

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.



MORNING TEA

AFTERNOON TEA

These break menus include freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water

TEA-TIME - Please select 2 items

- Bircher muesli with toasted coconut
- Natural honey yoghurt, fresh berries (gf)
- Seasonal fruit salad cup, passionfruit compote and fresh mint (gf)
- Selection of mini glazed fruit Danish pastries
- Breakfast crispy bacon and egg rolls, tomato and chilli jam
- Quiche Lorraine
- Mini croissant: Ham & cheese | tomato & cheese (v)
- Sweet potato and haloumi frittata (v/gf)
- Berry friands (gf)
- Bite size scones, strawberry jam, cream
- Dark chocolate brownie (gf)
- Macaron collection (gf)
- Rawsome Slices (vg,gf)
- Mini Carrot cake bite with cream cheese icing
- Persian orange cake (gf)
- Mini lamingtons

SOMETHING EXTRA?

- Extra morning or afternoon tea item
- Selection of soft drinks
- Organic juices
- Barista coffee cart
- Nespresso coffee
- Water bottles