

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.

Individually plated dishes that highlight the best produce of the season. .

For a true restaurant-style experience, our menu showcases technique and seasonality over a progression of three or five courses. For the ultimate in fine-dining, pair each course with matched wines selected by some of Sydney's leading sommeliers.

We are a full service catering & events company with a passion for unique dining experiences. Speak to us about all your event & catering needs.



PLATED MENU

All plated menus are served with sourdough rolls.

Our bread is served with CopperTree Farms Butter

CANAPES

- Roasted eggplant & tahini panna cotta, rye pumpernickel, toasted macadamia (vn)
- Smoked salmon dome, dill cream cheese, salmon roe, blini (nf)

ENTRÉE

- Beef Tataki, soybean, beets, soy and mirin dressing (gf,df)
- Yamba Tajin prawn salad of petite bouche, cucumber, radish, sesame, cucumber yoghurt (gf)
- N.Z King salmon tartare with avocado and wasabi (df)
- Corn-fed chicken roulade with cauliflower and walnuts (gf)
- Canadian scallops, peas, baby fennel and truffle (gf,df)
- Sesame crusted South Coast tuna, black radish, white soy sauce and yuzu dressing (gf,df)
- Burrata, blushed tomato, summer green oil, fig balsamic, basil (gf,v)
- Japanese soaked tofu, citrus lentils & pearl cous cous (gf,vg)

MAIN

- N.Z Line caught Harpuka, potato rosti, asparagus, leek, lotus root, salmoriglio (gf)
- Victorian Sovereign grass-fed lamb rump, kumera fondant, shimeji, truffle cream, jus (gf)
- QLD Mahi Mahi, champagne velouté, potato, heirloom tomato & green Ligurian olives (gf)
- Copper Tree Farms beef tenderloin, crushed potato, lemon caper Tuscan kale, baby fennel, jus (gf)
- Chicken breast supreme, Dutch carrot, salsa verde, eschalot (gf)
- Pork cutlet with sage, walnut & garlic butter, celeriac puree, Thumbelina carrot (gf)
- Eggplant three ways, pearl cous cous, baby basil (gf,vg)
- Vegetable terrine, carrot puree, witlof (gf,vg)

DESSERT

- Chocolate mousse cake, berry compote, raspberry dust, fresh berries (vg)
- Classic pavlova, limoncello curd, scarlet berries (gf)
- Blueberry cheesecake, blueberries, dianthus flowers
- Crème brulee, pistachio biscotti, coconut sugar
- Orange blossom panna cotta, mandarin and meringue (gf)
- Chocolate and cherry torte (gf)

APRES

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





SPICE UP YOUR PLATED MENU

FOR THE TABLE

Your choice of shared side.

- Grilled Mediterranean vegetables, toasted fennel seeds (vg,gf)
- Feta, honey pumpkin and chive (v,gf)
- Grilled zucchini and snow peas (vg,gf)
- Roasted beetroot salad with dill, goats cheese, purple witlof, toasted walnuts and baby spinach (v,gf)
- Roast thyme potatoes and rosemary salt (vg,gf)
- Organic Petite Bouche leaves dressed with fig balsamic and extra virgin olive oil (vg,gf)

PALETTE CLEANSER

Used to neutralise your taste buds, enhancing your culinary experience.

- Lemon and blood orange sorbet
- Mint and melon sorbet
- Apple sorbet

CHEESE, PLEASE

- Cheeses, pear compote, ginger and fig wafers

NESPRESSO BAR

- Self-service Nespresso bar station, with Nespresso pods and T2 collection (includes equipment, milk, sugar)