

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.

Our canapé selections are seasonal, flexible, generous. Whether you're after curtain-raiser appetisers for a seated event or a full array of appetisers – from smaller bites to heartier bowl dishes – to anchor a dazzling cocktail party, we'll make sure you don't go home hungry.

Speak to us about all your event & catering needs.



BUILD YOUR OWN COCKTAIL MENU

COLD CANAPÉS

- Smoked salmon dome, dill cream cheese, salmon roe, blini (nf)
- Gin & sage salt cured lamb, white pepper yam, black bread, parsley mayo
- Truffled ricotta, honey and fig tart (v)
- Freshly shucked oyster, shallot & raspberry mignonette, finger lime (gf,df,nf)
- Roasted eggplant & tahini panna cotta, rye pumpernickel, toasted macadamia (vn)
- Peking duck pancakes with hoisin sauce and scallion
- Fiery chicken tostada with avocado, lime & jalapeno (gf, df)
- Black Sesame Seared Ahi Tuna on a Wonton Crisp (df)
- Vegetarian rice paper rolls, nam jim (v,gf)

HOT CANAPÉS

- Porcini mushroom and cheese arancini, parsley emulsion (v)
- Truffle mac and cheese bites (v)
- Petite pork sausage roll, toasted fennel, tomato chutney
- Seared scallop, mango, ginger and lime salsa (served on shell) (gf)
- Ground beef slider, American cheese, mayo, pickle, tomato sauce (nf)
- Mini lamb pie, minted pea mash
- Chicken schnitzel slider, melted maffra cloth cheddar
- Roasted pumpkin and arancini, basil mayo (vg,gf)
- Authentic chicken peanut satay skewers (gf)
- Prawn toast, butter brioche, sesame, fish roe, kewpie
- Pulled pork slider, with cheese, coleslaw
- Goats cheese and lemon myrtle tart, onion jam (v, nf)



BUILD YOUR OWN COCKTAIL MENU

SUBSTANTIAL

- Potato Gnocchi, burnt sage butter, zucchini and peas (v)
- Crumbed fish finger and rosemary salted chip, tartare sauce
- Crispy skinned salmon, Asian slaw, coriander, dried shallot and ponzu dressing (gf)
- Poke bowl of salmon, kale, beets, edamame, red onion, roasted sesame dressing, seaweed salad, tobiko, crispy shallots (gf, df)
- Poke bowl of shiitake eggplant, house slaw, sushi rice, umami cashew crunch, sesamiso, sesame seeds (vg, gf, df)
- Crispy fried chicken, chips with jalapeno mayonnaise
- Mini creamy and light lobster rolls (df)
- Singaporean rice noodles, chicken, chilli, curry & ginger (vg, gf, df, nf)
- Poached prawn roll, pickled cucumber, saffron aioli (nf)

SWEET CANAPÉS

- Brûlée, caramel crunch (v,gf)
- Mini strawberry tart, cream patisserie (v,gf)
- Opera slice (v)
- Mini berry pavlova (v, gf, nf)
- Limoncello meringue tartlet (v)
- Chocolate espresso and salted popcorn caramel tarts (v)
- Mini tiramisu chocolate cup, kahlua, cocoa (v)
- Chocolate truffle (v, gf)

LATE SUPPER

Late night snacks on the way out are designed to soak up the evening, dazzle the tummy and send you home happy.

Toasted brioche slider, grilled ground beef patty, fresh tomato with double cheese and tomato chutney
House slider of Peri Peri chicken with caramelised onion, swiss cheese, tomato and ranch dressing
Fish & chips, flathead fillets, crispy kipflers, Spanish paprika mayo





SPICE UP YOUR COCKTAIL PARTY

GRAZING STATION

Wow guests with a beautiful display of cheese, antipasto & charcuterie that they can help themselves to. The table will feature Australian cheese, seasonal ingredients including char grilled zucchini with fresh oregano & lemon, roasted red peppers, roasted truss cherry tomatoes, pickled fennel, artisan salamis, Italian prosciutto & more. Served with candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels and fresh sourdough, crackers and lavoche.

DUMPLING STATION

A selection of fresh dumplings which are served in our steamer baskets & lend a touch of the Orient to any event.

- Spicy seafood dumpling
- Pork and Asian Greens Dumplings
- Edamame and Pea Dumplings (v)

Served with fresh chilli, black vinegar, plum sauce and soy sauce

PAELLA STATION

Paella cooked in a traditional 1.5 metre pan in front of guests. Authentic Spanish paella with a slow cooked sofrito, richly flavoured with saffron, mussels, clams, prawns, calamari, chicken wingettes and Spanish chorizo

PASTA BAR

Let your guests salivate whilst they watch our chefs mix large batches of freshly cooked pasta.

- Rich tomato & wagyu beef
- Forest mushroom, confit garlic & baby basil (v)

Served with crusty bread, rosemary focaccia, olive oil and chili oil.

RAW SEAFOOD BAR

Market fresh seafood Served on an ice bar the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event. All served with a range of dipping sauces, lemons, limes and condiments.

AMERICAN BURGER BAR

Watch as our Chef's bring the American style burger to your next event!

- Grilled wagyu beef, pickle, butter lettuce, tomato, American cheese, Smokey BBQ
- Southern fried chicken with red slaw & chipotle sauce
- Confit mushroom, American cheese, tomato, balsamic onion & secret sauce (v)
- Buckets of hot chips

DESSERT BAR

Selection of petite sweets presented on a dessert table for self-service: Chef can design desserts to meet your theme.