



PLEASE ORDER AT THE WINDOW

Here at Galley we are all about the food and the beautiful environment
not the expensive plate the food comes on

All our food and house made beverages are served in bio friendly packaging
which is compostable (not recyclable) made from vegetable starch, not from plastic
and are made carbon neutral to enjoy here or take away

Tables and chairs are for you to enjoy your meal which are non-serviced
We would appreciate your help in cleaning up after you have used the table

Bins labelled accordingly

Yellow Bins - are for bottles and cans only

Red Bins - are for everything else

NO BYO FOOD OR DRINKS

EXCEPT WINE, although we are licenced

Please make your way to the window to order

We will give you a buzzer and when your order is ready it will buzz, flash and get excited

Pick up your order from the large table next to the window

Cutlery, napkins etc.. are on the table next to the order window or
on the trolley next to the water tap. Cups provided for water, please help yourself

Wi-Fi is provided, please ask at the window for the password

Galley Foods Eatery is open seven days a week

8:30am – 4pm (kitchen closes 3:30pm)

Closed Christmas eve, Christmas day and Boxing day only

Galley Foods Eatery roasts its own unique blend of coffee on site called
Bobbin Head blend, it is available for sale whole bean or we can grind it for you

If you enjoy your meal/experience, please feel free to let people know on social media.

If you're not happy, please let us know so we can attempt to fix it for you

Feel free to bring your own cup/plate etc.
we will be happy to serve your meal or coffee on these

A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS

MENU OVER PAGE



ORDER AT THE WINDOW

BRUNCH – AVAILABLE ALL DAY

Toast (GFO)

two slices of soy & linseed or Turkish roll
choice of vegemite, honey, peanut butter,
house made jam or marmalade

Bircher muesli – soaked in fruit nectar
with natural yoghurt, berry compote

Banana bread
toasted

Fruit & nut sourdough bread
two slices toasted served with butter

Croissant

toasted served with house made jam
toasted with ham & cheddar

Belgian waffles and bacon
with maple syrup and whipped cream

Breakfast rolls – served on milk bun (GFO)

Classic
free range egg, bacon with choice of
tomato, bbq sauce or house made tomato relish

Galley
free range egg, bacon with rocket & aioli

Potato and dill rosti (GF)
house made rosti, free range poached egg, rocket,
semi dried tomato, pine nuts & tomato relish
add bacon
add Tasmanian smoked salmon

Chickpea and corn fritters (GF)
House made with rocket, pine nuts, sundried
tomato salad with lemon dressing
and Greek yoghurt with cucumber & onion
add a free range poached egg

Poached eggs and smoked salmon (GFO)
rocket, fetta, basil pesto with
soy and linseed sourdough

Boaties breakfast (GFO)
free range eggs fried or poached, with bacon,
tomato, house made chickpea & corn fritter
with soy & linseed sourdough

Soup of the moment (GFO)
with a slice of soy & linseed sourdough
see specials board for what it is at the moment

(GF) = Gluten Free

(GFO) = Gluten Free Option Available
Gluten free bread option \$1 extra

6

TOASTED TURKISH ROLL (GFO)

GLUTEN FREE BREAD OPTION \$1 EXTRA

Garlic bread 7
lightly toasted with garlic butter

Vegetarian 12
grilled eggplant, capsicum, artichoke heart,
cheddar, rocket & olive tapenade

add salami 3

Ham 12
Ham, cheddar, coleslaw & hot English mustard

8

Rump steak 14.5
150g minute steak, onion jam, roasted capsicum,
green oak lettuce & aioli

10.5

16

BLT 13
bacon, green oak lettuce, tomato & aioli
add poached chicken breast 5

10

Tomato, cheddar or ham 9.8
any combination of

10.5

SALADS

add poached chicken breast to your salad 5

add Tasmanian smoked salmon to your salad 6

Garden salad (GF) 10
mix leaf, tomato, cucumber,
Spanish onion with vinaigrette dressing

Pearl cous cous 12
cous cous, rocket, roasted capsicum, semi
dried tomato, artichoke heart, marinated
eggplant, Spanish onion & pesto dressing

Greek salad (GF) 12
with mix leaf, tomato, olives & fetta
Spanish onion, cucumber
with balsamic dressing

Caesar salad (GFO) 12
green oak leaf, croutons, bacon lardons,
parmesan cheese & boiled egg

**SEE OVER PAGE
FOR MORE MENU ITEMS**



SOMETHING FISHY

Sydney rock oysters (GF) 15
½ dozen freshly shucked
natural, served with lemon

Prawns, whole Australian, cooked (GF) 30
half kilo of whole tiger prawns, served with lemon

Whitebait 16
Western Australian whitebait, semolina dusted
& flash fried with a rocket salad & lemon dressing

Fish cakes 17
house made, crumbed with lemon zest,
dill & parsley with a side of house made coleslaw

Calamari 20
semolina dusted & flash fried
served with your choice of chips OR garden salad

Fish and chips 20
beer battered New Zealand blue hake fillets
served with your choice of chips OR garden salad

Barramundi (GF) 23
pan roasted barramundi fillet
served with your choice of chips OR garden salad

Mixed Seafood Box 22
designed for one person
beer battered New Zealand blue hake fillet,
calamari, semolina dusted & flash fried,
Western Australian whitebait, semolina dusted
& flash fried with your choice
of chips OR garden salad

add 4 Australian tiger prawns 10

TO SHARE

Seafood Platter Box 58
designed for two to share
beer battered New Zealand blue hake fillet,
calamari, semolina dusted & flash fried,
Western Australian whitebait, semolina
dusted & flash fried,
4 freshly shucked Sydney rock oysters,
Tasmanian smoked salmon, garden salad, chips,
house made tartare & aioli sauce

Picnic Platter Box (GFO) 42
designed for two to share
leg ham, poached chicken, salami, parmesan cheese,
semi dried tomatoes, olives, roasted capsicum,
marinated eggplant, artichoke heart, cornichons,
green oak lettuce, Turkish roll & house made aioli

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BURGERS - SERVED ON MILK BUN

add chips to your burger 3.5
add bacon or egg to your burger 2

Vegetarian burger (GFO) 11.5
House made chickpea & corn fritter
with onion jam, rocket & aioli

Fish burger 13.5
crumbed New Zealand blue hake fillet,
lettuce, beetroot, Spanish onion
chilli jam & house made tartare sauce

Chicken burger (GFO) 12.5
grilled chicken breast with house made
tomato relish and coleslaw

Beef burger (GFO) 12.5
grilled house made beef pattie with tomato,
beetroot, green oak lettuce, caramelised onion,
cheddar & house made BBQ sauce

CHIPS

Small 4
Medium 8
Large 12

SAUCES

house made tartare or aioli 1.5
tomato, BBQ or house made chilli 1

FOR THE KIDS

Kids steak (GFO) 13.5
served with your choice of chips OR garden salad

Kids chicken (GFO) 13.5
served with your choice of chips OR garden salad

Kids cheese burger (GFO) 11
house made pattie, cheddar, tomato sauce
add chips to your burger 2

Kids calamari 9.5
served with your choice of chips OR garden salad

Kids fish & chips 9.5
served with your choice of chips OR garden salad

Kids toastie (GFO) 5.2
any combination of ham, cheddar or tomato
on half a Turkish roll



SWEET THINGS

SEE BLACKBOARD FOR SPECIALS

Affogato (GF)	7
house made ice cream with a shot of coffee	
add a shot of liqueur:	7
Baileys, Frangelico, Kahlua, Grand Marnier, Cointreau, Drambuie, Tia Maria	
Brownie (GF)	4.5
house made chocolate & nut	
Muffin	4.5
house made & daily baked	
Madeleine	2
lemon, house made & daily baked	
Biscuits all house made	2
muesli & oat	
berry & white chocolate	
orange & almond (GF)	
COFFEE - BOBBIN HEAD BLEND ROASTED IN HOUSE	
Available for sale whole beans or ground for plunger or espresso	
250g	12
500g	22
1 kg	42
Espresso, Ristretto, Macchiato	3
Piccolo	3.5
Flat white, latte, Cappuccino, Long black	4
Mocha	4.2
Chai latte	4
Hot chocolate	4
Baby cino or Sprinkle cino	2
Marshmallow	.20
Soy, Almond, Decaf or Extra shot	.50c
Large	1.2

TEA - MIGHTY LEAF

Organic breakfast	4
Earl grey	4
Bombay chai	4
Organic mint melange	4
Chamomile citrus	4
Organic detox infusion	4
Organic jasmine green	4

NON-ALCOHOLIC BEVERAGES

Water		
San Pellegrino sparkling mineral water, 500ml – Italy	5	
Mountain Falls spring water, 600ml	3.5	
Mountain Falls spring water, 1.5 litre	7	
Sam's Fruit Juices		
Orange	5	
Apple	5	
Berry apple	5	
Apple guava	5	
Pineapple	5	
Fruit lunch (mango, banana & apple)	5	
Fruit lunch green (apple, peach, kiwifruit, mango, lime)	5	
Fruit salad (pineapple, orange, mango, passionfruit)	5	
Kids juice boxes		
Apple, orange or blackcurrant/apple	3	
Soft drinks –cans		
Coca cola	3	
Diet coke	3	
Coke no sugar	3	
Fanta	3	
Lemonade	3	
Solo	3	
San Pellegrino Chinotto	3.5	
Bravo flavoured sparkling		
Lemon lime & bitters	4.5	
Blood orange	4.5	
Passionfruit	4.5	
Raspberry & cranberry	4.5	
Mexican lime	4.5	
Lemon	4.5	
Bundaberg range		
Ginger beer	4.5	
Apple cider	4.5	
Traditional lemonade	4.5	
Diet ginger beer	4.5	
Peach	4.5	
Guava	4.5	
Kombucha tea Good Earth		
Cloudy lemonade	5.5	
Lemongrass & ginger	5.5	
Pomegranate & acai	5.5	
Passionfruit & lime	5.5	
Lipton Iced tea		
Peach	4.5	
Lemon	4.5	
Green tea	4.5	
Mango	4.5	
Energy & Sports drinks		
Red bull	5	
Staminade - orange, lemon lime, berry, true blue	4.5	
Iced Coffee - made with house roasted coffee choice of house made ice cream or ice	7	
Iced Chocolate – made with house made ice cream	6	
Milkshakes - made with house made ice cream		
Chocolate		
Vanilla	240ml	3
Caramel	500ml	6
Strawberry	malt add	.50
Coffee - made with house roasted coffee		



WINE BY THE GLASS

WHITE 150ML

2016 Mawson's 'The Vickers' Chardonnay 8
- Limestone Coast, S.A

2019 La Maschera Pinot Grigio 8
- Limestone coast, S.A

2018 Twin Island Sauvignon Blanc 8
- Marlborough, N.Z

RED 150ML

2015 Redbank 'The Long Paddock' Shiraz 8
- Whitfield, Victoria

SPARKLING 200ML PICCOLO

N.V Redbank 'Emily' Cuvee brut 9
- Victoria

N.V Dunes & Greene Chardonnay Pinot Noir 9
- Eden Valley, S.A

N.V Dunes & Greene 'split pick' Moscato 9
- Eden Valley, S.A

BEERS

Coopers Premium Light – South Australia 6.5

XXXX Gold – Australia 7

Pure Blonde Premium – Australia 8

Coopers Pale Ale – South Australia 8

Coopers Sparkling Ale – South Australia 8

James Boag's Premium Lager – Tasmania 8

Crown Lager – Australia 8

Victoria Bitter – Australia 8

Toohey's Old – Australia 8

Fat Yak Pale Ale – Matilda Bay, W.A 8

4 Pines Pale Ale – Manly, NSW 9

Peroni – Italy 8

Corona – Mexico 8

CIDERS

Bilpin Cider - Bilpin, NSW 9

- Granny Smith - original

- Pink Lady - blush

- Cloudy Apple – Archibald

- Pear

FROM THE BAR - WITH ICE AND CHOICE OF MIXER

Gordons Gin 7

Bacardi Rum 7

Bundaberg UP Rum 7

Absolut Vodka 7

Jack Daniels Whiskey 7

Jim Beam Bourbon 7

Johnnie Walker Red Scotch 7

Sauza Tequila 7

Campari 7

Pimms 7

Cinzano Rosso Vermouth 7

Drambuie 7

Frangelico 7

Tia Maria 7

Grand Marnier 7



BY THE BOTTLE

WHITE WINE

2018 Oxford Landing Pinot Grigio - Waikerie, S.A	18
2018 Yalumba 'Y' Series Pinot Grigio - South Australia	19
2017 Saint Clair Pinot Gris - Marlborough, N.Z	28
2019 La Maschera Pinot Grigio - Limestone Coast, S./A	34
2019 Brokenwood Pinot Gris - Beechworth, Victoria	38
2018 This Is Not Your Grandma's Riesling - Eden Valley, S.A	22
2019 Jim Barry 'Watervale' Riesling - Clare Valley, S.A	27
2015 Forest hill 'Estate' Riesling - Mt Barker, W.A	30
2016 Brokenwood Semillon - Hunter Valley, NSW	36
N.V Fork & Spoon Semillon, Sauvignon Blanc - Angaston, S.A	18
2018 Brokenwood 'cricket pitch' Sauvignon Blanc, Semillon - Hunter Valley, NSW	29
2018 Yalumba 'Y' Series Sauvignon Blanc - South Australia	19
2017 Haha Sauvignon Blanc - Marlborough, N.Z	25
2018 Twin Island Sauvignon Blanc - Marlborough, N.Z	28
2015 Forest Hill Sauvignon Blanc - Mt Barker, W.A	30
2018 Yalumba 'Y' Series Unwooded Chardonnay - South Australia	19
2018 Wirra Wirra 'Adelaide Range' Chardonnay Adelaide Hills, S.A	26
2016 Mawson's 'The Vickers' Chardonnay - Limestone Coast, SA	28

SPARKLING & CHAMPAGNE

N.V Fork & Spoon Brut - Angaston, S.A	20
N.V Dunes & Greene Chardonnay Pinot Noir - Eden Valley, S.A	23
N.V Yalumba 'Christobel's' Moscato - Angaston, S.A	25
N.V Dunes & Greene 'split pick' Moscato - Eden Valley, S.A	27
2018 Redbank Prosecco - King Valley, Victoria	33
N.V Jansz Premium Cuvee - Pipers River, Tasmania	39

DESSERT WINE 375ML

2010 Frogmore Iced Riesling - Coal River, Tasmania	33
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ROSE WINE – SERVED CHILLED

2018 La Vielle Ferme - France	27
2017 Santa Cristina Rosato – Italy	29

RED WINE

2013 Cantina Viticoltori Senesi Aretini Chianti Reserva - Siena and Arezzo, Italy	32
2017 O'Leary Walker Pinot Noir - Clare Valley, S.A	30
2017 Opawa Pinot Noir – Marlborough, N.Z	36
2017 Sisters Run 'Old Testament' Cabernet - Coonawarra, S.A	29
N.V Fork & Spoon Cabernet Merlot - Angaston, S.A	18
2017 Wirra Wirra 'Adelaide Hills Range' Shiraz - Adelaide Hills, S.A	26
2016 Redbank 'The Long Paddock' Shiraz - Whitfield, Victoria	28