

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.





CLASSIC

LUNCH MENU

A delicious selection of artesional sandwiches and wraps:

- Mild spiced chicken, corn, black beans, aioli, mix leaf
- Ham, Swiss cheese, tomato, lettuce and aioli/seeded mustard mix
- Tasmanian smoked salmon, cream cheese, capers, red onion, green salad & lemon juice
- Caesar dressing, chicken schnitzel, bacon, eggs topped with parmesan finished with cos lettuce
- Beetroot hummus, mix leaf, grilled eggplant, grilled pumpkin, charred capsicum, and goats' cheese (v)

Lunch is served with a seasonal fruit platter, a selection of juices, sparkling and still water, as well as freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas .

PREMIUM

LUNCH MENU

A delicious artisanal sandwich selection on a variety of breads including multi-grain, white, wholemeal, rye, baguettes and wraps

BITES - Please select 2

- Beef empanada, smokey tomato sauce
- Barbecued broccoli, pea and ham tart
- Vegetarian rice paper rolls with dipping sauce (vegan)
- Baby smoked salmon and green shallot frittata with sour cream (gf)
- Selection of sushi with pickled ginger, soy and wasabi mayonnaise (gf/v)
- Heirloom tomato, mozzarella and basil quiche (v)
- Satay beef skewers and peanut dipping sauce (gf/df)
- Pork sausage roll, tomato chutney
- Indian style samosa and tamarind dressing (vegan)

SALAD - Please select 1

- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Crunchy kale and walnut salad, tahini maple dressing (v/gf/lf)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats' cheese
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Kumara and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing (v/gf)

Lunch is served with a seasonal fruit platter, a selection of juices, sparkling and still water, as well as freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas.



EXECUTIVE LUNCH MENU

Our executive lunch is served with warm sourdough rolls. Our bread is served with organic butter.

HOT DISHES - Please select 3

- Corn-fed chicken grilled with lemon, spices and herbs saffron vegetable rice (gf)
- Lamb shoulder, olives, rosemary, preserved lemon, baked potatoes (gf/lf)
- Roasted wagu beef, polenta and chimichurri (gf)
- Kingfish, brocolini, lemon and caper butter
- Charred salmon, risoni, pea, red onion and mint
- Wild mushroom risotto scented with truffle oil and served with fresh parmesan (v,gf)
- Smoked eggplant, mixed grain dahl, yoghurt (v, gf)
- Tapas style beef meatballs with spicy tomato sauce and steamed rice (gf)

SALAD - Please select 2

- Salad of yellow grape tomatoes, snow peas, red capsicum and mint (gf/v)
- Crunchy kale and walnut salad, tahini maple dressing (v/gf/lf)
- Quinoa salad, red cabbage, capsicums, shredded carrot, roast baby corn (vegan)
- Roast beetroot, green bean, caramelised walnut, goats' cheese
- Mesculin leaves, avocado, cherry tomatoes with balsamic dressing (vegan)
- Kumara and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing (v/gf)

Lunch is served with a seasonal fruit and cheese platter, a selection of juices, sparkling and still water, as well as freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas