

SUMMER
2011

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BISTRO



BALLARAT

Gallery Bistro 300111.cdr

Continental breakfast buffet (available until 10.30am)	17.50
Turkish toast with jams	6.50
Toasted fruit sourdough bread with jams	8.00
Traditional muesli with organic yoghurt & stewed fruit	10.50
French Toast, honey poached pears, clotted cream	10.50
Oat porridge with sultanas	9.50
2 Eggs as you like them, bacon, tomato, toast	15.50
Herb omelette, sautéed mushrooms	17.50
Bacon & potato hash, poached eggs	17.50
Homemade baked beans, grilled chorizo, fried egg, toast	15.50

Craig's Scottish breakfast

2 eggs any style, black pudding, bacon, & tomato 18.50

Eggs Benedict

2 poached eggs, toasted English muffin, shaved Istra ham, hollandaise 17.50

Tuki trout Eggs

Scrambled eggs, avocado, smoked Tuki trout, sourdough, crème fraîche 18.50

SIDE ORDERS

Bacon	4.50	Half avocado	4.00
Hollandaise	3.50	Smoked salmon	4.50
Chorizo	4.50	Mushrooms	4.00
Black Pudding	4.50	Tomato	3.50

LUNCHEON

(served from 12pm to 2.30pm)

Soup of the day	11.00
"Cobb Salad" Cos, kaiser, chicken, croutons, egg, tomato and avocado	15.50
Pacific oyster natural, lemon, raspberry vinaigrette	1/2 doz 16.00 doz 29.00
Western plains belly of pork, celeriac and apple remoulade	18.00
Dukkah spiced egg, bresaola beef and toasted ciabatta	16.50
Rabbit terrine, toasted brioche with a celery and walnut salad	18.00
Braised beef shin, asian coleslaw, crispy shallot sour dressing	18.00
House smoked kingfish fillet, shaved fennel, olives with orange and roe salad	17.00

Fish of the day	market \$
Beer battered flathead fillet, salad, fries and tartare sauce	28.50
House made gnocchi, italian sausage, pecorino and chestnuts	21.50/27.50
Wagu beef bolognese, house made tagliatelle and shaved reggiano	22.00/29.00
Pappardelle pasta with a confit tomato, olives, basil and parmesan	18.00/25.50
Pork cutlet, spinach and cheese malfatti, toasted walnuts, sticky sage jus	31.00
Duck breast, celeriac puree, pommes gaufrette, beetroot and orange relish	38.00
Ribeye on the bone 450gm, poached marrow, pomme pont neuf, café de paris	42.00
Grass-fed sirloin, honeyed carrot salsa, pommes dauphine, sauce bernaïse	35.00

SIDE ORDERS

Shoestring fries, aioli	8.50
Grilled portobello mushrooms and Yarra Valley fetta	9.00
Kipfler potatoes, confit garlic, rosemary	8.50
Cauliflower gratin	7.50
Sauteed asparagus and spinach leaves	8.00

Executive Chef:
Philippe Desrettes