



2019
MENU COLLECTION
LUNCH

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.

SYDNEY EATS

BUILD YOUR OWN SYDNEY EATS

STAND UP BITES

GRAZING TABLE

LUNCH ON A PLATE

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

Sunday and Public Holiday surcharges apply:

Sunday – \$8 per guest.

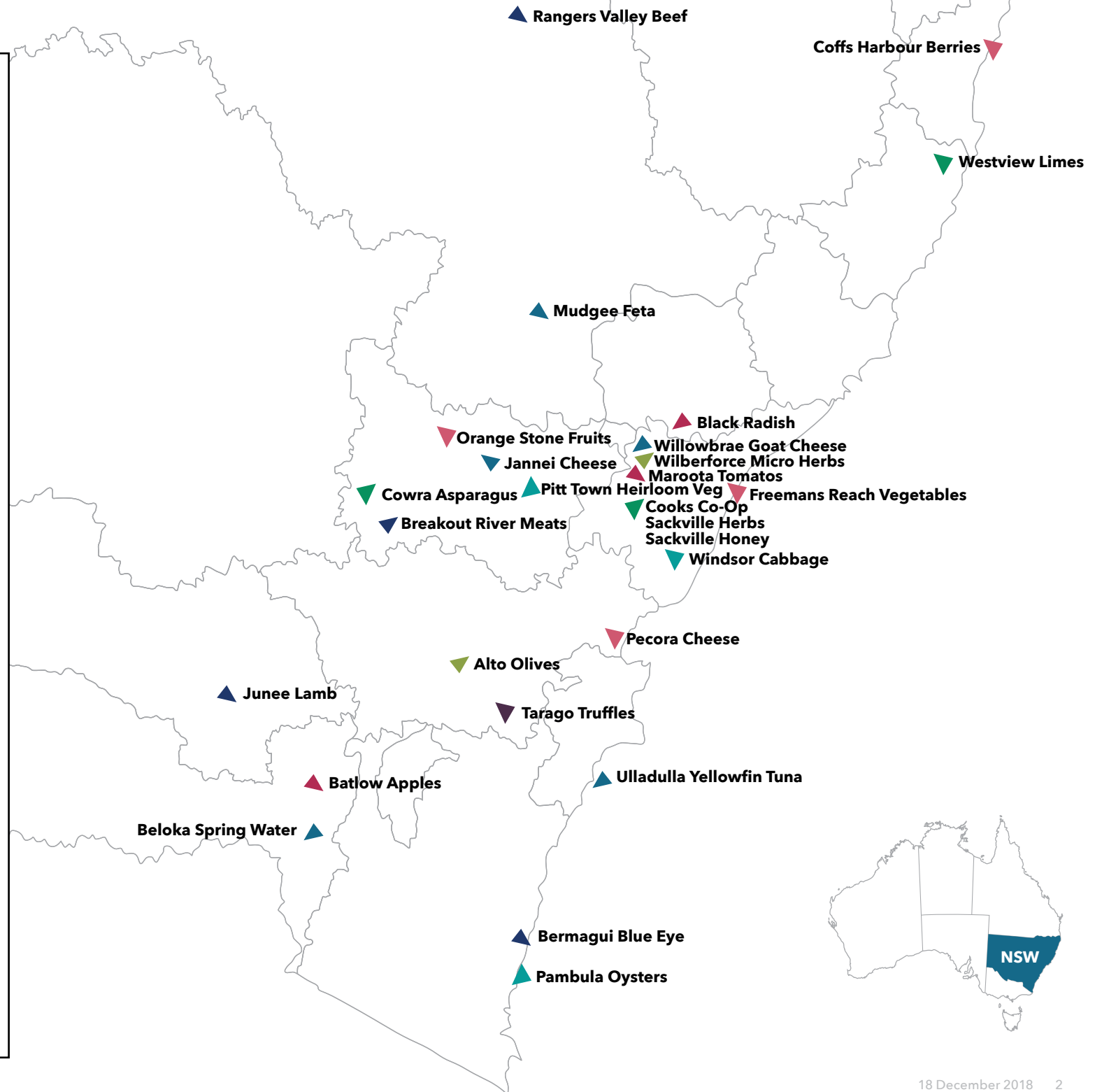
Public holiday – \$14 per guest.

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.



SYDNEY EATS

\$42 PER GUEST

Stand up style lunch of hot and cold items including:

- tea
- coffee
- hot chocolate
- house made botanical water infused with indigenous fruits, berries or herbs
- whole seasonal fruit.

Requested changes to the daily menu will incur a \$5 per guest charge.

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

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

MONDAY

Salad

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

Sandwich

House made Black Onyx pastrami, fermented sauerkraut, pickles, Swiss cheese and crazy sauce on light rye bread

Wrap

Paneer kachumber salad, mint leaves and aioli **V**

Hot protein

Rambo butter chicken, Pulao rice with coriander yoghurt and naan bread

Hot vegetarian

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

Hand item

Assorted maki sushi rolls

Dessert

Praline milk chocolate crunch cake **V**

TUESDAY

Salad

Roasted Hawkesbury heirloom beets and spiced moghrabieh pearl cous cous, parsley, baby spinach and soused onions **V**

Sandwich

Poached chicken, tatsoi, Asian slaw, roasted miso and sesame sauce

Wrap

Hot smoked salmon, pickled cucumber, red radish, cress and salsa verde

Hot protein

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

Hot vegetarian

Roasted Moroccan cauliflower, Puy lentils, pine nuts, golden raisins and tahini yoghurt **V**

Hand item

BBQ char siu pork bun

Dessert

Vanilla crème patissiere and passionfruit chocolate éclair

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WEDNESDAY

Salad

Orecchiette pasta, feta, broccoli, semi dried tomato, Alto olives, lemon and basil **V**

Sandwich

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

Wrap

Tandoori chicken, spinach, house made mango chutney and cucumber yoghurt

Hot protein

Slow roasted Cowra saltbush lamb, kale, ricotta, white and broad beans and fennel

Hot vegetarian

Sweet and sour chickpeas, potato, cherry tomatoes, tamarind and dates **V**

Hand item

Nonna Finocchio arancini, Grana Padano 097, fennel and tomato sauce

Dessert

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

THURSDAY

Salad

Raw zucchini, rocket, spinach, sea parsley, pickled red onion, toasted almonds, lemon, mint and ricotta **GF, V**

Sandwich

Smashed egg and lettuce on Sonoma sour dough **V**

Wrap

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

Hot protein

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

Hot vegetarian

Marinated fried tofu, mushrooms, Asian greens and black vinegar **V**

Hand item

Empanada - Mexican style chicken, red kidney beans and mojo sauce

Dessert

Hibiscus panna cotta with macerated berries **GF**

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FRIDAY

Salad

Tofu larb salad – fragrant Asian herbs, wombok, green beans, chilli and nam prik **GF, V**

Sandwich

Rare roasted Rangers Valley beef, butter lettuce, umami ketchup, cheese and butter pickles

Wrap

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

Hot protein

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

Hot vegetarian

Potato gnocchi, thyme roasted field mushrooms, Jannei Dairy goat curd and Country Valley cream **V**

Hand item

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

Dessert

Hazelnut brownie and praline mousse

SATURDAY

Salad

Grilled broccoli, zucchini, roasted red onions, wild rocket, sourdough croutons, mint and lemon dressing **V**

Sandwich

Prosciutto, fresh Vannella mozzarella, flat leaf parsley and heirloom tomato

Wrap

Falafel and pumpkin tabbouleh with tahini **V**

Hot protein

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

Hot vegetarian

Local vegetable tagine, saffron cous cous with lemon and green olive salsa **V**

Hand item

Assorted rice paper rolls served with nuoc cham dipping sauce

Dessert

Raspberry, caramel and pink salt tart

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SUNDAY

Salad

Cannellini bean and bulgur wheat tabbouleh, pumpkin seeds, confit tomato and roasted garlic dressing **V**

Sandwich

Poached chicken, avocado, tarragon and lemon

Wrap

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

Hot protein

Korean beef stew with kimchi fried rice

Hot vegetarian

Hokkien noodle stir fry with bok choy, Chinese broccoli, shitake mushrooms and green shallots **V**

Hand item

Chinese cabbage and carrot spring roll with ponzu dipping sauce **V**

Dessert

Passionfruit meringue tarts



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.

BUILD YOUR OWN SYDNEY EATS

\$48

Create your own Sydney Eats menu.

Stand up style lunch of hot and cold items including:

- tea
- coffee
- hot chocolate
- house made botanical water infused with indigenous fruits, berries or herbs
- whole seasonal fruit.

Cost includes one choice of:

SALAD

SANDWICHES

WRAPS

HOT PROTEIN

HOT VEGETARIAN

HAND ITEM

DESSERT

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VEGETARIAN = V

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SALAD

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

Roasted Hawkesbury heirloom beets and spiced moghrabieh pearl cous cous, parsley, baby spinach and soused onions **V**

Orecchiette pasta, feta, broccoli, semi dried tomato, Alto olives, lemon and basil **V**

Raw zucchini, rocket, spinach, sea parsley, pickled red onion, toasted almonds, lemon, mint and ricotta **GF, V**

Tofu larb salad – fragrant Asian herbs, wombok, green beans, chilli and nam prik **GF, V**

SANDWICHES

House made Black Onyx pastrami, fermented sauerkraut, pickles, Swiss cheese and crazy sauce on light rye bread

Poached chicken, tatsoi, Asian slaw, roasted miso and sesame sauce

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

Smashed egg and lettuce on Sonoma sour dough **V**

Rare roasted Rangers Valley beef, butter lettuce, umami ketchup, cheese and butter pickles

WRAPS

Paneer kachumber salad, mint leaves and aioli **V**

Hot smoked salmon, pickled cucumber, red radish, cress and salsa verde

Tandoori chicken, spinach, house made mango chutney and cucumber yoghurt

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

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

HOT PROTEIN

Rambo butter chicken, Pulao rice with coriander yoghurt and naan bread

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

Slow Roasted Cowra saltbush lamb, kale, ricotta, white and broad beans and fennel

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

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

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SANDWICHES

WRAPS

HOT PROTEIN

HOT VEGETARIAN

HAND ITEM

DESSERT

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HOT VEGETARIAN

Ras el hanout spiced pumpkin, sumac labia and quinoa **GF, V**

Roasted Moroccan cauliflower, Puy lentils, pine nuts, golden raisins and tahini yoghurt **V**

Sweet and sour chickpeas, potato, cherry tomatoes, tamarind and dates **V**

Marinated fried tofu, mushrooms, Asian greens and black vinegar **V**

Potato gnocchi, thyme roasted field mushrooms, Jannei Dairy goat curd and Country Valley cream **V**

HAND ITEM

Assorted maki sushi rolls

BBQ char siu pork bun

Nonna Finocchio arancini, Grana Padano 097, fennel and tomato sauce

Empanada – Mexican style chicken, red kidney beans and mojo sauce

Potato and green pea samosa, spicy pineapple and mango **V**

DESSERT

Praline milk chocolate crunch cake **V**

Vanilla crème patissiere and passionfruit chocolate éclair **V**

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

Hibiscus panna cotta with macerated berries **GF**

Hazelnut brownie and praline mousse

STAND UP BITES

\$46 PER GUEST

Stand up style big bites of hot and cold items including:

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

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

SALADS

OPEN SANDWICHES

COLD

HOT

GLUTEN FREE = GF

VEGETARIAN = V

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SALADS

Rangers Valley beef salad with chilli and peanut praline, Thai basil and mint

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

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

OPEN SANDWICHES

Smoked chicken, avocado and radicchio leaves

Shaved leg ham, Swiss cheese and Dijon mustard

Pickled green tomatoes, buttermilk ricotta, grilled zucchini and micro purple basil **V**

Bagel topped with cured salmon and chive cream cheese

COLD

Crusted yellowfin tuna, grapefruit, fennel, avocado, jalapeno and Westview lime **GF**

Peking duck pancake, cucumber, green shallot and hoisin sauce

Ricotta, green peas and garden mint on grilled Sonoma sourdough **V**

Lime cured Hiramasa kingfish, salad greens, mint and shallots **GF**

Chicken and pistachio terrine, pickled vegetables and crisp breads

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

STAND UP BITES

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- coffee
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- choice of five items: two cold and three hot.

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

SALADS

OPEN SANDWICHES

SALADS AND HAND BOWLS

HOT

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HOT

Crispy Kurobuta pork belly, BBQ carrot puree, labna, and native hazelnut dukkha with native herbs **GF**

Deep fried tofu, Asian greens, sweet soya dressing **GF, V**

House smoked Rangers Valley beef brisket, red cabbage slaw and house made BBQ sauce

Korean style chicken cutlets with kimchi aioli

Torello Rose' veal and pork polpetta, potato gnocchi, semi dried tomato sauce and Grana Padano

Sweet potato, feta and quinoa fritter with avocado **V**

Crispy chicken burrito, brown rice, Sriracha and slaw

Rambo butter chicken, pulao rice, green peas, coriander flavoured yoghurt and naan bread

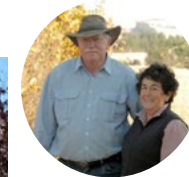
Soft polenta, barbecued corn, Tarago black truffle, yoghurt butter and red sorrel **GF, V**

Glazed salmon, soba noodles, pickled ginger, broccolini, shitake mushroom and sesame

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

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

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



TARAGO TRUFFLES BY DENZIL AND ANNE STURGISS

Tarago Truffles are grown in the Tarago-Bungendore area of NSW Southern Highlands. A family business, Tarago Truffles is owned and managed by Anne and Denzil Sturgiss. Starting with an initial planting of 550 inoculated oaks and hazels in 2002, today the business is a successful commercial truffiere of 4,500 trees.

GRAZING TABLE

\$55 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 five items: one from small bites, two from vegetables/salad and starch, one dish from land and sea and one to finish.

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VEGETARIAN = V

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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, lime, whipped tofu black and sesame **GF**

Seared 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, 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**

LAND AND SEA

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

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

Dark chocolate and roasted pineapple cake

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**

LUNCH ON A PLATE

2 COURSE – \$75

3 COURSE – \$90

Cost includes:

- organic sourdough
- Pepe Saya cultured butter
- tea
- coffee
- hot chocolate
- 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

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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 and yoghurt

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**



GARLICIOUS GROWN BLACK GARLIC BY JENNY DANIHER AND CATHY OWEN

It is rare to find black garlic grown locally in Australia. Garlicious is grown in Braidwood NSW, where Jenny and Cathy have perfected a secret process to give the garlic its signature black look.



LUNCH ON A PLATE

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ENTRÉE

MAIN COURSE

DESSERT

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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, 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**

DESSERT

Golden Gaytime 2.0 mousse and caramel honeycomb

Almond and black sesame cake, yuzu crème and matcha ice cream

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

Passionfruit and chocolate delice, mandarin sorbet and pistachio

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

Lemon curd and yoghurt sorbet and candid citrus crumble **GF**

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

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