

# 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

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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

- Balsamic tomato and pesto puff (v)
- Mini chicken mushroom and leek pie

### ENTREÉ

- Sous vide chicken roulade, parsley paper, corn, shichimi spiced, flower petal
- King prawn cutlet, blanc de blanc jelly, avocado mousse, mango salsa, raspberry dust, summer herbs (gf)
- Pan fried scallops, celeriac purée, shimeji mushrooms, lemon salt
- Salmon pastrami house made, endive and pickled cucumber, egg foam (gf)
- Prosciutto, melon and gorgonzola, semi dried tomato, walnut, balsamic and mint (gf)
- Tomato tarte tatin, stilton cheese spread, hazelnut crumble, aged balsamic gel (v)

### MAIN - alternate serve

- Grass fed lamb rack, carrot puree, confit potato, roasted purple carrot, jus (gf)
- Seared salmon, black barley and roasted beetroot, broccolini, crispy skin (df)
- Cheese and prosciutto stuffed chicken ballotine, crushed potato, wilted spinach, walnut, creamy jus
- Fillet of beef, pepper berry, baby carrot, duchess potato, cherry tomato compote
- Summer vegetable ragout, soft polenta, roasted portobello mushroom, umami jus (v, gf)
- Smoked slow cooked brisket, smashed potatoes, baby turnip crispy kale, chimichurri(gf)
- Snapper, fingerling potato, sautéed samphire, olives, dill, red pepper coulis, tomato and caper salsa (gf, df)
- Mushroom and taleggio risotto, dried porcini, button mushroom, baby herb salad, pumpkin seed oil (v, gf)

### DESSERT

- Caramel panna cotta in glass, strawberries, praline & scotch shortbread
- Salted caramel chocolate fondant, vanilla cream, berries compote, gold dust
- Eton mess, white chocolate mousse, berry compote, meringue tube, cocoa dust, flower
- Tasting plate; Mini torched lemon tart baked meringue, Mini Tim Tam and berry cheesecake and Mini fruit tart, cream patisserie
- Char-grilled fig and espresso panna cotta, almond tuile

### APRES

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





## SPICE UP YOUR PLATED MENU

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### FOR THE TABLE

*Your choice of shared side.*

- Cumin roasted pumpkin, French beans, roquette, parmesan
- Dutch carrots glazed with maple syrup and flat leaf parsley
- Roast thyme potatoes and rosemary salt (v, gf)
- Roasted broccolini, pickled chilli, almonds, bread sauce (v)
- Shaved zucchini, peas, mint, eschallots (v, lf, gf)
- Balinese mixed organic vegetable salad, lime juice dressing (v, gf)

### PALETTE CLEANSER

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

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

### SALAD COURSE

*Served before main as a fresh and light way to balance the flavors of your menu.*

- Thai beef, cucumber, lime and chili
- Jamon, watermelon and feta
- Papaya, heirloom cherry tomato, peanut and cilantro

### 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)

