

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

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. After midnight surcharge \$7 per guest Sunday \$8.50 per guest. Public Holiday \$15 per guest. *All food and beverage prices shown are for the 2021 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3 per cent per annum thereafter for the menu pricing.

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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**

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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**

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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**

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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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