sparkling wine, navel & blood orange	20
Amaro Montenegro Sparkling wine, orange	18
Hazelnut Espresso Espresso, Kahlua, Belvedere, hazelnut	23
Cranberry Sour Hennessy VS, lime, cranberry	25
Whiskey Ginger Glenmorangie, ginger, soda	25
Twisted Negroni Bacardi Oro rum, Campari, vermouth	22

NON-ALCOHOLIC COCKTAIL

Espresso Mocktini Espresso, Lyre's Coffee Originale, Lyre's White Cane Spirit, vanilla	16
No Gin & Tonic Lyre's Dry London spirit, tonic Virgin Cosmo	14
Apple & Blackcurrant syrup, orange, lemon, soda	15

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: gluten, wheat, milk, soy, crustacean, egg, fish, tree nuts, sesame, peanuts and sulphites. Please let our team know if you have any food allergies or dietary requirements.