



2019
MENU COLLECTION
DINNER

OUR PHILOSOPHY

At the heart of ICC Sydney's culinary offering is its Feeding Your Performance philosophy, designed to fuel the body and mind of delegates and support NSW farmers. Our chefs have designed a menu that celebrates the very best produce of the State, with ingredients sourced through local supply chains and the impact extending beyond the city borders and into regional NSW communities.

DINNER

GRAZING TABLE

No Saturday surcharge. After midnight surcharge – \$6.50 per guest.

Sunday and Public Holiday surcharges apply:

Sunday – \$8 per guest.

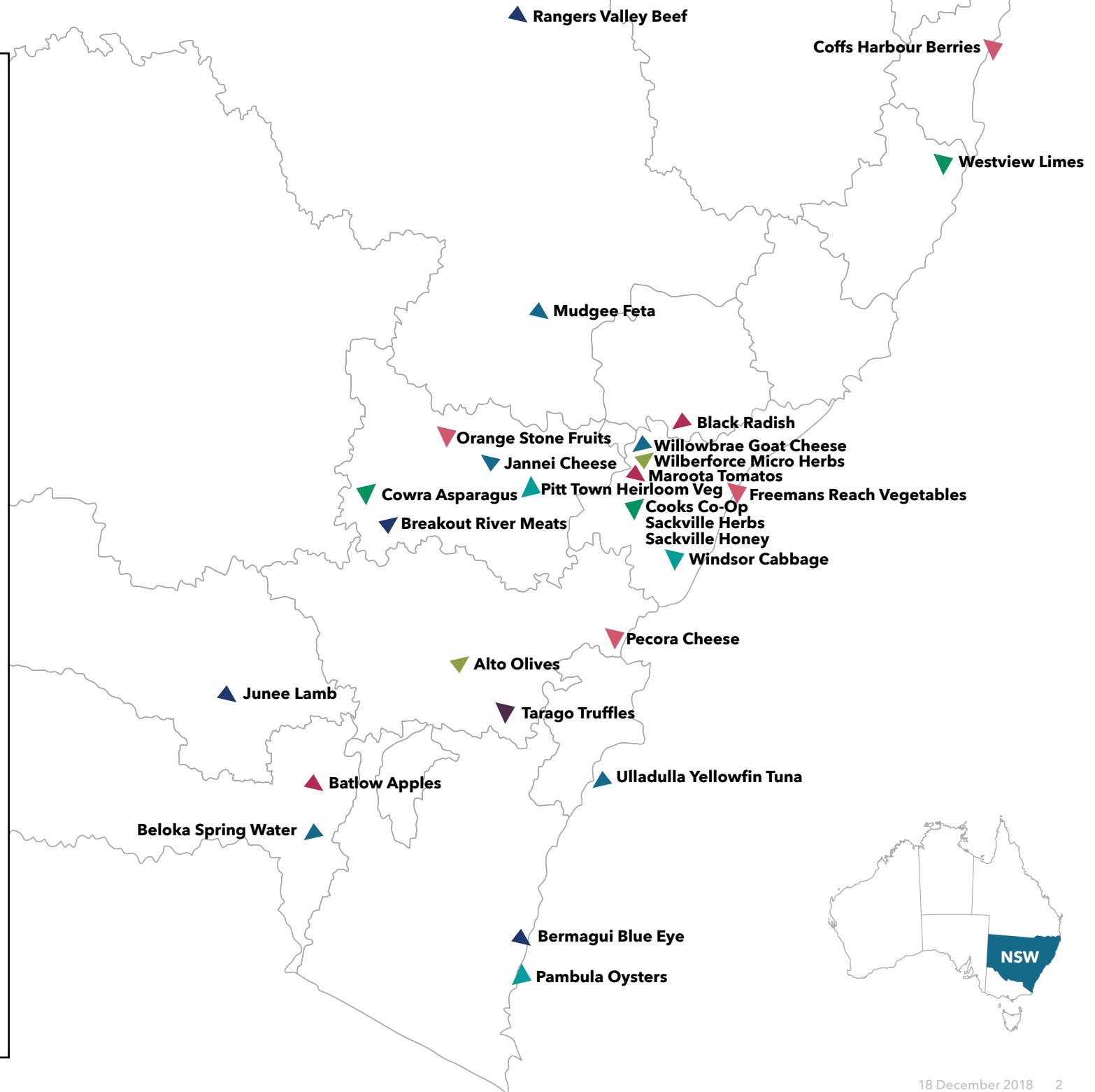
Public holiday – \$14 per guest.

Note: above surcharges are only applicable for banquet style events i.e. not retail. Sunday and Public Holiday surcharges are only applicable for stand-alone events. Events that occur over multiple days DO NOT generally incur a Sunday or Public Holiday surcharge.

All rates are based on table allocations of 10 guests. For allocations of less than 10 guests per table, additional staffing costs may apply.

All rates shown are in Australian dollars AUD and are inclusive of GST.

All food and beverage prices are valid from 1 January 2019 until 31 December 2019.



DINNER

PRE-DINNER CANAPÉS – \$17 PER GUEST

Chef's own selection of three canapés,
including two cold and one hot item.

2 COURSE – \$75

3 COURSE – \$90

Customised three course menus starting
from \$95 per guest

Menu includes:

- organic sourdough
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical water infused
with indigenous fruits, berries or herbs
- petit sweets.

Alternative service charge per guest

\$7.50 one course

\$11 two courses

\$14 three courses.

ENTRÉE

MAIN COURSE

DESSERT

ARTISAN CHEESES

GLUTEN FREE = GF

VEGETARIAN = V

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 nuts products.

Menu items may change due to seasonal availability.

*Includes GST

ENTRÉE

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

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

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

Smoked Hunter Valley duck breast, BBQ celeriac, pumpkin gastrique, pale ale glaze, yoghurt and samphire

Yellowfin tuna, spanner crab roulade, nashi pear, white soy jelly, avocado, burnt chilli and blackened onions

Wagyu beef bresaola, air-dried cabbage, celeriac, Grana Parmesan and crisp bread

Scallop, baby cucumber, apple, radish, nduja crumble, Garlicious Grown black garlic and nasturtium leaves **GF**

BBQ Hunter Valley quail, mushroom and goats cheese tortellini, celeriac and Batlow apple

Cowra lamb back strap, cauliflower rice, pickled qukes, mango and chilli relish with river mint yoghurt

Picked spanner crab, marinated prawns, seafood oil, tobiko flying fish roe, yuzu aioli and linseed cracker

Smoked free-range chicken, walnut and spiced yoghurt, pickled carrots, puffed amaranth and Upland cress **GF**

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

MAIN COURSE

Crispy barramundi fillet, mussels, sea vegetables, Karkalla, leeks and saffron sauce **GF**

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

Slow cooked Tasmanian salmon, Balmain bug tail and scallop mousse, miso, shiso and cucumber

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

Pressed Cowra lamb, smoky eggplant, saltbush, puffed whole grains, pomegranate arils and lamb jus

Torello Rose' veal sirloin, creamed potato, confit leek, pickled broccoli and mustard jus **GF**

Free-range chicken roulade, salted cavolo nero, mountain pepper, prosciutto, potato gnocchi and mushrooms

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

Rangers Valley beef short rib, Crookwell Andean Sunrise potatoes, confit shallots, mushroom, rainbow chard and mustard jus **GF**

DINNER

PRE-DINNER CANAPÉS – \$17 PER GUEST

Chef's own selection of three canapés,
including two cold and one hot item.

2 COURSE – \$75

3 COURSE – \$90

Customised three course menus starting
from \$95 per guest

Menu includes:

- organic sourdough
- Pepe Saya cultured butter
- tea
- coffee
- house made botanical water infused
with indigenous fruits, berries or herbs
- petit sweets.

Alternative service charge per guest

\$7.50 one course

\$11 two courses

\$14 three courses.

ENTRÉE

MAIN COURSE

DESSERT

ARTISAN CHEESES

GLUTEN FREE = GF

VEGETARIAN = V

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 nuts products.

Menu items may change due to seasonal availability.

*Includes GST

DESSERT

Golden Gaytime 2.0 mousse and caramel honeycomb

French almonds and black sesame cake, yuzu crème and matcha ice cream

Passionfruit and chocolate delice, mandarin sorbet and pistachio

Twisted vanilla slice – vanilla bean cream, caramelised puff pastry, balsamic, pepperberry and strawberry

Dark chocolate and banana pudding, coconut caramel sauce, caramel popcorn, dark chocolate shavings **V**

Warm chocolate pistachio cake, strawberry basil, apple and yoghurt sorbet **V**

Lemon curd and yoghurt sorbet, candied citrus crumble **GF**

Mini desserts presented on petit silver stands designed for sharing at the table

ARTISAN CHEESES

\$15 per guest

Three locally produced NSW cheeses with house made fruit chutneys and pastes, dried fruits, crackers and breads, served on platters to the table to share **V**



JANNEI CHEESE BY JANETTE AND NEIL WATSON

Janette and Neil established Jannei Goat Dairy in 1995 and begun their business with production of raw goats milk. Over the years, the husband and wife team have grown their product range to a selection of over eleven artisan goat cheeses.

GRAZING TABLE

\$83 PER GUEST

Seated – dishes designed to share, served with:

- tea
- coffee
- hot chocolate
- house made botanical water infused with indigenous fruits, berries or herbs
- choice of six items: one from small bites, two from vegetables/salad and starch, two dishes from land and sea, and one to finish.

SMALL BITES

VEGETABLES / SALAD AND STARCH

LAND AND SEA

TO FINISH

GLUTEN FREE = GF

VEGETARIAN = V

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 nuts products.

Menu items may change due to seasonal availability.

*Includes GST

SMALL BITES

A selection of sliced local artisan cured meats, cheeses, pickled vegetables and breads

Baked local beetroot, farro, pistachio, Malfroy's Gold honey and caraway seed glaze, Pepe Saya crème fraiche and shallots **V**

Baked Tasmanian salmon, radishes, nori, chilli, finger lime, whipped tofu black and sesame **GF**

Searred yellowfin tuna, pickled daikon, cucumber, shiso leaves and avocado **GF**

Girraween free-range chicken roulade, Willowbrae artisan goat curd, scorched corn, petit herb salad **GF**

House made fresh creamy labna, smoky eggplant, green pea hummus, grilled bread, river mint and walnut dukkah **V**

VEGETABLES / SALAD AND STARCH

Braised fennel, avocado, shaved Grana Parmesan and balsamic vinegar **GF, V**

Salt and vinegar Crookwell Andean Sunrise potatoes **GF, V**

Baby cos lettuce, roasted pepita seeds and sour cream **GF, V**

Roasted beets, walnuts, rocket, Willowbrae goats cheese and horseradish crème fraiche **GF, V**

Roasted seasonal heirloom baby vegetables and basil aioli **GF, V**

Green beans with chilli lemon dressing, coastal rosemary and almonds **GF, V**

Whole roasted cauliflower, sesame, raisins and green shallots **GF, V**

Spiced biryani rice, peppers, green peas, carrots and potatoes **GF, V**

Polenta fries, manchego cheese, parsley and smoked paprika **GF, V**

Baked sweet potato, tomatillo salsa and Sriracha mayonnaise **GF, V**

Coriander and lime rice pilaf **GF, V**

GRAZING TABLE

\$83 PER GUEST

Seated – dishes designed to share, served with:

- tea
- coffee
- hot chocolate
- house made botanical water infused with indigenous fruits, berries or herbs
- choice of six items: one from small bites, two from vegetables/salad and starch, two dishes from land and sea, and one to finish.

SMALL BITES

SALAD AND STARCH

LAND AND SEA

TO FINISH

GLUTEN FREE = GF

VEGETARIAN = V

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 nuts products.

Menu items may change due to seasonal availability.

*Includes GST

LAND AND SEA

Overnight braised Cowra saltbush lamb, pistachio, almonds, pomegranate, cracked freekeh, dried fruit and feta

Slow roasted Girraween free-range chicken, farro, fennel, river mint, curry dressing and drizzled yoghurt

Seafood paella – king prawns, calamari, black mussels, white fish, bomba rice, roasted capsicum, onion, garden peas and a touch of saffron **GF**

Braised grain fed beef short rib, pickled kohlrabi, celeriac remoulade and witlof **GF**

Poached salmon, turmeric and coconut, fragrant Asian herbs, bean shoots and pickled cucumber **GF**

Soy poached chicken thigh, Hainanese style chicken rice with ginger shallot dressing

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

Umami fried chicken, dirty rice, charred corn, Tobiko flying fish roe and Westview lime

TO FINISH

Roasted hazelnut mousse, hazelnut brittle and blood orange foam **GF**

Raspberry, chocolate caramel and pink salt tart

Lychee and coconut panna cotta, compressed pineapple, mint and lime verrine **GF**

Caramelised mango tart, passionfruit and coconut crumbs

Cinnamon cheesecake, native Davidson plum and macadamia **GF, V**

Dark chocolate and roasted pineapple cake



COOKS CO-OP BY MARTIN BOETZ

Cooks Co-op supports local suppliers by connecting them with fine dining venues and assisting in getting their fresh produce onto plates across the city. Run by Executive Chef Martin Boetz, the co-op was born out of passion for showcasing the Hawkesbury region's incredible farmers, produce and food producers.

