



# CAFE AT LEWERS



Cafe at Lewers offers three different function options: a cocktail style event with canapes and substantial plates; a sit down event with an alternate service menu; or a sit down event with a table share menu. Three beverage packages are available and served on an unlimited basis for the duration of the event, as well as a pay as you go bar tab option.

We can accommodate up to 80 guests for a sit-down function (alternate service menu or table share menu). For a cocktail style event, we can accommodate up to 100 guests.

We choose to use the best seasonal ingredients in our menu and are more than happy to cater for special dietary requirements. Some menu items may alter slightly due to produce availability. You will be advised of any changes made prior to your function.

Other inclusions:

- Cutting of cake (canape style on platters for each table with tea and coffee)
- Individual printed menus with personalised menu heading for sit down events
- Linen

## Pricing

### All Year (Jan - Dec)

<i>Cocktail</i>	<i>Alternate Service</i>	<i>Table share</i>	<i>Beverage Package</i>	<i>Tab</i>
Standard \$40pp	2 courses \$65pp	\$45pp	Standard \$40	(as listed below)
Deluxe \$50pp	3 courses \$75pp		Deluxe \$55	
Superior \$65pp			Superior \$70	

Venue hire costs apply - please contact Penrith Regional Gallery on (02) 4735 1100 or via email at [lclifford@penrithcity.nsw.gov.au](mailto:lclifford@penrithcity.nsw.gov.au) for details of hiring fees and usage.

# *Cafe at Lewers Function Menus*

## **Cocktail Menu**

Min 40 max 100

**Standard** \$40 per person

Choose 3 cool and 3 warm (2hr service only)\*

**Deluxe** \$50 per person

Choose 3 cool 3 warm and 2 substantial\*

**Superior** \$65 per person

Choose 4 cool 4 warm and 3 substantial

Choose 1 dessert canape\*

### **Cool**

Rare roast beef & horseradish crème crostini  
Vine ripened cherry tomato, buffalo mozzarella & basil bruschetta  
Asparagus frittata with sundried tomato pesto  
Sweet corn fritter with smoked salmon and dill labneh  
King prawn & mango salsa in a crisp wonton wafer  
Prosciutto, fig and goats cheese croustini

### **Warm**

Gorgonzola tart with spiced onion jam  
Ginger and lime chicken with nam jim  
Roast pumpkin and herb arancini  
Trunkey Creek chorizo with beetroot relish  
Chipotle chicken tostada with guacamole & coriander  
Moroccan lamb & pine nut cigars with sweet mint yoghurt  
Steamed prawn dumpling with a ginger & soy dressing  
Twice cooked pork belly with a miso caramel

### **Substantial**

Slow roasted lamb shank pie with pea floater  
Mini American cheeseburger slider  
Haloumi, grilled eggplant and tzatziki slider  
Salt and pepper squid with sriracha aioli  
Moroccan lamb & olive tagine with herbed cous cous  
Malaysian curry with seasonal vegetables and steamed jasmine rice  
Thai poached chicken & herb salad

## **Dessert**

### **Lemon meringue**

*Lemon curd, biscuit crumb and toasted meringue*

### **Eton mess**

*Macerated berries, meringue & vanilla cream*

### **Chocolate mousse**

*Served with strawberries*



### **Other inclusions:**

\*Cutting of cake if applicable (canape style on platters for each table with coffee and tea)

Table linen

## Cafe at Lewers Alternate Service Menu

Min 40 Max 80

2 courses \$65 per person

Choose 2 Entrees and 2 Mains OR 2 Mains and 2 Desserts\*

3 courses \$75 per person

Choose 2 Entrees, 2 Mains and 2 Desserts\*

### Entree

Grilled haloumi and watermelon salad  
*with watercress, fennel and a hazelnut vinaigrette*

Twice cooked pork belly  
*served with miso caramel*

Australian seared scallops  
*with Trunkey creek chorizo, minted pea & edamame puree*

Chilli salt squid  
*Nam jim dipping sauce*

Free form lasagna  
*Beef cheek ragu, goats curd and fried basil*

### Main

Eye fillet of beef  
*Truffle mash and cranberry sherry jus*  
*Steaks served medium*

Moroccan spiced lamb  
*Braised lentils and harissa labneh*

Seared Atlantic salmon  
*Dill and caper smashed potato and lemon herb butter*

Old bay spiced chicken  
*Carrot puree and chilli corn salsa*

Garlic and thyme Portobello mushrooms  
*Balsamic vegetables, goats curd, pine nuts and Salsa Verde*

## Dessert

### Lemon meringue

*Lemon curd, biscuit crumb and toasted meringue*

### Eton mess

*Macerated berries, meringue & vanilla cream*

### Dark chocolate and coconut pie

*with salted caramel cream and raspberries*

### Persian orange and almond syrup cake

*with rosewater cream and spun sugar*



### Other inclusions:

\*Cutting of cake if applicable (canape style on platters for each table with coffee and tea)

Individual printed menus with personalised menu heading

Table linen

## Cafe at Lewers Table Share Menu

Min 40 Max 80

\$45 per person

Choose 1 from Mains and 1 from Sweets\*

### Starter

Grazing boards

*Local cured meats, pickled vegetables, house made dip, marinated olives with grilled bread and Mudgee olive oil*

### Main

Slow cooked lamb shoulder  
*with braised lentils and harissa labneh*

Smoked paprika pulled pork  
*with Moroccan spiced sweet potato*

Lemon and thyme roast chicken  
*with rosemary salted potatoes*

### Accompanying sides:

Pan juice gravy

Steamed greens with toasted almonds

Mixed leaves with French vinaigrette

Toasted Turkish bread

### Sweets

Flourless chocolate and raspberry cake  
*with vanilla bean ice cream*

Persian orange and almond syrup cake  
*with rosewater cream*

Hummingbird cake  
*with cream cheese icing and crème Chantilly*

Seasonal fruit platter

Other inclusions:

\*Cutting of cake if applicable (canape style on platters for each table with coffee and tea)

Individual printed menus with personalised menu heading

Table linen

**Cafe at Lewers**  
**Function Beverage Packages**  
**(based on duration of 4.5 hours)**

**Packages**

Standard (\$40 per person) \*

Deluxe (\$55 per person) \*

Superior (\$70 per person) \*

**Tab**

Pay for consumption

**Packages**

**STANDARD**

**Beer** (please select 2):

Corona

*Mexico*

Victorian Bitter

*Victoria*

Carlton Draught

*Victoria*

Cascade Light

*Tasmania*

**White wine** (please select 1):

SEMILLON SAUVIGNON BLANC

**'The Mill'**

*Orange, NSW*

CHARDONNAY

**'Wallace Lane'**

*Orange, NSW*

**Red wine** (please select 1):

SHIRAZ

**'Gardners Ground'**

**(Organic)**

*Canowindra, NSW*

CABERNET MERLOT

**'Apple Tree Flat'**

*Logan, NSW*

**Sparkling Wine** (included):

**'Pennington Terrace'**

Margaret River, WA

**DELUXE**

**Beer** (please select 2):  
James Boag's Premium  
*Tasmania*

Coopers Pale Ale  
*South Australia*

Corona  
*Mexico*

Peroni  
*Italy*

Hillbilly cider  
*New South Wales*

Cascade light (included as 3rd option)  
*Tasmania*

**White wine** (please select 1):  
SEMILLON SAUVIGNON BLANC

**'The Mill'**  
*Orange, NSW*

CHARDONNAY  
**'Wallace Lane'**  
*Orange, NSW*

**Red wine** (please select 1):

SHIRAZ  
**'Gardners Ground'**  
**(Organic)**  
*Canowindra, NSW*

CABERNET MERLOT  
**'Apple Tree Flat'**  
*Logan, NSW*

**Sparkling Wine** (please select 1):

**'Pennington Terrace'**  
*Margeret River, WA*

**'Sieur d'Arques Grande Cuvee 1531 de Aimery'**  
*France*

## **SUPERIOR**

### **Beer (please select 3):**

Corona

*Mexico*

Boags Premium

*Tasmania*

Victorian Bitter

*Victoria*

Stone and Wood Pacific Ale

*New South Wales*

Peroni

*Italy*

Cascade Light (included as 4th option)

*Tasmania*

Hillbilly Apple Cider

*New South Wales*

### **White wine (please select 2):**

SEMILLON SAUVIGNON BLANC

**'The Mill'**

*Orange, NSW*

CHARDONNAY

**'Wallace Lane'**

*Orange, NSW*

Pinot Gris

**'Tamberlain'**

**(Organic)**

*Orange, NSW*

### **Red wine (please select 2):**

SHIRAZ

**'Gardners Ground'**

**(Organic)**

*Canowindra, NSW*

CABERNET MERLOT

**'Apple Tree Flat'**

*Logan, NSW*

PINOT NOIR

**'Weemala'**

*Logan, NSW*

### **Sparkling Wine (please select 1):**

Mumm

*Cordon Rouge Brut, France*

Piper-Heidsiek

*Brut Champagne, France*

\*Please note, soft drinks and sparkling water are included in all packages. Each guest will also be offered a glass of Moscato at time of dessert.

## **Tab**

### **Beer (please select 3)**

Cascade Light 5

Hobart, TAS

Corona 7

Mexico

James Boags Premium 7

Tasmania

White Rabbit Dark Ale 8

Geelong, VIC

Stone & Wood Pacific Ale 8

Byron Bay, NSW

Hillbilly Apple Cider 8

Bilpin, NSW

### **Red wine (please select 2):**

SHIRAZ

**'Gardeners Ground'**

**(Organic)**

Canowindra, NSW

**G 8 B 33**

PINOT NOIR

**'Weemala'**

Logan, NSW

**G 10 B 40**

CABERNET MERLOT

**'Apple Tree Flat'**

Logan, NSW

**G 8 B 32**

### **White wine (please select 2):**

SEMILLON SAUVIGNON BLANC

**'The Mill'**

Orange, NSW

**G 9 B 35**

PINOT GRIS

**'Tamberlain'**

**(Organic)**

Orange, NSW

**G 8 B 32**

CHARDONNAY

**'Wallace Lane'**

Orange, NSW

**G 8 B 30**

### **Sparkling (included)**

**'Pennington Terrace'**

Margeret River, WA

**G 8.5 B 34**