



**2020
MENU
CANAPÉS**

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

**CANAPÉ
PARTY**

**POP UP FOOD
EXPERIENCES**

**AFTER
DARK**

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.

CANAPÉ PARTY

1 hour package

- \$41.50 per guest
- Choice of three cold and three hot canapés.

1.5 hour package

- \$48.50 per guest
- Choice of three cold and four hot canapés.

2 hour package

- \$56.50 per guest
- Choice of three cold and four hot items, one big bite canapé.

3 hour package

- \$85.50 per guest
- Choice of three cold and four hot items, two Big Bite canapé.

Add an additional canapé for \$7 per items or \$9.50 for a Big Bite canapé.

COLD

Kiko's torched Wagyu beef, hoisin mayonnaise, sesame crusted rice, chilli and yuzu

NSW farmed oysters, finger lime pearls, salmon caviar and pickled apples

Smoked Hunter Valley duck, confit beetroot and Kakadu plum relish and sorrel

Chickpea and potato chaat, mung beans, mini Puri, tamarind and mint chutney **V**

Vietnamese pickled vegetable and vermicelli roll with nouc cham dressing **V**

King salmon, compressed cucumber, Archie Rose gin and native pepper berry

Caramelised onion tart, heirloom tomatoes and basil **V**

Beetroot, fermented black garlic puree, cashew nut cream and walnuts **VE**

Cowra lamb, whey, pepita hummus and black olive puree, pickled carrot and spiced shallots on butternut pumpkin bread

Paroo kangaroo, pepper berry, heirloom carrot, blue berries and wattleseed yoghurt **GF**

HOT

Pan seared Abrolhos scallops, lemon, fennel, tarragon and bottarga

Jamon and cheese arancini

Rangers Valley beef slider, double cheese, pickles and hectic sauce

Outback lamb cigar and wattleseed yoghurt

Salt and Szechuan pepper quail, pickled green shallots and sticky soy

Paroo kangaroo, fried bread dumpling, native pepper berry and macadamia nuts

Hand rolled pork and prawn spring roll, nam prik sauce

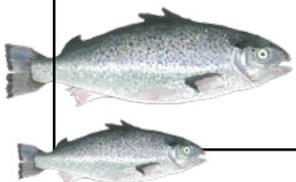
Mushroom and green pea arancini with tomato chilli sauce **V**

Salt cod brandade croquettes with Dylan's curry mayonnaise

Assorted steamed and pan fried dumplings with soy dipping sauce

Southern style fried cauliflower with sriracha and macadamia nut sour cream **VE**

Pizzetta – green olive and herb tapenade, buffalo mozzarella, chilli oil and basil **V**



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BIG BITE

Eggplant Katsu sandwich, pickled mushrooms and miso mayonnaise **VE**

Beer battered barramundi, crinkle cut chips and tartare sauce

Crab, corn and macaroni – spanner crab, charred sweet corn, wood ear mushrooms and Willowbrae goat's curd

House smoked beef short rib slider, pickled zucchini, slaw and spiced BBQ sauce

Veal and pork polpette, potato gnocchi, semi dried tomato sauce and Grana Padano 97

Corn puppy, chipolata sausage, corn dog batter, truffle honey and mustard dipping sauce

Fried buttermilk chicken, pickled carrot, savoy cabbage and southwest aioli

Harbour goat curry, basmati rice, sea parsley, potato and poppadums

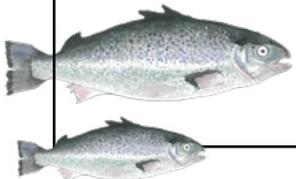
Poached salmon, yellow curry sauce, Thai basil, mint, pickled cucumber and fried red onions

Poke bowl – sesame crusted tuna, seasoned long grain rice, pickled vegetables and edamame **GF**



Grown in the Tarago-Bungendore area of NSW Southern Highlands, Tarago Truffles is a successful commercial truffiere of 4,500 trees.

TARAGO TRUFFLES
BY DENZIL AND ANNE STURGISS



POP UP FOOD EXPERIENCES

\$15.50 PER GUEST PER HOUR

To be purchased with a canapé package.
Minimum 100 guests.

Pop up stations will be activated for the duration of the selected canapé package.

Pop Up's consist of two items per package of your selection.

Add an additional item for \$9.50.

On top of our most popular stations we can tailor decadent seafood and raw bars, dessert stations and nearly anything in between.

Menus can be tailored for your event. Our chefs are highly creative and love a challenge!

PINCHOS

Pan seared Abrolhos scallops, cucumber, capsicum, lime, Alto olive oil

Spicy beef empanada, corn salsa and coriander

Roasted porchetta, cauliflower, dates and Pedro Ximenez

Chargrilled octopus, baby potatoes, pimento, chorizo and green olives

ASIAN PAN AND WOK STATION

Loaded banh mi pork – coriander, cucumber, pickled carrot and chilli

Singapore noodles – king prawns, vegetables, egg, vermicelli noodles and curry **GF**

Thai style lemongrass spiced chicken, vegetables and fried rice **GF**

Beef stir fry, Asian greens, egg noodles and black bean sauce

CARNIVAL POP UP'S

Chicken burger, cheese, iceberg and pickles

Coney Island cheese and chilli dog

Southern style fried chicken wings and blue cheese sauce

Cotton candy sticks **GF, V**

SLIDER STATION

Karaage chicken, wasabi mayonnaise, pickled ginger and cabbage slaw

Philly beef steak sandwich, bell peppers, Provolone cheese and grilled onions

Smoked pulled pork, pickled daikon slaw and miso butterscotch

Roasted mushrooms, wilted greens and olive jam slider **V**

Cajun fish Po Boy, lettuce, tomato salsa and chilli sauce

INDIAN

Zafrani fish tikka, Bombay potatoes and peanut masala

Pulled pork vindaloo and paratha taco with charred corn, green chilli and coriander

The "Iconic OG" Rambo butter chicken, Pulao rice with coriander yoghurt and naan bread

Aloo tikki, milk bun with tomato and chilli relish **V**

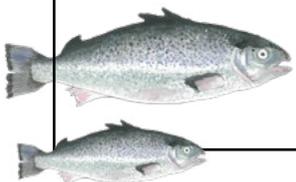
BAMBOO LANTERN

Bo la lot – BBQ Rangers Valley beef, betel leaves and nuoc cham

Slow cook Kurobuta pork belly, braised egg, greens, sesame and steamed rice

Black pepper beef – Wagyu beef stir fry, garlic, onion, Asian greens and steamed rice

Fried vegetable rice paper spring rolls and chilli dressing **V**



AFTER DARK

\$9.50 PER PIECE

To be purchased with a canapé or dinner package.
Select items from the supper list.

AFTER DARK SUPPER

Pork katsu sando, Bulldog tonkatsu sauce, iceberg lettuce and kewpie mayonnaise

After hours beef and bacon burger, jalapeño, Provolone cheese and secret sauce

Aussie style fried chicken and lime aioli

Beef meatball sub, marinara sauce and parsley

Potato gems, rosemary salt and feta cheese **V**

Braised beef and onion pie with umami ketchup

LOADED FRIES

Loaded crinkle cut fries, jalapeño cheese, pulled pork and bacon **GF**

Poutine fries, fresh curd, gravy and green shallots

PIZZA SLICES

Served in a pizza box

Prosciutto, parmesan, rocket and anchovy

Mushroom, taleggio cheese, artichoke and caramelised onion **V**

With years of experience and a passion for farming, Clive West from Kempsey NSW provides ICC Sydney with the freshest, high quality limes and chilies throughout the year.

WESTVIEW LIMES
BY CLIVE WEST

