

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.

GARDEN

HIGH TEA MENU

HIGH TEA - please select 4 savoury & 4 sweet bites.

Served with seasonal fresh juices, freshly brewed fair trade and organic coffee with a selection of T2 hand selected teas served with chilled water.



HOMEMADE PASTRIES & TEA CAKES

- Blood orange friand
- Signature raisin scones with homemade jam and cream
- Seasonal fruit skewers with passionfruit drizzle (gf)
- Fruit 'n' Nut Muesli Bar (vegan)
- Hazelnut praline with white chocolate and black truffle
- Coconut and mango panna cotta
- Strawberry, whipped mascarpone and toasted meringue tart

FINGER SANDWICHES & SAVOURY BITES

- Free range egg mayonnaise sandwich, white bread (v)
- Angus roast beef, watercress with sundried tomato and wholegrain mustard mayonnaise, wholemeal bread
- Cucumber and chive cream cheese sandwich, white bread (v)
- Scottish smoked salmon poppy seed bagels with cream cheese, Spanish onions and baby capers
- Egg white frittata, broccoli, spinach, goats cheese and arugula (v/gf)
- Swiss brown and oyster mushroom arancini with Persian feta and basil (v)
- Woombye truffle brie, fig and orange jam, lavosh (v)
- Classic beef pie, tomato chutney
- Heirloom tomato, ash smoked mozzarella and baby basil quiche (v)

Enjoy with a glass of sparkling or champagne