



Function PACKAGES

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139 Old Pitt Town Road, Pitt Town NSW 2756

Welcome



TO BISTRO 139

Welcome to Bistro 139, a family-run restaurant and functions service, offering a delicious and diverse selection of food for any occasion—whether it's a conference, engagement, wedding, birthday, remembrance, wake, awards night or casual gathering.

Operated by Chef Tanin and his wife, Israt, Bistro 139 is committed to using only the freshest ingredients sourced from local suppliers whenever possible, as well as delivering the highest quality in every dish we serve.

Our goal is not just to meet your expectations but to exceed them. Our functions menu serves as a starting point for you to consider, we also welcome your ideas. If you have a favorite dish or special request, let us know, and we'll do our best to accommodate you. Additionally, we are happy to cater to any dietary requirements you may have.

We look forward to making your event a memorable one!

Tanin Haider
CHEF TANIN

BUFFET MENU OPTIONS

Minimum of 30 people.

BRONZE BUFFET



STARTER

Bread Roll & Butter

SALADS

Creamy Mustard
Potato Salad

Pasta with Sundried
Pesto & Olives

Garden Salad

HOT DISHES

Thai-Style
Grilled Chicken

Beef Penang Curry

Aromatic Basmati Rice

Penne Arrabbiata

DESSERTS

Chocolate Brownie
Passionfruit Cheesecake
Watermelon Slices

SILVER BUFFET



STARTER

Bread Roll & Butter

SALADS

Creamy Mustard
Potato Salad

Pasta with Sundried
Pesto & Olives

Garden Salad

Couscous &
Pumpkin Salad

HOT DISHES

Garlic Pita with Dips
(on the table)

Salt & Pepper Squid
(on the table)

Aromatic Basmati Rice

Lemon Herb Chicken

Slow-Cooked
Lamb Shoulder

Baked Potato

Creamy Mushroom Penne

DESSERTS

Baked Cheesecake
Chocolate Brownie
Fresh Fruit Platter

GOLD BUFFET



STARTER

Bread Roll & Butter

SALADS

Creamy Mustard
Potato Salad

Pasta with Sundried
Pesto & Olives

Garden Salad

Antipasto
Mixed Grilled Vegetables,
Cold Cut Meats

HOT DISHES

Garlic Pita with Dips
(on the table)

Salt & Pepper Squid
(on the table)

Crumbed Prawn Cutlets
(on the table)

Aromatic Basmati Rice

Moroccan-Style Chicken

Greek-Style Lamb Kleftiko

Lemon & Oregano Potatoes

Creamy Mushroom Penne

DESSERTS

Red Velvet Cake
Tiramisu
Chocolate Brownie
Fresh Fruit Salad

Gluten Free Dairy Free Vegetarian

Note: Some dishes may contain traces of nuts.

At Bistro 139, your satisfaction is our priority. If you have any dietary requirements or special requests, just let our team know - we'll do our very best to accommodate you.

PIZZA AND PASTA BUFFET

Minimum of 30 people.

\$50
PER PERSON

\$25
KIDS 12 YRS & UNDER

STARTER

Choose 1 option

Garlic Bread

Herb Bread

PASTA

Choose 2 options

Creamy Mushroom Penne 

Rigatoni Bolognese

Baked Macaroni & Cheese 

PIZZA

Choose up to 3 options

Margherita Pizza 

Mozzarella & Fresh Basil

Hawaiian Pizza

Ham, Mozzarella & Pineapple

Supreme Pizza

Ham, Pepperoni, Cabanossi, Mushroom, Onion, Capsicum, Olives & Mozzarella

Maple Roasted Pumpkin Pizza 

Fetta, Cherry Tomato, Sage & Spanish Onion

Peri-Peri Chicken Pizza

Chicken Breast Fillet with Jalapenos, Red Onion & Mozzarella,
drizzled with Chilli Mayo

DESSERT

(BOTH OPTIONS ARE INCLUDED)

Tiramisu

Fruit Platter

 Gluten Free  Dairy Free  Vegetarian

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WAKE / CELEBRATION OF LIFE BUFFET

Minimum of 40 people.

\$30
PER
PERSON

SANDWICHES

- Chicken with Slaw & Peri Peri
- Ham & Cheese
- Tuna with Mayonnaise & Bell Peppers 
- Curried Egg with Tomato Salsa  

HOT FOOD

- House-made Tempura Fish Cocktails with Tartare Sauce & Lemon
- Vegetarian Spring Rolls 
- Smokey BBQ Wings 
- Gourmet Mini Pies with Condiments
- Vegetarian Samosas 

FRUIT

- Sliced Fruit 

TEA & COFFEE

- English Breakfast Tea
- International Roast Coffee
- Condiments
- Biscuits



 Gluten Free  Dairy Free  Vegetarian

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CANAPE / FINGER FOOD MENU

Minimum of 25 people.

PLEASE CHOOSE A MINIMUM OF 5 OPTIONS (PER PERSON)

Vegetarian Spring Roll 	\$4.00
Spinach & Fetta Pastry 	\$5.00
Mini Greek Salad Skewer 	\$4.20
Vegetarian Samosa 	\$4.50
Crispy Buffalo wings	\$4.50
Satay Chicken Skewer	\$5.00
Mini Beef Slider	\$5.50
Mini Prawn Roll	\$5.50
Mini Smoked Salmon & Cream Cheese Bites	\$5.50
Sausage Roll	\$4.50
Mini Quiche Lorraine	\$4.50
Mini Beef Pie	\$4.70
Tempura Barramundi Bites	\$4.90
Japanese Panko Calamari	\$4.50
Lamb Souvlaki	\$5.50
Chicken Souvlaki	\$4.90
Pork Belly Bite	\$4.90
Mini Meatballs	\$4.50

TEA AND COFFEE STATION

Available at \$6 per person.

English Breakfast Tea

International Roast Coffee

Condiments



Please enquire about the addition of biscuits
or sweet pastries and muffins.

 Gluten Free  Dairy Free  Vegetarian

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SIT-DOWN ALTERNATE MENU

Minimum 30 people.

\$60
PER PERSON

2 Courses

entree + main or
main + dessert

\$75
PER PERSON

3 Courses

entree + main + dessert

Choose 2 options from each course

ENTREE

Prawn and Avocado Mousse GF DF
with Beetroot and Radish Salad, & Tequila Lime Dressing

Spinach and Ricotta Ravioli V
with Creamy Mushroom Sauce, Chive Oil & Baby Rocket

Braised Pork Belly DF
with Asian Slaw & Chilli Caramel

MAIN

Beef Fillet, Garlic Mash, Wild Mushroom GF DF
with Spinach & Red Wine Jus

Spinach, Fennel and Rosemary Risotto
with Caramelised Pumpkin & Wild Baby Rocket V

Barramundi Fillet DF GF
Steamed Bok Choy, Bean Shoot Salad with Coconut Sauce

Skinless Chicken with Bearnaise sauce
Kipfler Potatoes & Sautéed Spinach

DESSERT

Tiramisu
with Strawberries

Sticky Date Pudding
with Butterscotch Sauce & Vanilla Ice Cream

Fresh Fruit Salad DF GF

GF Gluten Free DF Dairy Free V Vegetarian

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KIDS' PARTIES

Children 12 years & under.

Minimum 25 children.

INDIVIDUAL MEAL MENU

\$25
PER
PERSON

Each child receives plated:

- 1 x Party Pie
- 1 x Mini Sausage Roll
- 1 x Chicken Tender
- Hot Chips
- Tomato Sauce
- Dessert - Jelly Cup



BUFFET MENU

\$35
PER
PERSON

SELECTION OF:

- Party Pies
- Sausage Rolls
- Penne Bolognese
- Chicken Nuggets
- Barramundi Fish Bites
- Hot Chips
- Tomato and BBQ Sauce



DESSERT

- Jelly Cups
- Chocolate Brownie Bites

Gluten Free Dairy Free Vegetarian

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ADDITIONAL INFORMATION

AREAS AVAILABLE FOR FUNCTIONS

Function room: • 150 people seated
• 220 people standing up

Outdoor terrace: • 50 people seated
• 75 people standing up

ROOM HIRE (if applicable) AND BEVERAGE PACKAGES

Please discuss any relevant room hire charges and your beverage package needs with club management.

BYO CAKE

When providing your own cake, we can offer these options:

1. Bistro 139 provides plates and forks and you cut and serve your own cake (no charge).
2. Bistro 139 cuts the cake and serves on a shared platter with plates and forks provided.
\$5 fee plus \$2 per head.
3. Bistro 139 cuts the cake and serves on individual plates. \$10 fee plus \$3 per head.

FINAL NUMBERS AND PAYMENT

Please note that all functions require a 50% deposit 7 days prior to the event. The balance of the payment is to be paid on the day of the event, prior to commencement.

We require confirmation of final number of guests 7 days prior to the function.

*** Please note that Club membership food discounts are not available for group functions.*

Phone: 02 4572 3658 • teams7hospitality@gmail.com

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if you would like to speak with Chef Tanin directly,
please call him on phone: 0420 683 348