



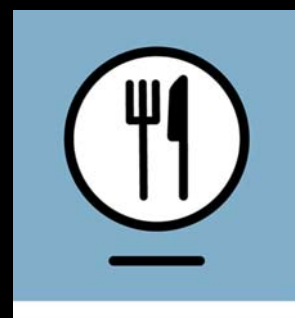
*Creative food - excellent service*

*Dinner menus*

*Laissez-faire*

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Suite G02, Bay 8, Australian Technology Park, Eveleigh, 1430



**laissez-faire**

# *Dinner Menus*

## *Entrees*

Moroccan spiced Veal loin served upon a sumac spiced chickpea salad topped with minted yoghurt  
Cinnamon scented quail atop green harissa accompanied with a radicchio, apple & pistachio salad and mandarin marmalade  
Slow roasted lamb on wilted greens finished with a danish fetta dressing  
Smoked ocean trout with crusty ciabata and wild roquette served with spanish onion and baby caper salsa finished with a dill aioli  
Blue swimmer crab and avocado tian surrounded by a salmon roe vinaigrette and raspberry reduction  
Sichuan style prawn cutlets with a green and white cucumber, picked coriander & mizuna salad with a shallot and garlic vinaigrette  
Glazed onion tarte tatin accompanied with a mixed cress salad  
Buffalo mozzarella, pear and shaved fennel & salad with pickled spring onion and cider dressing

## *Mains*

Char grilled 230g Veal cutlet atop roasted seasonal vegetables with a smoked cheddar bread pudding and merlot jus  
200g Beef tenderloin layered with upon a charred sweet corn potato cake, spinach and tomato relish surrounded by a mulled wine sauce  
Lamb rack cooked medium rare resting upon a caramelised garlic mash and dutch carrots with sauce verte accompanying  
Double smoked Pork kassler served on colcannon mash and braised leek accompanied with a spiced vanilla green apple relish  
Corn fed chicken breast served with a gratinated lemon polenta cake and a warm greek salad with basil & broad bean pesto  
Marinated duck breast sliced upon a tamarind sauce with a middle eastern pilaf and eggplant pickle puree  
Crisp Barramundi fillet resting on roasted kipfler potato and dutch carrots served with a green pea puree  
Seared blackened salmon with a duo of sweet potato accompanied with a slow roasted tomato salsa and lime mustard glaze  
Swiss brown mushroom and leek risotto accompanied with wild roquette and horseradish crème fraîche

## *Dessert*

Passionfruit Crème Brulee with raspberry compote  
Steamed Chocolate and hazelnut pudding surrounded by a rich cointreau chocolate sauce and minted sugar  
Vanilla and cinnamon panna cotta served alongside caramelised fig  
Citron tart with crème fraîche and vanilla snow

## *Après*

After your meal you are served D'oro coffee and a selection of fine leaf and herbal teas.  
Fine chocolates are served to the table

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