



spring lunch 2011

Megalong Valley beef pie with mash \$19.50

beef kefta and spicy Trunkey Creek chorizo and tomato tagine with local free range egg \$22.50

salad of double smoked Trunkey Creek ham, Moroccan spiced chick peas, beetroot relish and truss tomatoes \$22.50

smoked salmon, local citrus and artichoke potato salad, Nepean River wild fennel aioli \$22.50

poached chicken with crisp greens, Lewers garden parsley and lemon hummus \$22.50

grazing plate:

an assortment of our menu items, perfect for sharing \$24.50

kids sandwiches \$5 (vegemite, peanut butter, ham, cheese, tomato)

all day sweets

affogatto of serendipity vanilla ice cream and Genovese espresso coffee \$7.50

blackboard specials for daily baked cakes and other sweets

drinks

coffee \$3.50 (double shot, soy \$4.00)

mugs \$5.50 large glasses \$6.50

loose leaf teas \$4:

English Breakfast, Earl Grey, chamomile, green

Moroccan fresh mint tea \$5

freshly squeezed 'River Road' orange juice small \$4 large \$6

hot chocolate \$5.00

chocolate milkshake \$5.00

iced coffee \$5.00

sparkling mineral water 250ml bottle \$3.50

home made lime and mint lemonade \$5

ginger beer \$3.50

BYO corkage surcharge \$3 per person



To celebrate spring, Cafe at Lewers would like to pay tribute to the garden - the garden that brings us the food we eat - and especially the truly unique gardens of Penrith Regional Gallery & The Lewers Bequest.

Penrith Regional Gallery is set on the former home of leading Australian artists Gerald and Margo Lewers. From the 50s to the late 70s, the Lewers' home was known as a place of style, innovation and hospitality. Prior to her death in 1978, Margo began the process of bequeathing her home and collection of artworks to the local community. In 1980, honouring their mother's wishes, the Lewers daughters generously donated the site, buildings, gardens and a substantial collection of art to Penrith City Council. In 1981 Penrith Regional Gallery & The Lewers Bequest was opened and Margo's vision to create a centre of excellence for the presentation and appreciation of art for the community was attained.

Margo was a talented and innovative gardener who also loved to cook. The vast majority of the plants you see including those in the 'veggie patch', are the exact varieties that Margo Lewers herself grew. In spring, this meant lots of lush and leafy silverbeet, spinach, broccoli, cauliflower and parsley. What you see today are the varieties that Margo grew. This garden is a living, breathing part of our local history.

For the last six years the garden has been tirelessly and passionately maintained by Shayne Roberts, a specialist heritage gardener and expert horticulturalist. During the week Shayne breathes life into the garden you see. This is a garden that requires constant maintenance for us to enjoy.

The Cafe at Lewers team would like to acknowledge all those who have brought to us their garden. Thank you, Margo. Thank you, Shayne. Thank you, Linda and Arnold, who have supplied us with their oranges, literally grown down the road on River Road. Thank you Adrian, who supplies us with eggs, honey and orchard fruit, from his family's farm in Kurrajong. And thank you to those locals who have offered us their home grown herbs, eggs and tomatoes.

The garden you are now looking at is priceless and in its' honour our menu this weekend will incorporate as many ingredients as possible that are grown here or in other gardens not very far away..

Thank you for all your support. Happy spring!