



2020
MENU COLLECTION
DINNER

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

PLATED

**GRAZING
TABLE**

**INDIAN FEAST
GALA BUFFET**

**JAIN
BUFFET**

FEEDING YOUR PERFORMANCE

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.

PLATED

2 COURSE – \$77.50

3 COURSE – \$93

Menu includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- petit sweets
- 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

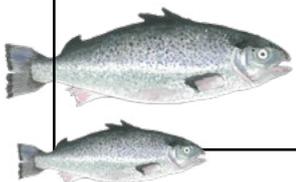
\$11.00 two courses

\$14.00 three courses.

PRE-DINNER CANAPÉS

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

\$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

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

Smoked Hunter Valley duck breast, heirloom beets, native riberry, pumpkin and coastal greens

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 **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



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

PLATED

2 COURSE – \$77.50

3 COURSE – \$93

Menu includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- petit sweets
- 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.

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

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

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

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 **VE**

OUR ICONIC DISHES

Crispy Humpty Doo barramundi fillet, baby black lip mussels, sea vegetables, Karkalla, charred leeks and saffron sauce **GF**

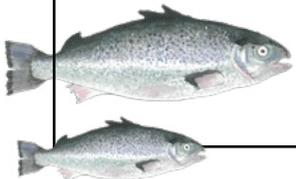
Slow braised beef cheek, Pedro Ximenez, sweet potato, broccoli, smoked pork kaiserfleisch and crispy anchovy

Roasted chicken breast, seasonal mushrooms, potato puree, baby spinach and jus



Located in a remote part of the Northern Territory, Humpty Doo is an ethical Barramundi farm producing fresh, saltwater barramundi.

HUMPTY DOO BARRAMUNDI
BY DAN RICHARDS



PLATED

2 COURSE – \$77.50

3 COURSE – \$93

Menu includes:

- Berkelo sourdough and olive oil rolls
- Pepe Saya cultured butter
- tea
- coffee
- petit sweets
- 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.

DESSERT

PB&J – crunchy peanut butter, raspberry gel, burnt butter ice cream and Manjari dark chocolate ganache

Passionfruit delice, mandarin sorbet, and pistachio nut crumble and croissant cracker

Chocolate fondant, hemp seed bavaois, blackberries, compressed pear and meringue

Spiced pumpkin brûlée, native thyme and Vannella ricotta ice cream, burnt butter crunch, candied pepita praline and butternut pumpkin crisp

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

Alto olive oil cake, sour cherry compote, raspberry sorbet, hemp seeds and macadamia nut crunch **VE**

White chocolate and lemon aspen cheesecake, native river mint and wattleseed wafer

Coconut parfait with Hawkesbury heirloom beets, raspberry sponge, honeycomb, Kurrajong seeds and cocoa nibs **VE**

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

OUR ICONIC DISHES

Golden Gaytime 2.0 mousse and caramel honeycomb

Calamansi tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer

Dark chocolate devil's cake, milk chocolate and Bailey's Irish Cream bavaois, crushed honeycomb, dark chocolate and blackcurrant sorbet

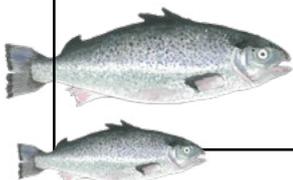
Neapolitan – vanilla panna cotta, Davidson's plum sorbet, Valrhona chocolate mousse, wattleseed gravel, native river mint, caramel waffle and popping candy

NSW artisan cheeses \$15.50 per guest

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



Neapolitan — vanilla panna cotta, Davidson's plum sorbet, Valrhona chocolate mousse, wattleseed gravel, native river mint, caramel waffle and popping candy



GRAZING TABLE

\$85 PER GUEST

Seated – dishes designed to share.

Package includes:

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

STARTERS

Cold

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

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

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

Fresh creamy labna, smoky eggplant, green pea hummus, grilled bread, mint and walnut dukkah **V**

Master stock Hunter Valley duck, paw paw, lychee, chilli and pickled ginger

Hot

Slow cooked King salmon, potato skordalia, shaved fennel, caper and tomato salsa and Alto olive oil

Roasted Kurobuta pork belly, steamed bao buns, cucumber, apple hoisin, slaw and fragrant herbs

VEGETABLES / SALAD AND STARCH

Cold

Vannella burrata, shaved zucchini, compressed cucumber, herbs, olive oil and smoked almonds **V**

Baby cos, avocado, radishes, shaved fennel and Pepe Saya buttermilk dressing **V**

Roasted Hawkesbury red and golden beets, native warrigal greens, Persian feta, pepper berry, pickled onions, puffed grains and bush dukkah **V**

Roasted pumpkin, shredded green kale, black quinoa, chickpeas, carrot, lemon and Dijon mustard **VE**

Hot

Crispy Crookwell potatoes dusted with bush tomato and native greens **V**

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

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

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

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

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

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

Whole roasted sweet potato, toasted sesame yoghurt, spiced chickpeas, pickled onions and coriander **GF, V**

LAND AND SEA

Overnight braised Cowra lamb, pistachio nuts, almonds, pomegranate arils, 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 lip mussels, white fish, bomba rice, roasted capsicum, onion, garden peas and a touch of saffron **GF**

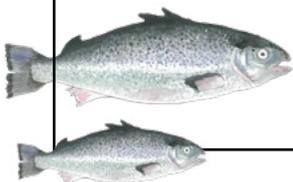
Spanish style chicharon mandarin and black vinegar braised Kurobuta pork, chilli, young ginger and coriander

Oven roasted Humpty Doo barramundi, curried spanner crab, beans, potato, bean shoots, cucumber, chilli and coriander petit salad

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

Grilled Rangers Valley beef, charred leek, piperrada, BBQ onions and chickpea cress

BBQ spatchcock, chimichurri, lemon, pickled onions and radishes



GRAZING TABLE

\$85 PER GUEST

Seated – dishes designed to share.

Package includes:

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

TO FINISH

Roasted hazelnut mousse, hazelnut brittle and blood orange

GF, V

Manjari chocolate mousse, cherry compote, pistachio nuts and Country Valley cream

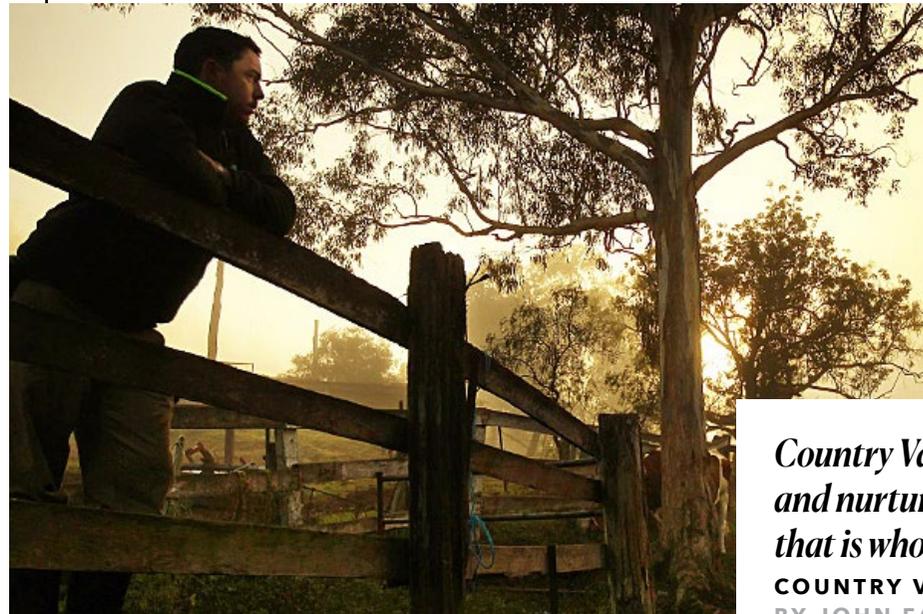
Cinnamon cheesecake, Davidson's plum and macadamia nuts

V

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

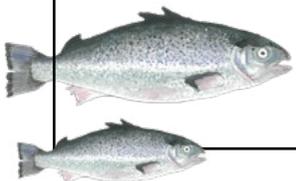
Caramelised mango tart, passionfruit and coconut crumbs

Dark chocolate and roasted pineapple cake



Country Valley's dairy herd is carefully reared and nurtured, producing a quality product that is wholesome and full of flavour.

COUNTRY VALLEY CREAM
BY JOHN FAIRLEY



INDIAN FEAST GALA BUFFET \$113 PER GUEST

Full buffet menu:

- 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, V**

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**

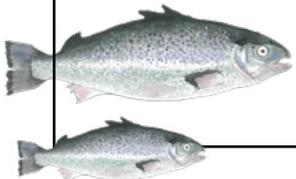
DESSERT

Gulab jamun with saffron syrup **V**

Warm rice kheer with sultanas and roasted pistachio nuts **V**

Mango malai kulfi **GF, V**

Sliced seasonal fruits **GF, VE**



JAIN BUFFET

\$92.50 PER GUEST

Full buffet menu:

- 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:

- 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, V**

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, V**

Mint raita, pickle **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, V**

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, V**

South Indian style pumpkin, black eyed beans and roasted coconut curry **GF, V**

Dal Tadka – lentils cooked in tempered spices **GF, V**

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**

