

FESTIVAL PONTOON, NATIONAL MARITIME MUSEUM, 2 MURRAY STREET, DARLING HARBOUR NSW 2000 AUSTRALIA  
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## MENU COLLECTION

SYDNEY BY  
**SAIL**





## BREKKIE BASKET

\$25

Mini croissant with butter & jam  
Homemade freshly baked muffin  
Smoked salmon, cream cheese & caper bagel  
Watermelon and mint cup  
Orange juice

## LUNCH BOX #1

\$25

Gourmet sandwich or gourmet wrap  
Homemade savoury quiche  
Watermelon and mint cup  
Bottled water

## LUNCH BOX #2

\$30

Gourmet sandwich or gourmet wrap  
Homemade savoury tart  
Watermelon and mint cup  
Homemade brownie  
Bottled water

## SALAD BOX (Per Person)

\$16 each

- #1 Classic caesar salad with grilled chicken
- #2 Grilled chicken salad with cherry tomatoes, cucumber & homemade vinaigrette
- #3 Smoked salmon poke
- #4 Roast baby beetroot, pine nuts, goats cheese & english spinach (v)
- #5 Traditional thai beef salad

## 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

ANTIPASTO PLATTER: \$75  
Selection of grilled & marinated vegetables, cured meats, sundried 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

Sydney rock oysters \$ 28.50 (per dozen)  
Bucket of fresh prawns \$ 75 (per kilo)  
Fresh fruit cup \$10 (each)  
Bread \$4.00  
Plunger coffee (4 cup) \$8.00

## PLATTERS

SEAFOOD PLATTER: \$75  
Marinated prawns  
Marinated calamari  
Seared trout fillet  
Smoked salmon  
Mixed leaf salad  
Roast pumpkin, fetta, sage, snow pea tendrils, papitas & honey sherry vinaigrette  
Bread selection  
Australian fromage sampler platter

DELI PLATTER: \$70  
Double smoked ham  
Prosciutto  
Roasted chicken  
Balsamic marinated roast vegetables  
Olives and dips  
Mixed leaf salad  
Roast pumpkin, fetta, sage, snow pea tendrils, papitas & honey sherry vinaigrette  
Bread selection  
Australian fromage sampler platter

VEGETARIAN PLATTER: \$70  
Selection of vegetarian quiches, tarts and frittatas  
Balsamic marinated roast vegetables  
Olives and dips  
Mixed leaf salad  
Roast pumpkin, fetta, sage, snow pea tendrils, papitas & honey sherry vinaigrette  
Bread selection  
Australian fromage sampler platter

SANDWICH PLATTER: \$25  
A selection of three (3) freshly assorted wraps, rolls & fresh cut sandwiches

DESSERT PLATTER – selection of 3 items per person: \$20  
Dark chocolate brownie  
Macaroons  
Carrot cake with frosting  
Italian cookies