

MENU COLLECTION

2021

Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

BREAKFAST

MORNING AND AFTERNOON TEA

LUNCH

DINNER

CANAPÉS

Duck and shitake mushroom ravioli, dashi broth, shallots and salmon pearls



BREAKFAST

2021 MENU

—
Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

BREAKFAST ON THE GO

CONTINENTAL BREAKFAST

STAND-UP BREAKFAST

SYDNEY SIDER SEATED BREAKFAST

Super bowl of coconut and chia seed tapioca, Brazil nuts, Malfroy's honey, oats, acai berry puree and freeze dried fruits



BREAKFAST ON THE GO

\$13 PER ITEM

Served on a food station, presented safely with ICC Sydney's EventSafe measures in place, Grab and Go food items for the time conscious. Select from Morning Favourites, Savoury Bites or Smoothies.

Add bottled 250ml cold pressed juice for \$6.

Add coffee \$7.50 per guest (a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines).

MORNING FAVOURITES

Coconut granola and fruit compote with vanilla infused yoghurt **V**

Bircher muesli with rolled oats, grated apple, dried fruits and nuts **V**

Vanilla waffle, preserved berry compote, freeze dried fruits and wattleseed anglaise **V**

Breakfast trifle – chia tapioca, lychee, coconut and freeze dried fruits **GF, V**

MORNING BOOST FRUIT SMOOTHIES

Blended with yoghurt, milk and Malfroy's Gold honey

Medjool dates, almonds and vanilla bean pods

Super-duper strawberry **GF, V**

Purple boost – pineapple, river mint, hemp and blueberries

DAIRY FREE BREAKFAST DRINKS

Blended with coconut yoghurt, almond milk and Malfroy's Gold honey

Medjool dates, almonds and vanilla bean **GF, V**

Super-duper strawberry **GF, V**

Purple boost – pineapple, river mint, hemp and blueberry **GF, V**

SAVOURY BITES

Spicy breakfast roll – Vietnamese pulled pork, egg, potato hash and togarashi mayo

Croque monsieur – smoked NSW ham, cheesy mustard béchamel on sourdough bread

Breakfast bowl – avocado, hazelnuts, shaved broccoli, kale, torn zucchini flowers, quinoa, seasonal beans, pressed pear and lemon (add a boiled egg on request) **GF, VE**

Breakfast poke – Scrambled silken tofu, braised shitake, avocado, grains, greens, toasted hemp seeds and charcoal dressing **GF, VE**

Scrambled eggs, wilted baby spinach and tomato chutney in a wholemeal breakfast wrap **V**

Roasted local mushrooms, scrambled egg, native mountain pepper and Taleggio cheese in a soft bun **V**

Breakfast baked potato, chorizo grits, Jannei goat's milk cheese and shaved broccoli

Folded egg, crispy bacon, tasty cheese in a milk roll with chipotle BBQ sauce

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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CONTINENTAL BREAKFAST

\$27 PER GUEST

Stand up style breakfast, presented safely with ICC Sydney's EventSafe measures in place.

Package includes:

- toasted muesli
- sliced seasonal fruit
- breakfast pastries
- orange juice
- coffee and teas
- house made botanical waters infused with fruits, berries and herbs.

Add an additional item to your package from the Deluxe Continental or the Savoury for \$7 per guest, per item.

DELUXE CONTINENTAL

Coconut granola and fruit compote with vanilla infused yoghurt **V**

Bircher muesli with rolled oats, grated apple, dried fruits and nuts **V**

Coconut yoghurt breakfast berry parfait **GF, V**

Lemon verbena compressed melon pops with finger lime yoghurt dipping sauce **GF, V**

Coconut and chia seed tapioca pots, Malfroy's honey, oats and acai berry puree with freeze dried fruits **GF, V**

Berry dangerous cronut **V**

Breakfast pastries **V**

SAVOURY

Breakfast bowl – avocado, hazelnuts, shaved broccoli, kale, torn zucchini flowers, quinoa, seasonal beans, pressed pear and lemon *(add a boiled egg on request)* **VE, GF**

Dill mustard cured salmon, horseradish cream, pickled cucumber and red elk salad leaves served on an open toasted bagel

The big vegan breakfast sandwich – roasted pumpkin, avocado, coriander hummus, green zucchini, and pickled sweet red onion **VE**

Caramelised field mushroom tart, Pepe Saya mascarpone and preserved lemon **V**

Pino's Mortadella, truffle and Provolone cheese scroll **V**

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STAND-UP BREAKFAST

\$42 PER GUEST

Stand up style breakfast of sweet and savory premium items, perfect for networking, presented safely with ICC Sydney's EventSafe measures in place.

Package includes:

- two selections from either; sweet or savory
- assortment of breakfast pastries
- smoothie shots
- muesli
- sliced seasonal fruit
- tea
- coffee
- hot chocolate
- orange juice
- house made botanical waters infused with fruits, berries and herbs.

Add additional items to your package for \$7 per item, per guest.

SWEET

Lemon verbena compressed melon pops with finger lime yoghurt dipping sauce **GF, V**

Buttermilk ricotta pancakes with native muntie berries, Malfroy's Gold honey, vanilla and burnt orange cream **V**

Batlow apple and coconut granola muffin **GF, V**

Coco 420, chia and hemp seeds pudding, coconut yoghurt, pistachio nuts, pomegranate arils and Malfroy's honey **GF, V**

Toasted bagel, Pepe Saya mascarpone and freeze-dried fruits **V**

Coconut and chia seed tapioca pots, Malfroy's honey, oats, acai berry puree and freeze dried fruits **V, GF**

SAVOURY

Australian smoked salmon, toasted English muffin with avocado, ricotta and sesame seeds

Native juniper berry waffle, poached chicken, avocado and candied bacon

Croque monsieur – smoked Praga ham and cheesy mustard béchamel on sourdough bread

Spicy breakfast roll – Vietnamese style pulled pork, egg, potato hash and togarashi mayo

Chicken congee, Chinese sausage, shallots and pork floss

Breakfast slider, truffled eggs, tomato and avocado **V**

Pressed mini Mortadella breakfast bagel, Provolone cheese and pickled eggplant

Breakfast bowl – avocado, hazelnuts, shaved broccoli, kale, torn zucchini flowers, quinoa, seasonal beans, pressed pear and lemon *(add a boiled egg on request)* **VE, GF**

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SYDNEYSIDER SEATED BREAKFAST

\$49 PER GUEST

Pre-set cold items with a plated option.

Package includes:

- breakfast pastries
- smoothie shots
- muesli
- seasonal fruit
- tea
- coffee
- hot chocolate
- orange juice
- house made botanical waters infused with fruits, berries and herbs.

PLATED

Super bowl of coconut and chia seed tapioca, Brazil nuts, Malfroy's honey, oats, acai berry puree and freeze dried fruits

GF, V

Country Valley panna cotta, verjuice poached pear, Malfroy's Gold honey, pecan nuts and coconut granola with dried fruits **V**

Common ground – scrambled eggs, crispy bacon, potato hash, chicken chipolata link sausages, roasted field mushrooms, grilled herbed tomatoes and toasted sourdough

Made simply – folded eggs, smashed avocado, Willowbrae goats milk feta, smoked salmon and toasted focaccia

Ground Vegan – sweet corn, scrambled silken tofu and coriander fritters, avocado with braised spiced chickpeas and roasted heirloom tomatoes **VE, GF**

Apple cured salmon, potato waffle, cultured Pepe Saya crème fraîche, trout roe, native river mint and crushed peas

Miso porridge, shredded egg omelette, roasted shitake, charred broccoli, pickled daikon and seaweed **V**

Breakfast bowl – avocado, hazelnuts, shaved broccoli, kale, torn zucchini flowers, quinoa, seasonal beans, pressed pear and lemon *(add a boiled egg on request)* **VE, GF**

Pork sausage, roasted turmeric cauliflower, flatbread, scrambled eggs and yoghurt labneh

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MORNING AND AFTERNOON TEA

2021 MENU

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MORNING ARRIVAL
COFFEE

COOKIE
BREAK

STANDARD
BREAK

PREMIUM
BREAK

HARBOUR
BREAK

MORNING AND
AFTERNOON TEA

MORNING
ARRIVAL

SYDNEY EATS
STANDARD BREAK

SYDNEY EATS
PREMIUM BREAK

SYDNEY
EATS

Coconut tapioca, passionfruit curd and fruit jelly verrine

MORNING ARRIVAL COFFEE

\$5.50 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests.
Served only in conjunction with the Standard Break package.

COOKIE BREAK

\$10 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests.

BARISTA ADD-ON

\$3.50 PER GUEST FOR UP TO TWO COFFEE BREAKS*

\$4.50 PER GUEST CONTINUOUS SERVICE**

- * Minimum 130 guests per break within 6 hour period.
- ** With arrival, morning and afternoon breaks in an 8 hour period.

MORNING ARRIVAL COFFEE

Combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

COOKIE BREAK

House made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

BARISTA ADD-ON

Add theatre to your breaks by offering a combination of expertly made barista espresso coffee, premium brewed coffee and self-serve 'bean to cup' espresso style machines. Can be applied to all coffee packages.

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STANDARD BREAK

\$14 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests.
Select 1 item – serving ratio 1 piece per break per guest.

PREMIUM BREAK

\$18 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests per break.
Select 2 items – serving ratio 1.7 pieces per guests.

HARBOUR BREAK

\$21.50 PER GUEST

Served for up to 45 minutes.
Minimum 40 guests per break.
Select 3 items – serving ratio 2.2 pieces per guests.

BARISTA ADD-ON

\$3.50 PER GUEST FOR UP TO TWO COFFEE BREAKS*

\$4.50 PER GUEST CONTINUOUS SERVICE**

* Minimum 130 guests per break within 6 hour period.

** With arrival, morning and afternoon breaks in an 8 hour period.

STANDARD BREAK

One break food item of your choice and house made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines.

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

PREMIUM BREAK

Two break food items of your choice and house made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines.

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

HARBOUR BREAK

Three break food items of your choice and house made cookies served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines.

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

BARISTA ADD-ON

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MORNING AND AFTERNOON TEA

Additional items can be added to the existing break at \$7 per piece per guest.

SWEET

Berry lamington, lemon beebrush cream and toasted coconut **V**

Blood lime, pear, white chocolate and vanilla muffin **GF, V**

Decadent dark chocolate, native riberry and raspberry brownie **GF, V**

Coconut tapioca, passionfruit curd and fruit jelly verrine **GF, VE**

Glazed pear and frangipane tart with roasted wattleseed cream **V**

Chocolate and banana bread with coastal rosemary **V**

Buttermilk scone dressed with strawberry jam and vanilla wattleseed crème **V**

Lime meringue tartlet with white chocolate dust **V**

Crisp, buttery Kouign Amann sunrise lime pastry **V**

SAVOURY

Pork and fennel sausage roll with rhubarb and plum relish

Potato and green pea samosa, spicy pineapple and mango chutney **VE**

Braised chicken and pencil leek puff pastry wrap

Seasonal mushrooms, bocconcini and semidried tomato pesto Alsace tart **V**

Smoked turkey and cheddar cheese croissant

Gourmet mini pies served with tomato relish

Warrigal greens, Vannella ricotta and baby spinach pide **V**

The Italian – Mortadella, Provolone cheese and truffle scroll

Kidney bean cornbread, avocado, jalapeno and tomato jam **V**

Butternut and Willowbrae goats cheese arancini with Garlickious grown black garlic aioli **V**

HOUSE-CHURNED ICE CREAM SWEET TREAT

Add \$7 per guest

ICC Sydney churned ice cream or sorbet, scooped and served in Dixie cups **GF, V**

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MORNING AND AFTERNOON TEA

Platters can only be purchased in conjunction with our morning or afternoon tea packages, presented safely with ICC Sydney's EventSafe measures in place. Platters serve ten guests.

PLATTERS

Local artisan cheeses \$165

Served with a selection of three NSW cheeses, dried muscatel clusters, Alto wild olives, nuts, lavosh, water crackers, walnut bread and cabernet quince paste **V**

Vegetable crudité platter \$114

Fresh seasonal vegetables served with three dips and condiments **GF, V**

Fresh sliced fruits \$114

Seasonal fruits served with lemon myrtle yoghurt dipping sauce **GF, V**

Local antipasto produce platter \$165

Artisan cured meats served with a selection of pickles, Alto olives, two NSW cheeses and lavosh

Assorted ribbon sandwiches \$140

30 assorted quartered ribbon sandwiches of:

Chicken breast and avocado

Egg, lettuce and cress **V**

Local ham, chutney and tasty cheese

Smoked salmon, cucumber and philly cheese

Wraps \$140

30 assorted wraps of:

Falafel, pumpkin, hummus, parsley salad and sweet chilli **V**

Chicken breast, mayo, avocado, semi dried tomatoes and salad greens

Roast pork, smoked ham, tasty cheese, dill pickle, rocket and green goddess dressing

Assorted vegan and vegetarian ribbon sandwiches on gluten free bread \$145

30 assorted quartered vegan and vegetarian ribbon sandwiches on gluten free bread **GF, V**

Sushi platter \$124

30 assorted hand cut sushi rolls served with wasabi, pickled ginger and soy **GF**

Rice paper rolls \$124

30 assorted chicken, duck and vegetable rice paper rolls served with nuoc cham dipping sauce **GF**

LIFE STYLE RAW ENERGY SNACKS

Protein cubes (24 per plate) \$90

Power up choc **GF, VE**

Pink macadamia nut **GF, VE**

Power bars (12 per plate) \$55

Buckwheat apricot **GF, VE**

Goji and chia bar **GF, VE**

Energy slices (12 per plate) \$55

Coconut

Peanut butter

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MORNING ARRIVAL COFFEE

\$5.50 PER GUEST

Served for up to 45 minutes.
Minimum 50 guests.
Served only in conjunction with the Sydney Eats Standard Break package.

SYDNEY EATS STANDARD BREAK

\$12.50 PER GUEST

SYDNEY EATS PREMIUM BREAK

\$15 PER GUEST

BARISTA ADD-ON

\$3.50 PER GUEST FOR UP TO TWO COFFEE BREAKS*

\$4.50 PER GUEST CONTINUOUS SERVICE**

- * Minimum 130 guests per break within 6 hour period.
- ** With arrival, morning and afternoon breaks in an 8 hour period.

MORNING ARRIVAL COFFEE

Combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Selection of traditional, herbal and infused teas

Filtered iced water

House made botanical waters infused with fruits, berries and herbs

SYDNEY EATS STANDARD BREAK

One chef's daily set food item and house made cookies, whole fruit served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

SYDNEY EATS PREMIUM BREAK

Two chef's' daily set food item and house made cookies, whole fruit served with a combination of brewed premium coffee and self-serve 'bean to cup' espresso style machines

Whole fruit

Selection of traditional, herbal and infused teas

Hot chocolate

Filtered ice water

House made botanical waters infused with fruits, berries and herbs

BARISTA ADD-ON

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SYDNEY EATS

Requested changes to the daily menu will incur a \$5 per guest charge.
Served for up to 45 minutes.
Minimum 40 guests.

MONDAY

Morning tea

Blueberry, white chocolate and wattleseed muffin **GF, V**
Chicken and mushroom arancini

Afternoon tea

Mini donuts, Nutella and raspberry jam filling **V**
Assorted dumplings with soy and black vinegar

TUESDAY

Morning tea

Power up chocolate and nut cubes **GF, VE**
Quiche Lorraine

Afternoon tea

Mandarin, yuzu and white chocolate cake **GF, V**
Beef sausage roll with tomato relish

WEDNESDAY

Morning tea

Steak and black pepper pie
Chocolate mousse with berries **GF, VE**

Afternoon tea

Spicy beef empanada with red mojo sauce
Peanut butter energy slice **GF, VE**

THURSDAY

Morning tea

Assorted sushi, soy, wasabi and pickled ginger **GF**
Lemon and buttermilk scones with strawberry conserve **V**

Afternoon tea

Vegetarian spring rolls with sweet chilli vinegar and soy
Chocolate, raspberry and native riberry brownie **GF, V**

FRIDAY

Morning tea

Chicken and mushroom pie
Portuguese custard tart **V**

Afternoon tea

Mac n cheese croquettes with aioli
Pink macadamia nut power cubes **GF, VE**

SATURDAY

Morning tea

Pickled vegetable rice paper rolls with chilli vinegar **GF, VE**
Choc chip and banana loaf **V**

Afternoon tea

Potato and pea samosa, spiced pineapple and mango chutney **VE**
Strawberry and lemon verbena crème tart **GF, VE**

SUNDAY

Morning tea

Vegetarian quiche **V**
Vanilla and chocolate lamingtons **V**

Afternoon tea

Mushroom and green pea arancini with tomato chilli sauce **V**
Rocky road **GF, V**

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LUNCH

2021 MENU

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**ALL-INCLUSIVE
SYDNEY EATS**

**BUILD YOUR OWN
SYDNEY EATS**

**STAND UP
BITES**

**GRAZING
TABLE**

**LUNCH ON
A PLATE**

Oven roasted Humpty Doo barramundi, curried spanner crab, beans, potato, bean shoots, cucumber, chilli and coriander petit salad



SYDNEY EATS

\$43.50 PER GUEST

Stand up style lunch of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- tea
- coffee
- hot chocolate
- whole fruit
- house made botanical waters infused with fruits, berries and herbs.

For Sydney Eats served seated please add \$10 per guest.

A requested change to the daily menu will incur a \$5 per item per guest charge.

MONDAY

Salad

Caesar salad 82, shaved Grana Padano, prosciutto shards, egg, crostini and creamy herb dressing

Sandwich

Smoked Rangers Valley beef, pickled cabbage, sweet onion, pickles and BBQ sauce

Wrap

Roasted sweet potato, native pepper berry, spinach, mushrooms and lemon myrtle mayonnaise **VE**

Hot protein

The "Iconic OG" Rambo butter chicken, pulao rice with coriander yoghurt and naan bread

Hot vegan

Ras el hanout spiced pumpkin, sumac labna and quinoa **GF, VE**

Hand item

Char Sui pork steamed buns, Sichuan pepper and chilli tomato jam

Dessert

Valrhona caramelia brûlée, mango, apricot and chia oat crumble **GF, V**

TUESDAY

Salad

Baby gem lettuce, fennel, red radish, peas and crushed avocado salad with lime **GF, VE**

Sandwich

BLAT roll - bacon, cos lettuce, avocado and tomato with lemon mayonnaise

Wrap

A.L.T wrap - Avocado, rocket, field tomatoes, green kale pesto and pickled onions **VE**

Hot protein

Rangers Valley beef brisket, red cabbage, mustard sauce and Yorkshire pudding

Hot vegan

Roasted Moroccan style cauliflower, Puy lentils, pine nuts, golden raisins and tahini **GF, VE**

Hand item

Mushroom and spinach fataya, dill and pistachio pesto **V**

Dessert

Limoncello tiramisu **V**

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SYDNEY EATS

\$43.50 PER GUEST

Stand up style lunch of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- tea
- coffee
- hot chocolate
- whole fruit
- house made botanical waters infused with fruits, berries and herbs.

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WEDNESDAY

Salad

NSW Crookwell potato salad, radicchio, pickled vegetables, herbs and grain mustard vinaigrette **GF, VE**

Sandwich

Smoked ham, Provolone cheese, gem lettuce, cucumber and seeded mustard mayonnaise

Wrap

Roasted cauliflower, apple and zucchini slaw, coriander and curry aioli **VE**

Hot protein

Oven roasted Humpty Doo barramundi, curried spanner crab, beans, potato, bean shoots, cucumber, chilli and coriander petit salad **GF**

Hot vegan

Sweet and sour chickpeas, potato, cherry tomatoes, tamarind and dates **GF, VE**

Hand item

Papa Zucca arancini, butternut pumpkin, Grana Padano 097, fennel and tomato sauce **V**

Dessert

Baked crème fraiche cheesecake, roasted pineapple and lime **GF, V**

THURSDAY

Salad

Raw zucchini, rocket, spinach, red onion, toasted almonds, lemon, mint and black quinoa **GF, VE**

Sandwich

Smashed curried egg, dill and salad leaves on milk bun **V**

Wrap

Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno aioli

Hot protein

3 Cup Chicken - soy, shaoxing rice wine vinegar, sesame oil with celery leaves, green shallots and steamed rice

Hot vegan

Marinated fried tofu, mushrooms, Asian greens and black vinegar **GF, VE**

Hand item

Spiced corn empanada and red mojo sauce **V**

Dessert

Passionfruit curd, torched meringue, coconut crumbs, mango and mint salsa **GF, VE**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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SYDNEY EATS

\$43.50 PER GUEST

Stand up style lunch of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- tea
- coffee
- hot chocolate
- whole fruit
- house made botanical waters infused with fruits, berries and herbs.

For Sydney Eats served seated please add \$10 per guest.

A requested change to the daily menu will incur a \$5 per item per guest charge.

FRIDAY

Salad

Roasted heirloom beets, toasted hemp seeds, avocado, grapefruit, puffed rice, radish and citrus dressing **GF, VE**

Sandwich

Roasted tomato hummus, basil pesto, zucchini, pumpkin and hazelnut dukkah **VE**

Wrap

Lemongrass scented Byron Bay pulled pork, slaw, coriander, pickled vegetables, chilli and lime

Hot protein

Lemon myrtle infused chicken, aniseed myrtle rice pilaf and wattleseed yoghurt **GF**

Hot vegan

Eggplant Penang curry, fragrant herbs, sprouts, chilli, coconut, and Pandan rice **GF, VE**

Hand item

Potato and green pea samosa, spicy pineapple and mango chutney **VE**

Dessert

Black sesame and white chocolate mousse, young coconut and citrus crème **GF, V**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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SYDNEY EATS

\$43.50 PER GUEST

Stand up style lunch of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- tea
- coffee
- hot chocolate
- whole fruit
- house made botanical waters infused with fruits, berries and herbs.

For Sydney Eats served seated please add \$10 per guest.

A requested change to the daily menu will incur a \$5 per item per guest charge.

SATURDAY

Salad

BBQ sweet potato, roasted fennel, ancient grains, Willowbrae goat's cheese, pomegranate arils and sweet red onions **V**

Sandwich

Pino's free range salami, basil pesto, Swiss cheese, roasted red capsicums on sourdough

Wrap

Falafel and pumpkin, tomato, tabbouleh and tahini dressing **VE**

Hot protein

Pulled buttermilk lamb, rainbow chard, zucchini, green peas and mustard **GF**

Hot vegan

Seasonal vegetable tagine, saffron cous cous, dried fruit, preserved lemon and green olive salsa **VE**

Hand item

Assorted maki sushi rolls with soy dipping sauce **GF**

Dessert

Lemon tart, white chocolate and quark mousse **V**

SUNDAY

Salad

Chick pea, zucchini, green peas, pickled vegetables and ricotta salad with preserved lemon and herb dressing **GF, V**

Sandwich

Poached local chicken, avocado, tarragon and lemon on a soft bun

Wrap

Roasted portobello mushrooms, green tomatoes, brie and wild rocket **V**

Hot protein

Malay Koli chicken curry, toasted spices and coconut with steamed rice, chilli and coriander **GF**

Hot vegan

Mushroom pasta, broccoli, cauliflower, kale and toasted hazelnuts **GF, VE**

Hand item

Smoked Scarmorze cheese and prosciutto pasties, semi dried tomato pesto

Dessert

Pistachio cake, Pepe Saya mascarpone and balsamic strawberries **V**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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BUILD YOUR OWN SYDNEY EATS

\$49.50 PER GUEST

Create your own Sydney Eats menu. Stand up style lunch of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- tea
- coffee
- hot chocolate
- whole fruit
- house made botanical waters infused with fruits, berries and herbs.

Cost includes one choice of:

SALAD

SANDWICH

WRAP

HOT PROTEIN

HOT VEGAN

HAND ITEM

DESSERT

SALAD

Caesar salad 82, shaved Grana Padano, prosciutto shards, egg, crostini and creamy herb dressing

BBQ sweet potato, roasted fennel, ancient grains, Willow brae goat's cheese, pomegranate arils and sweet red onions **V**

NSW Crookwell potato salad, radicchio, pickled vegetables, herbs and grain mustard vinaigrette **GF, VE**

Baby gem lettuce, fennel, red radish, peas and crushed avocado salad with lime **GF, VE**

Raw zucchini, rocket, spinach, red onion, toasted almonds, lemon, mint and black quinoa **GF, VE**

Roasted pumpkin, shredded green kale, black quinoa, chickpeas, carrot, lemon and Dijon mustard **GF, VE**

SANDWICHES

Smoked Rangers Valley beef, pickled cabbage, sweet onion, pickles and BBQ sauce

BLAT Roll – roasted bacon, crisp gem lettuce, avocado and tomato with lemon mayonnaise

Smash curried egg, dill and lettuce on milk bun **V**

Pino's free range salami, basil pesto, Swiss cheese, roasted red capsicums on sourdough

Poached local chicken, avocado, tarragon and lemon on a soft bun

WRAPS

Roasted sweet potato, native pepper berry, spinach, mushrooms and lemon myrtle **VE**

Roasted cauliflower, apple and zucchini slaw, coriander and curry aioli **VE**

Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno aioli

Lemongrass scented Byron Bay pulled pork, slaw, coriander, pickled vegetables, chilli and lime

Roasted portobello mushrooms, green tomatoes, brie and wild rocket **V**

HOT PROTEIN

The "Iconic OG" Rambo butter chicken, pulao rice with coriander yoghurt and naan bread

Rangers Valley beef brisket, red cabbage, mustard sauce and Yorkshire pudding

Oven roasted Humpty Doo barramundi, curried spanner crab, beans, potato, bean shoots, cucumber, chilli and coriander petit salad **GF**

3 Cup Chicken – soy, shaoxing rice wine vinegar, sesame oil with celery leaves, green shallots and steamed rice

Pulled buttermilk lamb, rainbow chard, zucchini, green peas and mustard **GF**

Lemon myrtle infused chicken, aniseed myrtle rice pilaf and wattleseed yoghurt **GF**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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BUILD YOUR OWN SYDNEY EATS

\$49.50 PER GUEST

Create your own Sydney Eats menu. Stand up style lunch of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- tea
- coffee
- hot chocolate
- whole fruit
- house made botanical waters infused with fruits, berries and herbs.

Cost includes one choice of:

SALAD

SANDWICH

WRAP

HOT PROTEIN

HOT VEGAN

HAND ITEM

DESSERT

HOT VEGAN

Ras el hanout spiced pumpkin, sumac labna and quinoa **GF, VE**

Marinated fried tofu, mushrooms, Asian greens and black vinegar **GF, VE**

Eggplant Penang curry, fragrant herbs, sprouts, chilli, coconut, and pandan rice **GF, VE**

Mushroom pasta, broccoli, cauliflower, kale and toasted hazelnuts **GF, VE**

Seasonal vegetable tagine, saffron cous cous, dried fruit, preserved lemon and green olive salsa **VE**

HAND ITEM

Assorted maki sushi rolls, pickled ginger, wasabi and soy **GF**

Char Sui pork steamed buns, Sichuan pepper and tomato chilli jam

Smoked Scarmorze cheese and prosciutto pasties with semi dried tomato pesto

Potato and green pea samosa, spicy pineapple and mango chutney **VE**

Papa Zucca arancini, butternut pumpkin, Grana Padano 097, fennel and tomato sauce **V**

Spiced corn empanada and red mojo sauce **V**

DESSERT

Valrhona Caramelia brûlée, mango, apricot and chia oat crumble **GF, V**

Limoncello tiramisu **V**

Baked crème fraiche cheesecake, roasted pineapple and lime **GF, VE**

Passionfruit curd, torched meringue, coconut crumbs, mango and mint salsa **GF, VE**

Lemon tart, white chocolate and quark mousse **V**

Black sesame and white chocolate mousse, young coconut and citrus crème **GF, V**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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STAND UP BITES

\$47.50 PER GUEST

Stand up style big bites of hot and cold items, presented safely with ICC Sydney's EventSafe measures in place.

Includes:

- pickled vegetables and dip
- choice of five items: two cold and three hot
- house made botanical waters infused with fruits, berries and herbs
- tea
- coffee
- hot chocolate.

Add additional cold, hot or dessert items for \$7.50 per guest, per item.

SALADS

Poke Bowl – sesame crusted tuna, seasoned long grain rice, pickled vegetables and edamame **GF**

Caesar salad 82, shaved Grana Padano, prosciutto shards, egg, crostini and creamy herb dressing

Caramelised cauliflower, saffron pearl couscous, wild rice, coriander, mint, soured onions, sea parsley, toasted almonds and citrus dressing **VE**

Roasted pumpkin, shredded green kale, black quinoa, chickpeas, carrot, lemon and Dijon mustard **GF, VE**

TORPEDO MINI MILK ROLLS

Poached chicken, avocado and radicchio leaves

Shaved local leg ham, Swiss cheese and Dijon mustard

Australian king prawn, iceberg and Cockle Bay sauce

Local bocconcini cheese, tomatoes and basil harissa yoghurt **V**

COLD

Ocean trout, avocado and cucumber sushi sandwich **GF**

Green pea, Tuscan cabbage bruschetta, whipped ricotta, Grana Padano 97 and red chilli **V**

Peking duck pancake, cucumber, green shallot and hoisin sauce

Local snapper, Geraldton wax, pickled Hawkesbury beets, Jannei goats cheese and salmon pearls **GF**

Chicken and pistachio nut terrine, pickled vegetables and crisp breads

Fraser Island spanner crab salad, strawberry, cucumber, green tea and cocoa nib crisp **GF**

GLUTEN FREE = GF

VEGAN = VE

HOT

Thai style sticky pork, coconut, green mango salad, fried onions, chilli and fragrant herbs **GF**

Shallow tofu, Asian greens, sweet soya dressing **VE**

Poached salmon, yellow curry sauce, Thai basil, mint, pickled cucumber and fried red onions **GF**

Rangers Valley beef brisket, red cabbage slaw and BBQ sauce **GF**

Veal and pork polpette, potato gnocchi, semi dried tomato sauce and Grana Padano

The "Iconic OG" Rambo butter chicken, Pulao rice with coriander yoghurt and naan bread

Rustic style vegetable curry, pumpkin, coconut and ice plant **GF, VE**

Spiced Cowra lamb kofta, pickled beets, radish and fennel salad, tahini yoghurt **GF**

Mushroom pasta, broccoli, cauliflower, kale and toasted hazelnuts **GF, VE**

Spicy Wagyu beef shin red curry, Thai eggplant, purple basil, potato and lemongrass **GF**

VEGETARIAN = V

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LUNCH ON A PLATE

2 COURSE – \$77.50

3 COURSE – \$93

Cost includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical waters infused with fruits, berries and herbs.

Customised three course menus start from \$95.00 per guest.

Alternative service charge per guest:

\$7.50 one course

\$11.00 two courses

\$14.00 three courses.

ENTRÉE

Roasted local spatchcock, lemon, celeriac, shallot and watercress **GF**

Beetroot cured Tasmanian salmon, Pepe Saya crème fraiche, beetroot mousse, radishes, red sorrel and white chocolate **GF**

Yellowfin tuna, Geraldton wax, pickled turnips, native pepper berries, macadamia nuts, apple and finger lime pearls **GF**

Cowra lamb belly, smoked eggplant puree, yoghurt, baby heart onions and wild garlic flowers

Paroo kangaroo, wattleseed, pickled beetroot, radicchio, Davidson's plum relish, Willowbrae goat's curd and bush dukkah **GF**

Smoked Hunter Valley duck breast, heirloom beets, native riberry, pumpkin and coastal greens **GF**

Slow poached Girraween free range chicken, Willowbrae goat's curd, petit vegetables, native cranberries and purslane

Buffalo ricotta, sweet green peas and lemon ravioli, basil crème, mushroom ragout and Grana Padano **V**

Gnocchi – mushrooms, broccoli, cauliflower, kale and toasted hazelnuts **VE**

Heirloom beetroot terrine, whipped tofu, walnuts and micro herb salad **GF, VE**

OUR ICONIC DISHES

Torched Hiramasa kingfish, corn, kombucha cucumber, yuzu and fish floss **GF**

Australian king prawns, lemon verbena, BBQ carrot, kohlrabi and puffed rice **GF**

Duck and shitake mushroom ravioli, dashi broth, shallots and salmon pearls

GLUTEN FREE = GF

VEGAN = VE

MAIN COURSE

Roasted free-range Girraween chicken, chicken croquette, corn puree, charred corn and pencil leeks

Slow cooked Petuna Ocean trout, scallop boudin, fennel, zucchini flowers and sauce vierge with black olive oil **GF**

Roasted Riverine beef fillet, Paris mash, seasonal mushrooms, baby vegetables and truffle sauce **GF**

Roasted Cowra lamb, salt bush, butternut pumpkin, native spiced potato pave, cashew nut hummus and coastal succulents **GF**

Confit Kurobuta pork belly, confit apple, pork popcorn, parsnip and Pedro Ximenez sauce **GF**

Cowra lamb rump, Ras el hanout spice, white polenta, green peas, baby zucchini and ricotta **GF**

Free range Girraween chicken, porcini mousse, celeriac, salt bush, gnocchi, peas, caramelised onion and Garlickious black garlic

Baked Hawkesbury River heirloom beets, pumpkin, charcoal leek, pumpkin fondant, watercress and roasted vegetable jus **GF, VE**

OUR ICONIC DISHES

Crispy Humpty Doo barramundi fillet, black lip mussels, sea vegetables, Karkalla, charred leeks and saffron sauce **GF**

Slow braised beef cheek, Pedro Ximenez, sweet potato, broccoli, smoked pork kaiserfleisch and crispy anchovy

Roasted chicken breast, seasonal mushrooms, potato puree, baby spinach and jus **GF**

VEGETARIAN = V

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LUNCH ON A PLATE

2 COURSE – \$77.50

3 COURSE – \$93

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- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical waters infused with fruits, berries and herbs.

Customised three course menus start from \$95.00 per guest.

Alternative service charge per guest:

\$7.50 one course

\$11.00 two courses

\$14.00 three courses.

DESSERT

PB&J – crunchy peanut butter, raspberry gel, burnt butter ice cream and Manjari dark chocolate ganache **V**

Passionfruit delice, mandarin sorbet and pistachio crumble with croissant cracker **V**

Chocolate fondant, hemp seed bavaois, blackberries, compressed pear and meringue **V**

Spiced pumpkin brûlée, native thyme and Vannella ricotta ice cream, burnt butter crunch, candied pepita praline and butternut pumpkin crisp **GF, V**

Twisted vanilla slice – caramelised puff pastry, vanilla bean cream, balsamic strawberries **V**

Alto olive oil cake, sour cherry compote, raspberry sorbet, hemp seeds and macadamia nut crunch **GF, VE**

White chocolate and lemon aspen cheesecake, native river mint and wattleseed crisp **V**

Coconut parfait with raspberry sponge, honeycomb, Kurrajong seeds and cocoa nibs **GF, VE**

OUR ICONIC DISHES

Golden Gaytime 2.0 mousse and caramel honeycomb **V**

Calamansi tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer **V**

Dark chocolate devil's cake, milk chocolate and Bailey's Irish Cream bavaois, crushed honeycomb, dark chocolate and blackcurrant sorbet **V**

Neapolitan – vanilla panna cotta, Davison's plum sorbet, Valrhona chocolate mousse, wattleseed gravel, native river mint, caramelised waffle and popping candy **V**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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DINNER

2021 MENU

Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

PLATED

**JAIN
BUFFET**

**GRAZING
TABLE**

**INDIAN FEAST
GALA BUFFET**

Torched Hiramasa kingfish, corn, kombucha cucumber, yuzu and fish floss



ICC SYDNEY

PLATED

2 COURSE – \$77.50

3 COURSE – \$93

Menu includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical waters infused with fruits, berries and herbs.

Customised three course menus starting from \$95 per guest.

Alternative service charge per guest

\$7.50 one course

\$11.00 two courses

\$14.00 three courses.

PRE-DINNER CANAPÉS

Chef's own selection of three canapés, including two cold and one hot item, presented safely with ICC Sydney's EventSafe measures in place.

\$17.50 PER GUEST

ENTRÉE

Roasted spatchcock, lemon, celeriac, shallot and watercress **GF**

Beetroot cured Tasmanian salmon, Pepe Saya crème fraiche, beetroot mousse, radishes, red sorrel and white chocolate **GF**

Yellowfin tuna, Geraldton wax, pickled turnips, native pepper berries, macadamia nuts, apple and finger lime pearls **GF**

Cowra lamb belly, smoked eggplant puree, yoghurt, baby heart onions and wild garlic flowers

Paroo kangaroo, wattleseed pickled beetroot, radicchio, Davidson's plum relish, Willowbrae goat's curd and bush dukkah **GF**

Smoked Hunter Valley duck breast, heirloom beets, native riberry, pumpkin and coastal greens **GF**

Slow poached Girraween free range chicken, Willowbrae goat's curd, petit vegetables, native cranberries and purslane

Buffalo ricotta, sweet green peas and lemon ravioli, basil crème, mushroom ragout and Grana Padano **V**

Gnocchi – mushrooms, broccoli, cauliflower, kale and toasted hazelnuts **VE**

Heirloom beetroot terrine, whipped tofu, walnuts and micro herb salad **GF, VE**

OUR ICONIC DISHES

Torched Hiramasa kingfish, corn, kombucha cucumber, yuzu and fish floss **GF**

Australian king prawns, lemon verbena, BBQ carrot, kohlrabi and puffed rice **GF**

Duck and shitake mushroom ravioli, dashi broth, shallots and salmon pearls

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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PLATED

2 COURSE – \$77.50

3 COURSE – \$93

Menu includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical waters infused with fruits, berries and herbs.

Customised three course menus starting from \$95 per guest.

Alternative service charge per guest

\$7.50 one course

\$11.00 two courses

\$14.00 three courses.

MAIN COURSE

Roasted free-range Girraween chicken, chicken croquette, corn puree, charred corn and pencil leeks

Slow cooked Petuna ocean trout, scallop boudin, fennel, zucchini flowers and sauce vierge with black olive oil **GF**

Roasted Riverine beef fillet, Paris mash, seasonal mushrooms, baby vegetables and truffle sauce **GF**

Cowra lamb rump, ras el hanout spice, white polenta, green peas, zucchini and ricotta **GF**

Confit Kurobuta pork belly, confit apple, pork popcorn, parsnip and Pedro Ximenez sauce **GF**

Roasted Cowra lamb, salt bush, butternut pumpkin, native spiced potato pave, cashew nut hummus and coastal succulents **GF**

Free range Girraween chicken, porcini mousse, celeriac, salt bush gnocchi, peas, caramelised onion and Garlicious grown black garlic

Baked Hawkesbury river heirloom beets and pumpkin, charcoal leek, pumpkin fondant, watercress and roasted vegetable jus **GF, VE**

OUR ICONIC DISHES

Crispy Humpty Doo barramundi fillet, baby black lip mussels, sea vegetables, Karkalla, charred leeks and saffron sauce **GF**

Slow braised beef cheek, Pedro Ximenez, sweet potato, broccoli, smoked pork kaiserfleisch and crispy anchovy

Roasted chicken breast, seasonal mushrooms, potato puree, baby spinach and jus **GF**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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PLATED

2 COURSE – \$77.50

3 COURSE – \$93

Menu includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical waters infused with fruits, berries and herbs.

Customised three course menus starting from \$95 per guest.

Alternative service charge per guest

\$7.50 one course

\$11.00 two courses

\$14.00 three courses.

DESSERT

PB&J – crunchy peanut butter, raspberry gel, burnt butter ice cream and Manjari dark chocolate ganache **V**

Passionfruit delice, mandarin sorbet, and pistachio nut crumble and croissant cracker **V**

Chocolate fondant, hemp seed bavaois, blackberries, compressed pear and meringue **V**

Spiced pumpkin brûlée, native thyme and Vannella ricotta ice cream, burnt butter crunch, candied pepita praline and butternut pumpkin crisp **GF, V**

Twisted vanilla slice – caramelised puff pastry, vanilla bean cream, balsamic strawberries **V**

Alto olive oil cake, sour cherry compote, raspberry sorbet, hemp seeds and macadamia nut crunch **GF, VE**

White chocolate and lemon aspen cheesecake, native river mint and wattleseed wafer **V**

Coconut parfait with Hawkesbury heirloom beets, raspberry sponge, honeycomb, Kurrajong seeds and cocoa nibs **GF, VE**

OUR ICONIC DISHES

Golden Gaytime 2.0 mousse and caramel honeycomb **V**

Calamansi tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer **V**

Dark chocolate devil's cake, milk chocolate and Bailey's Irish Cream bavaois, crushed honeycomb, dark chocolate and blackcurrant sorbet **V**

Neapolitan – vanilla panna cotta, Davidson's plum sorbet, Valrhona chocolate mousse, wattleseed gravel, native river mint, caramel waffle and popping candy **V**

NSW artisan cheeses \$15.50 per guest

Three locally produced NSW cheeses with fruit chutneys and pastes, dried fruits, crackers and breads **V**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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INDIAN FEAST GALA BUFFET

\$113 PER GUEST

Full buffet menu, presented safely with ICC Sydney's EventSafe measures in place:

- one appetiser
- five starters
- two salads
- breads and pickles
- four vegetables and starches
- three hot dishes
- steamed basmati rice
- three deserts, including sliced fruits
- house made botanical waters infused with fruits, berries and herbs.

APPETISER

Mango and mint lassi **GF, V**

STARTERS

Paneer tikka, beetroot pachadi **GF, V**

Mini lamb samosas, mint chutney

Aloo tikki chat, date and tamarind dip **V**

Spiced cauliflower and charred sweet corn with lemon dressing **V**

Thanda bhartha – fire grilled smoky eggplant, tomato, coriander, ginger and garlic **GF, VE**

SALADS, BREADS AND PICKLES

Curried egg salad with spring onion and coriander **GF, V**

Sliced cucumber, red onion, green chillies **GF, V**

Mint raita, pickles **V**

Assorted naan bread, roti's and pappadums **V**

VEGETABLES AND STARCH

Saag potatoes – fresh baby spinach and potatoes cooked with traditional spices **GF, V**

South Indian style vegetable korma – mixed vegetables

Cooked in coconut sauce tempered with mustard seeds and curry leaves **GF, V**

Paneer Lababdar – paneer cooked in rich spicy tomato sauce **GF, V**

Dal Tadka – lentils cooked in tempered spices **GF, VE**

HOT DISHES

Amritsari butter chicken – our famous butter chicken with light spices and in a puréed tomato cream sauce **GF**

Kashmiri Lamb Rogan Josh – lamb slow cooked with yoghurt, traditional spices, onion, garlic, ginger and tomato **GF**

Goan style fish curry – warm and tangy fish curry cooked with coconut milk **GF**

DESSERT

Gulab jamun with saffron syrup **V**

Warm rice kheer with sultanas and roasted pistachio nuts **GF, V**

Mango malai kulfi **GF, V**

Sliced seasonal fruits **GF, VE**

GLUTEN FREE = GF

VEGAN = VE

VEGETARIAN = V

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JAIN BUFFET

\$92.50 PER GUEST

Full buffet menu, presented safely with ICC Sydney's EventSafe measures in place:

- one appetiser
- four starters
- two salads
- breads and pickles
- three hot dishes, steamed basmati rice
- three desserts, including fruits
- house made botanical water infused with fruits, berries and herbs.

\$72 PER GUEST

Menu includes, presented safely with ICC Sydney's EventSafe measures in place:

- one appetiser
- two salads
- breads and pickles
- two hot dishes, steamed basmati rice
- two desserts, including fruits
- house made botanical waters infused with fruits, berries and herbs.

APPETISER

Mango mint lassi **GF, V**

STARTERS

Paneer tikka, beetroot pachadi with capsicum and mint yoghurt **GF, V**

Sweet corn and cauliflower chat **GF, VE**

Dahi puri – fried mini breads topped with pomegranate arils, coriander, yoghurt, mint chutney and spices **V**

Sliced cucumber with coriander yoghurt **GF, V**

SALADS, BREADS AND PICKLES

Curried lentils and rice salad, pomegranate arils, green mango chutney **GF, V**

Spiced tomato salad, chickpeas, mint and tamarind dressing **GF, VE**

Mint raita, pickle **GF, V**

Assorted naan bread, roti's and pappadums **V**

HOT DISHES

Palak paneer – Indian cottage cheese cooked in spinach and cashew nut gravy **GF, V**

Sweet and sour chickpeas with tomatoes **GF, VE**

Rajma Masala – red kidney beans cooked in mild spices **GF, V**

Achari Sabzi – cauliflower, green beans, capsicum cooked in mustard seeds and pickled spices **GF, VE**

South Indian style pumpkin, black eyed beans and roasted coconut curry **GF, VE**

Dal Tadka – lentils cooked in tempered spices **GF, VE**

DESSERT

Gulab jamun with almonds **V**

Warm rice kheer with sultanas and roasted pistachio nuts **GF, V**

Mango malai kulfi **GF, V**

Sliced seasonal fruits **GF, VE**

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CANAPÉS

2021 MENU



Bringing together the best emerging culinary trends, the new menu features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.

**CANAPÉ
PARTY**

**POP UP FOOD
EXPERIENCES**

**AFTER
DARK**



CANAPÉ PARTY

Presented safely with ICC Sydney's EventSafe measures in place.

1 hour package

- \$41.50 per guest
- Choice of three cold and three hot canapés.

1.5 hour package

- \$48.50 per guest
- Choice of three cold and four hot canapés.

2 hour package

- \$56.50 per guest
- Choice of three cold and four hot items, one big bite canapé.

Add an additional canapé for \$7 per item or \$9.50 for a Big Bite canapé.

COLD

Kiko's torched Wagyu beef, hoisin mayonnaise, sesame crusted rice, chilli and yuzu

NSW farmed oysters, finger lime pearls, salmon caviar and pickled apples. **GF**

Smoked Hunter Valley duck, confit beetroot and Kakadu plum relish and sorrel **GF**

Chickpea and potato chaat, mung beans, mini Puri, tamarind and mint chutney **V**

Vietnamese pickled vegetable and vermicelli roll with nouc cham dressing **GF, V**

King salmon, compressed cucumber, Archie Rose gin and native pepper berry **GF**

Caramelised onion tart, heirloom tomatoes and basil **V**

Beetroot, fermented black garlic puree, cashew nut cream and walnuts **GF, VE**

Cowra lamb, whey, pepita hummus and black olive puree, pickled carrot and spiced shallots on butternut pumpkin bread

Paroo kangaroo, pepper berry, heirloom carrot, blue berries and wattleseed yoghurt **GF**

HOT

Pan seared Abrolhos scallops, lemon, fennel, tarragon and bottarga **GF**

Jamon and cheese arancini

Rangers Valley beef slider, double cheese, pickles and hectic sauce

Outback lamb cigar and wattleseed yoghurt

Salt and Szechuan pepper quail, pickled green shallots and sticky soy

Paroo kangaroo, fried bread dumpling, native pepper berry and macadamia nuts

Hand rolled pork and prawn spring roll, nam prik sauce

Mushroom and green pea arancini with tomato chilli sauce **V**

Salt cod brandade croquettes with Dylan's curry mayonnaise

Assorted steamed and pan fried dumplings with soy dipping sauce

Southern style fried cauliflower with sriracha and macadamia nut sour cream **GF, VE**

Pizzetta – green olive and herb tapenade, buffalo mozzarella, chilli oil and basil **V**

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BIG BITE

Eggplant Katsu sandwich, pickled mushrooms and miso mayonnaise **VE**

Beer battered barramundi, crinkle cut chips and tartare sauce

Crab, corn and macaroni – spanner crab, charred sweet corn, wood ear mushrooms and Willowbrae goat's curd

House smoked beef short rib slider, pickled zucchini, slaw and spiced BBQ sauce

Veal and pork polpette, potato gnocchi, semi dried tomato sauce and Grana Padano 97

Corn puppy, chipolata sausage, corn dog batter, truffle honey and mustard dipping sauce

Fried buttermilk chicken, pickled carrot, savoy cabbage and southwest aioli

Harbour goat curry, basmati rice, sea parsley, potato and poppadums

Poached salmon, yellow curry sauce, Thai basil, mint, pickled cucumber and fried red onions **GF**

Poke bowl – sesame crusted tuna, seasoned long grain rice, pickled vegetables and edamame **GF**

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POP UP FOOD EXPERIENCES

\$15.50 PER GUEST PER HOUR

To be purchased with a canapé package. Minimum 100 guests.

Pop up stations will be activated for the duration of the selected canapé package.

Pop Up's consist of two items per package of your selection, presented safely with ICC Sydney's EventSafe measures in place.

Add an additional item for \$9.50.

On top of our most popular stations we can tailor decadent seafood and raw bars, dessert stations and nearly anything in between.

Menus can be tailored for your event. Our chefs are highly creative and love a challenge!

PINCHOS

Pan seared Abrolhos scallops, cucumber, capsicum, lime, Alto olive oil **GF**

Spicy beef empanada, corn salsa and coriander

Roasted porchetta, cauliflower, dates and Pedro Ximenez **GF**

Chargrilled octopus, baby potatoes, pimento, chorizo and green olives **GF**

ASIAN PAN AND WOK STATION

Loaded banh mi pork – coriander, cucumber, pickled carrot and chilli

Singapore noodles – king prawns, vegetables, egg, vermicelli noodles and curry **GF**

Thai style lemongrass spiced chicken, vegetables and fried rice **GF**

Beef stir fry, Asian greens, egg noodles and black bean sauce

CARNIVAL POP UP'S

Chicken burger, cheese, iceberg and pickles

Coney Island cheese and chilli dog

Southern style fried chicken wings and blue cheese sauce

Cotton candy sticks **GF, V**

SLIDER STATION

Karaage chicken, wasabi mayonnaise, pickled ginger and cabbage slaw

Philly beef steak sandwich, bell peppers, Provolone cheese and grilled onions

Smoked pulled pork, pickled daikon slaw and miso butterscotch

Roasted mushrooms, wilted greens and olive jam slider **V**

Cajun fish Po Boy, lettuce, tomato salsa and chilli sauce

INDIAN

Zafrani fish tikka, Bombay potatoes and peanut masala

Pulled pork vindaloo and paratha taco with charred corn, green chilli and coriander

The "Iconic OG" Rambo butter chicken, Pulao rice with coriander yoghurt and naan bread

Aloo tikki, milk bun with tomato and chilli relish **V**

BAMBOO LANTERN

Bo la lot – BBQ Rangers Valley beef, betel leaves and nuoc cham

Slow cook Kurobuta pork belly, braised egg, greens, sesame and steamed rice

Black pepper beef – Wagyu beef stir fry, garlic, onion, Asian greens and steamed rice

Fried vegetable rice paper spring rolls and chilli dressing **V**

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AFTER DARK

\$9.50 PER PIECE

To be purchased with a canapé or dinner package.

Select items from the supper list.

AFTER DARK SUPPER

Pork katsu sando, Bulldog tonkatsu sauce, iceberg lettuce and kewpie mayonnaise

After hours beef and bacon burger, jalapeño, Provolone cheese and secret sauce

Aussie style fried chicken and lime aioli

Beef meatball sub, marinara sauce and parsley

Potato gems, rosemary salt and feta cheese **V**

Braised beef and onion pie with umami ketchup

LOADED FRIES

Loaded crinkle cut fries, jalapeño cheese, pulled pork and bacon **GF**

Poutine fries, fresh curd, gravy and green shallots

PIZZA SLICES

Served in a pizza box

Prosciutto, parmesan, rocket and anchovy

Mushroom, taleggio cheese, artichoke and caramelised onion **V**

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