

FOR THE LOVE OF FOOD

Laissez-faire has an enviable reputation for delivering innovative cuisine, using local NSW produce. Our chefs carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavour, texture and timeless presentation.

We are a full service catering & events company with a passion for unique dining experiences.

Speak to us about all your event & catering needs.



SHARED MENU

All plated menus are served with warm sourdough rolls.

Our bread is served with organic butter or extra virgin olive oil to the table.

CANAPES

- Mushroom, truffle and parmesan arancini ball (v)
- Moroccan rubbed lamb and fetta sausage rolls, chilli tzatziki dip

CHOOSE YOUR ENTREE - Please select 2

- Marinated beetroot salad with pistachio, apple, mint & shanklish cheese (v, gf)
- Smoked fish rilette, preserved lemon, herbs (gf, n)
- Charred prawns, chilli, avocado puree (gf, df)
- Venison tartare, house sriracha, pickled Farm radish, sesame (gf, df)

CHOOSE YOUR MAINS - Please select 2

- Corn-fed chicken grilled with lemon, spices and herbs saffron vegetable rice (gf)
- Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf, lf)
- Roasted wagyu beef, polenta and chimichurri (gf)
- Charred salmon, risoni, pea, red onion and mint
- Wild mushroom risotto scented with truffle oil and served with fresh parmesan (v, gf)

CHOOSE YOUR SIDES - Please select 3

- Cumin roasted pumpkin, French beans, roquette, parmesan (v, gf)
- Roasted dutch carrots, carrot top pesto, tahini, yoghurt, puffed wild rice (v, gf)
- Roast thyme potatoes and rosemary salt (v, gf)
- Organic leaves and champagne vinegar dressing (v, lf, gf)
- Balinese mixed organic vegetable salad, lime juice dressing (v, gf)

CHOOSE YOUR SWEETS- Please select 2

- Crumbled Tim Tam pavlova, King island double cream, shaved chocolate
- Mango Eton mess, meringue, chantilly cream, raspberry ripple
- Glazed wild strawberry tart, crème patissiere
- Lemon tart, crème fraiche
- Mini passionfruit brûlée, coconut sugar (gf)

APRES

- After your meal, you are served organic and sustainable coffee and a selection of fine teas.

