



FESTIVAL PONTOON, NATIONAL MARITIME MUSEUM, 2 MURRAY STREET, DARLING HARBOUR NSW 2000 AUSTRALIA
SERVICED & OPERATED BY LAISSEZ FAIRE CATERING | LAISSEZ.COM.AU



MENU COLLECTION



BREAKIE PACK (Per Person)

BREAKFAST BASKET.....\$20
MINI CROISSANT WITH BUTTER & JAM
HOMEMADE FRESHLY BAKED MUFFIN
SMOKED SALMON, CREAM CHEESE & CAPER BAGEL
PIECE OF SEASONAL FRUIT
ORANGE, PINEAPPLE, TOMATO OR APPLE JUICE

LUNCH BOX (Per Person)

LUNCH BOX ONE.....\$25
GOURMET WRAP & GOURMET SANDWICH
WHOLE SEASONAL FRUIT
BOTTLED WATER

LUNCH BOX TWO.....\$30
GOURMET WRAP & GOURMET SANDWICH
HOMEMADE SAVOURY TART
WHOLE SEASONAL FRUIT
HOMEMADE DESSERT
BOTTLED WATER

LUNCH BOX THREE.....\$40
GOURMET WRAP & GOURMET SANDWICH
HOMEMADE SAVOURY TART
CHOICE OF 1 SALAD FROM SALAD MENU
WHOLE SEASONAL FRUIT
HOMEMADE DESSERT
BOTTLED WATER

FRESH FRUIT CUP\$10 (EACH)

SALAD (Per Person)

SALAD.....\$16 EACH

PENNE PASTA, RICOTTA, LEMON, CHERRY TOMATO & BASIL LEAVES

CLASSIC CAESAR SALAD, GRILLED CHICKEN, PARMESAN, GARLIC CROUTONS & HOMEMADE CAESAR DRESSING

GRILLED CHICKEN SALAD WITH CHERRY TOMATOES, CUCUMBER & HOMEMADE VINAIGRETTE

ROAST PUMPKIN, FETTA, SAGE, SNOW PEA TENDRILS, PAPITAS & HONEY SHERRY VINAIGRETTE

ROAST BABY BEETROOT, PINE NUTS, GOATS CHEESE & ENGLISH SPINACH

POTATO SALAD WITH KALAMATA OLIVES, BASIL, PRESERVED LEMON & SEEDED MUSTARD DRESSING

TRADITIONAL GREEK SALAD, MARINATED FETTA & OREGANO DRESSING

GRAZING PLATTERS

(Serves up to five people)

CHEESE PLATTER.....\$75
A DUO OF PREMIUM CHEESES SERVED WITH QUINCE PASTE, GRAPES, DRIED FRUITS & QUINCE PASTE

SUSHI & SASHIMI PLATTER.....\$85
CHEF'S SELECTION OF NORI ROLLS & ASSORTED SASHIMI SERVED WITH WASABI, PICKLED GINGER & SOY

CHARCUTERIE PLATTER.....\$75
A SELECTION OF CURED & ROASTED MEATS, CORNICHONS, KALAMATA OLIVES, HOUSE MADE CHUTNEY, SERVED WITH TOASTED TURKISH CROUTE

VEGETARIAN ANTIPASTO PLATTER.....\$75
SELECTION OF GRILLED & MARINATED VEGETABLES, SUN DRIED TOMATO PATE, OLIVES, MARINATED FETTA SERVED WITH TURKISH CROUTE FINGERS

ANTIPASTO PLATTER.....\$75
SELECTION OF GRILLED & MARINATED VEGETABLES, CURED MEATS, SUN DRIED TOMATO PATE, OLIVES, MARINATED FETTA SERVED WITH TURKISH CROUTE FINGERS

VEGETARIAN RICE PAPER ROLLS.....\$120
20 PIECES PER PLATTER

SELECTION OF SAVOURY MINI QUICHES.....\$55
10 PIECES PER PLATTER

EXTRAS

BEER BATTERED FISH & CHIPS.....\$15 (PER PERSON)

BREAD.....\$

CHOCOLATE COVERED STRAWBERRIES.....\$55 (PER DOZEN)

SYDNEY ROCK OYSTERS.....\$22.50 (PER DOZEN)

BUCKET OF FRESH PRAWNS.....\$65 (PER KILO)

PLUNGER COFFEE.....\$10 (4 CUP)

BOTTLED WATER.....\$4

POTATO CHIPS.....\$6

SEASONAL WHOLE FRUIT.....\$4

CHOCOLATE BARS.....\$6

PLATTERS

SEAFOOD PLATTER.....\$75
MARINATED PRAWNS
MARINATED CALAMARI
SEARED TROUT FILLET
SMOKED SALMON
MIXED LEAF SALAD
POTATO, KUMARA SALAD, HONEY MUSTARD DRESSING
BREAD SELECTION
AUSTRALIAN FROMAGE SAMPLER PLATTER

DELI PLATTER.....\$70
VIRGINIA DOUBLE SMOKED HAM
ROASTED CHICKEN
PEPPERED BEEF
BALSAMIC MARINATED ROAST VEGETABLES
GERMAN POTATO SALAD WITH GRAIN MUSTARD AND CHIVES
MIXED LEAF SALAD
BREAD SELECTION
TWO HOMEMADE DIPS
AUSTRALIAN FROMAGE SAMPLER PLATTER

VEGETARIAN PLATTER.....\$70
SPANISH FRITTATA OF POTATO, ROSEMARY & SEMI DRIED TOMATOES
CORN & BEAN PATTIE WITH TOMATO SALSA
PUMPKIN AND GOATS CHEESE TARTLET
RICE PAPER ROLLS WITH HOISIN
COCKTAIL VEGETABLE PASTIES
DAILY GARDEN GREENS SALAD
BREAD SELECTION
CHEESE PLATTER, FRUIT & NUTS, LAVOSH

SANDWICH PLATTER.....\$25
A SELECTION OF THREE (3) FRESHLY ASSORTED WRAPS, ROLLS & FRESH CUT SANDWICHES

DESSERT PLATTER – selection of 3 items per person.....\$25 p.p.
LEMON MERINGUE CITRON TARLET
CHOCOLATE PROFITEROLES
MINI CREME BRULEE TART
CARROT CUPCAKES WITH FROSTING