

**2020**  
**MENU COLLECTION**  
**BREAKFAST**

*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.*

**ICC SYDNEY**

**BREAKFAST  
ON THE GO**

**CONTINENTAL  
BREAKFAST**

**STAND-UP  
BREAKFAST**

**SYDNEY SIDER SEATED  
BREAKFAST**

# FEEDING YOUR PERFORMANCE

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At the heart of ICC Sydney's culinary offering is its Feeding Your Performance philosophy, which sets culinary trends, has a focus on supporting a wide variety of tastes and showcases the best of New South Wales sustainable suppliers. By sourcing ingredients through local supply chains, we're contributing to our region's development and employment opportunities. We're also backing farmers who grow high quality, sustainable, and specialty produce.

Evolving from food that fuels performance, ICC Sydney's philosophy is based on three key pillars: authenticity, balance and expertise. Our culinary team uses the best ingredients combined with their knowledge of food, respect for produce and provenance to enhance delegate experiences based on choice, balance and flavour.

The 2020 menu has been developed to provide more choice for clients and delegates, no matter what the occasion it features an extended range of plant-based options, native ingredients and superfoods, alongside beloved iconic ICC Sydney dishes.



***Authenticity – we're focused on ethical produce, team work, supplier relationships, anticipating the needs of our clients and collaborating on delivering memorable moments.***



***Balance – we provide a variety of proteins, cooking methods and diversity in our dishes to satisfy the changing preferences of the millions of guests we welcome through our doors.***



***Expertise – our secret? We're a team of informed food gourmets and wine connoisseurs who are dedicated to providing quality, mouth-watering dishes.***

**VEGAN = VE**

**VEGETARIAN = V**

**GLUTEN FREE = GF**

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 2020 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.

## BREAKFAST ON THE GO \$13 PER ITEM

Served on a food station, Grab and Go food items for the time conscious. Select from Morning Favourites, Savoury Bites or Smoothies.

Add bottled 250ml Botanica 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 blueberry

### DAIRY FREE BREAKFAST DRINKS

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

Medjool dates, almonds and vanilla bean

Super-duper strawberry **GF, V**

Purple boost – pineapple, river mint, hemp and blueberry

### 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) **VE**

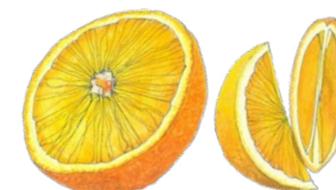
Breakfast poke – Scrambled silken tofu, braised shitake, avocado, grains, greens, toasted hemp seeds and charcoal dressing

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

Roasted local mushrooms, boiled 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



# CONTINENTAL BREAKFAST

## \$27 PER GUEST

Stand up style breakfast.

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 **V**

Berry dangerous cronut

Breakfast pastries

### 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**

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



*Pino Dolce Vita the home and heart of the Tomini Foresti family. Using the highest quality ingredients and traditional artisan methods for their charcuterie range.*

**PINO DOLCE VITA**

**BY PINO TOMINI FORESTI**

# STAND-UP BREAKFAST \$42 PER GUEST

Stand up style breakfast of sweet and savory premium items, perfect for networking. Package includes:

- two selections from either; sweet or savoury
- 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 muntrie berries, Malfroy's Gold honey, vanilla and burnt orange cream

Batlow apple and coconut granola muffin

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

Toasted Smoking Gun 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**

## 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 pulled pork, egg, potato hash and togarashi mayo

Chicken congee, Chinese sausage, shallots and pork floss

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

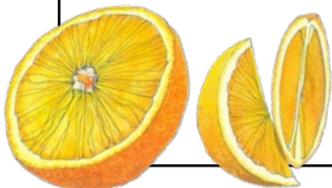
Pressed mini Mortadella breakfast bagel, Provolone cheese and pickled eggplant

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



*The flavour of Malfroy's Gold honey is a true reflection of the bee's environment across the Blue Mountains.*

**MALFROY'S HONEY**  
BY TIM MALFROY



# SYDNEYSIDER SEATED BREAKFAST \$49 PER GUEST

Pre-set cold items shared in the middle of the table with a plated option.

Package includes:

- assortment of 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

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**

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**

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



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