



ICC SYDNEY
MENU COLLECTION 2018
DINNER



MENU COLLECTION 2018

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

Sunday and Public Holiday surcharges apply: Sunday – \$8.00 per guest.

Public holiday – \$14.00 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 2018 until 31 December 2018.

PRE-DINNER CANAPÉS

30 MINS – \$16.50

Chef's selection of three items including two cold and one hot.

2 COURSE – \$72

3 COURSE – \$88

4 COURSE – \$95

3 course Tailored dinner menus – from \$95 per guest.

Cost includes:

- tea
- coffee
- house made botanical water
- petite sweets.

Alternative service charge \$7.50 per guest, per course.

AMUSE BOUCHE

ENTRÉE

MAIN COURSE

DESSERT

ARTISAN CHEESE

AMUSE BOUCHE

—
Tea smoked Saikou salmon, perilla, cucumber, leek, apple vinaigrette and Pepe Saya crème fraiche **GF**

Mountain pepper Paroo kangaroo, heirloom carrots, macadamia, native herbs and blueberries **GF, SF, CONTAINS NUTS**

Spanner crab, cucumber, salmon pearls, apple and mache **GF**

Chicken parfait, passionfruit gel, bagna cauda and pork puff **SF**

Artisan buffalo mozzarella, soy sauce, yuzu, and shiso leaves **SF, V**

Slow cooked free range chicken, seasonal greens, Grana Parmesan, prosciutto and hazelnuts **GF, SF, CONTAINS NUTS**

ENTRÉE

—
Jannei goat's cheese croquettes, heirloom carrots, Malfroy's honey and pickled walnuts **SF, V, CONTAINS NUTS**

Poached free range chicken, daikon, nori, fermented black garlic and borage **DF, GF, SF**

Pressed Cowra lamb, smoked eggplant, puffed grains and pomegranate **SF**

Confit duck brick, coffee, spiced carrot, labne, dates and pistachio granola **SF, CONTAINS NUTS**

Ricotta fritters, beetroot, horseradish, hazelnuts and watercress **SF, V, CONTAINS NUTS**

Duck and shitake mushroom ravioli, peking duck consommé, enoki, shallots and taro **SF**

Wagyu beef bresaola, air-dried cabbage, celeriac, Grana Parmesan and crisp bread **SF**

Beetroot cured Tasmanian salmon, Pepe Saya crème fraiche beetroot mousse, radishes, red sorrel and white chocolate **GF**

Australian king prawns, charcoal, mandarin, black sesame and karkalla **DF, CONTAINS NUTS**

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

Chef's locally sourced and seasonal dish created on the day



Carefully selected seasonal, sustainable and locally sourced produce to boost alertness and drive energy levels.

DAIRY FREE = DF GLUTEN FREE = GF
SEAFOOD / CRUSTACEAN FREE = SF 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 products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products.

*Includes GST

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AMUSE BOUCHE

ENTRÉE

MAIN COURSE

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Roasted Cowra lamb rump, smoked potato, fennel, cauliflower and olives **GF, SF**

Crispy barramundi fillet, mussels, sea vegetables, leeks and saffron **GF**

Roasted free range chicken, chicken croquette, corn puree, charred corn and pencil leeks **SF**

Slow cooked Tasmanian salmon, bugtail and scallop mousse, miso, shiso and cucumber

Roasted Riverine beef fillet, Paris mash, seasonal mushrooms, baby vegetables and truffle sauce **GF, SF**

Free range chicken roulade, confit chicken, prosciutto, white bean puree and baby king brown mushrooms **GF, SF**

Confit duck, onion, fennel, parsnip, honey and beer glaze **SF**

Slow roasted Rangers Valley sirloin, braised ox cheek, cauliflower, smoked ham and onions **GF, SF**

Southern NSW lamb cutlet, yoghurt braised lamb, feta, confit tomato fondue, lemon and olives **GF, SF**

Confit Kurobuta pork belly, confit apple, pork popcorn, parsnip and Pedro Ximenez sauce **GF, SF**



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AMUSE BOUCHE

ENTRÉE

MAIN COURSE

DESSERT

ARTISAN CHEESE

DESSERT

—

Calamansi tart, mandarin marmalade, hibiscus and elderberry foam, pink grapefruit jelly and sesame wafer **SF, V, CONTAINS NUTS**

Golden gaytime mousse and caramel honeycomb **SF, V, CONTAINS NUTS**

Lime and coconut cheesecake with passionfruit gel **SF, V**

Pavlova with mango, lime, passionfruit, fresh Country Valley cream and caramel macadamia crumble **GF, SF, V CONTAINS NUTS**

Chocolate and roasted hazelnut mousse with a vanilla and pineapple compote **SF, V, CONTAINS NUTS**

Coconut and lemongrass tapioca, mango lime jelly, mango and pineapple salad, mango lime sorbet **DF, GF, SF, VE**

Pistachio and raspberry tart with raspberry white chocolate parfait **SF, V, CONTAINS NUTS**

Coconut cream panna cotta, blueberry lime compote, ancient grain crumble with a house made yoghurt sorbet **GF, SF, V, CONTAINS NUTS**

Chef's selection of seasonal mini desserts on stands designed for sharing at the table

ARTISAN CHEESE

—

An indulgence of locally produced cheeses with house made fruit chutneys, pastes and collection of house made breads served to the table to share.



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GRAZING TABLE

\$81

—

Seated dishes designed to share, served with:

- tea
- coffee
- house made botanical water.

Choice of six items: one from small bites, two from vegetable/salad and starch, two dishes from land and sea and one to finish.

SMALL BITES

VEGETABLES/SALAD AND STARCH

LAND AND SEA

TO FINISH

SMALL BITES

—

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

House made yoghurt, smoked eggplant, green pea hummus, grilled bread, mint and walnut dukkah **SF, CONTAINS NUTS**

Baked local beetroot, faro, pistachio, Malfroy's honey and caraway seed glaze, Pepe Saya crème fraiche and shallots **GF, SF, V, CONTAINS NUTS**

Coconut chicken, salad, papaya, cucumber, honeydew and West View lime **DF, CONTAINS NUTS**

Baked Tasmanian salmon, radishes, nori, chilli, lime, tofu black sesame whip **DF, GF**

Seared yellowfin tuna, edamame, puffed rice, avocado, pickled ginger and bonito **DF, GF**

VEGETABLES/SALAD AND STARCH

—

Baby cos lettuce, pumpkin seeds and sour cream **GF, SF, V**

Fennel, avocado, shaved Grana Parmesan with balsamic vinegar **GF, SF, V**

Roasted seasonal baby vegetables and basil aioli **DF, GF, SF, V, CONTAINS NUTS**

Raw zucchini, rocket, spinach, pickled red onion, toasted almonds, lemon, mint and ricotta **GF, SF, V, CONTAINS NUTS**

Roasted beetroot, walnuts, rocket, goat cheese, horseradish, Pepe Saya crème fraiche **GF, SF, V, CONTAINS NUTS**

Sweet potato, brown rice, currants, celery and cashews **SF, V, CONTAINS NUTS**

Malfroy's honey roasted pumpkin, barley, pomegranate and feta **SF, V**

Roasted cauliflower, carrots, currants, smoked almonds and yoghurt dressing **GF**

Salt and vinegar potatoes **GF, SF, VE**

Vegetarian biryani rice **DF, GF, SF, V, VE**

Sweet potato, tomatillo salsa and Sriracha mayonnaise **GF, SF, V**

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VEGETABLES/SALAD AND STARCH

LAND AND SEA

TO FINISH

LAND AND SEA

—

White cut chicken, Asian greens, soy and ginger dressing **GF**

Overnight braised Cowra lamb, pistachio, almond, pomegranate, cracked freekeh, dried fruit and feta **SF, CONTAINS NUTS**

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

Baharat spiced porchetta, chimichurri and fennel salad **DF, GF, SF**

Slow roasted free range chicken, faro, fennel, mint, curry dressing and yoghurt **SF**

Braised beef short rib, pickled kohlrabi, celeriac remoulade and witlof **DF, GF, SF**

Paella of black mussels, chicken, roasted capsicum, onion, garden peas and herbs **DF, GF**

Braised beef cheek, grilled zucchini, peas, pancetta and buffalo mozzarella **GF, SF**

TO FINISH

—

Lychee and coconut panna cotta, compressed pineapple, mint and lime verrine **DF, GF, SF, V**

Warm apple and passionfruit struesal cake **SF, V, CONTAINS NUTS**

Strawberry and crème cake with strawberry mousse **SF, V, CONTAINS NUTS**

Apricot and mandarin cheesecake **SF, V**

Roasted hazelnut mousse, hazelnut brittle and blood orange foam **GF, SF, V, CONTAINS NUTS**

Dark chocolate and roasted pineapple cake **SF, V**



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