# Christmas Menu

GLUTEN FREE – GF VEGAN – VE VEGETARIAN – V DAIRY FREE – DF LOW CARBON – LC

Seafood Country of Origin Labelling (CoOL)

AUSTRALIAN – (A) IMPORTED – (I) MIXED – (M)

## FESTIVE MENU

**$187** per guest

Our three-course plated Christmas inspired menu features the best quality locally sourced produce. All served with a four-hour festive beverage package, showcasing some of the best wine regions in NSW.

A **$17.50** per guest discount applies Monday to Thursday.
The Festive Beverage Package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.



## ENTRÉE

- Poached Mooloolaba prawns (A), apple and celeriac remoulade, pickled eschallots, cos lettuce, yuzu gel, sunrise lime caviar, salmon roe, native herbs and mandarin dressing **GF** **DF** *contains seafood*
- Duck and orange terrine, red wine jelly, pickled pears, Indigenous herbs, rosella jam with toasted brioche
- Slow roasted Kurobuta pork belly, almond cream, charred Brussel sprouts, smoked apple butter, baby herbs and puffed grains *contains nuts*
- Beetroot cured king salmon (A), avocado mousse, pickled ginger, salmon roe (A), puffed wild rice, herb oil and buttermilk dressing **GF** *contains seafood*
- Green pea and coconut pannacotta, umami cream, scorched peas roasted garlic pangrattato, vadouvan, baby zucchini, yuzu vinaigrette **GF** **VE**

## MAIN COURSE

- Slow cooked turkey ballotine with pistachio nut and cranberry stuffing, cauliflower puree, roasted cauliflower, Brussel sprouts and truffle jus *contains nuts*
- Cranberry and orange glazed Hawkesbury duck breast, crispy duck leg croquettes, parsnip purée, poached rhubarb, asparagus, cherries, almonds, marsala jus **GF** *contains nuts*
- Chargrilled Chauvel citrus fed wagyu beef tenderloin, smoked mashed potatoes, charred broccoli, Malfroy's Gold honey glazed baby carrots and red wine jus **GF**
- Roasted butternut pumpkin arborio risotto, parsley emulsion, confit Mussett Farm oyster mushrooms, fried leeks and truffle infused virgin olive oil **GF** **VE**
- Oven baked Tasmanian ocean trout (A), seared scallop (A), green pea puree, scorched bokchoy, ginger soy caramel and chorizo butter *contains seafood*

## DESSERT

- Pavlova with passionfruit and lemon mousse, blood orange gel, crispy meringue and grapefruit sorbet **GF**
- Chocolate and orange gateaux, Callebaut ganache, with Kahlúa truffle and freeze dried orange supreme
- Individual mini Christmas fruit pudding with crème anglaise, rum and raisin ice cream **V**
- Eggnog panna cotta, blackberry compote and gingerbread crumble

## THE FINALE

- Brewed coffee, tea and mini fruit mince pies

# FESTIVE GRAZING STATIONS MENU

**$184** per guest

This Christmas feast is designed to be served from food stations.

Select two dishes from the Starting Place, two Salads, two Hot items, two Sides and two Desserts. All served with a four-hour festive beverage package, showcasing some of the best wine regions in NSW.

A **$17.50** per guest discount applies Monday to Thursday.
The Festive Beverage Package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.



## STARTING PLACE

- A selection of three sliced local artisan cured meats, Australian cheeses, pickled vegetables and crisp breads
- Pambula Sydney rock oysters (A), Davidsons plum ponzu sauce, samphire and Avruga caviar (I) **GF** *contains seafood*
- Tasmanian ocean trout (A) gravalax, soused red onion, cornichons and crème fraiche **GF** *contains seafood*
- Clarence river prawn (A) cocktail with baby cos lettuce and Marie Rose sauce **GF***contains seafood*
- Duck and currant pate, Sonoma sourdough bread

## SALADS

- Roasted sweet potato salad, beetroot, ancient grains, pomegranate rubies and fragrant herbs **VE**

## SIDES

- Duck fat potatoes, bush tomato and native greens **GF** **DF**
- Malfroy's Gold honey roasted Block 11 carrots with toasted carraway seeds **V**
- Whole roasted cauliflower, sesame seeds, raisins and green shallots **GF** **V** **DF**

## DESSERT

- Zuppa Inglese, Italian trifle with layers of chocolate cream, panettone, toasted hazelnuts, amaretto and amarena cherries *contains nuts*
- Pavlova, mango, passionfruit, pineapple, coconut crème Chantilly and meringue **GF** **V**
- Malfroy's Gold honey trifle, poached peaches, nectarines and berries, blood orange, vanilla custard and torched meringue
- Golden Yule Log, honey, white chocolate, toasted almonds with crispy feuilletine *contains nuts*

- Heirloom tomato, grilled nectarine, watercress and Vannella bocconcini with raspberry vinaigrette **GF V**
- Gem lettuce, avocado, radish and qukes with Pepe Saya buttermilk dressing **GF V**

## HOT

- Kurobuta ham, Lyre's non- alcoholic spiced cane spirit, Malfroy's Gold honey and orange glaze **GF DF**
- Slow roasted Riverina beef, roasted seasonal root vegetables, Yorkshire pudding and red wine jus
- Roasted turkey roulade with mulberry, lemon and herb stuffing
- Girraween chicken breast, charred leeks, piperade, BBQ onions and chickpea cress **GF**

## THE FINALE

- Brewed coffee, tea and mini fruit mince pies

ICC Sydney will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge.*

Any other additional special meal requests will incur a $10.50 surcharge per person. Please note charges will also apply for requirements including but not limited to Kosher and Halal requests. Important notice — although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds, and nut products. Menus items may change due to seasonal availability. After midnight surcharge of $8.75 applies per guest, per hour. A surcharge applies on Sundays of 10% up to $10.25 per guest and Public Holidays 17.5% up to $19.00 per guest. *All food and beverage prices shown are for the 2026 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 4% to 6% per annum thereafter for the Menu Collection pricing.