



ICC SYDNEY
MENU COLLECTION 2018
LUNCH



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.

STAND UP BITES

\$44

—

Stand up style big bites of hot and cold items including:

- tea
- coffee
- hot chocolate
- house made botanical water.

Choice of five items: two cold and three hot.

Add more selections to your package for \$6.50 per guest, per item. This can include cold, hot or dessert items.

COLD

HOT

COLD

—

SALADS

Pearl barley, beetroot, green peas, spiced haloumi and sunflower seeds **SF, V**

Thai Wagyu beef salad, fragrant herbs, cucumber, chilli, rice noodles and tamarind, sesame and palm sugar dressing **DF, GF, CONTAINS NUTS**

Caesar Salad 82, shaved Grana Parmesan, boiled egg, prosciutto shards, crostini and creamy herb dressing **SF**

OPEN MINI SANDWICHES

Tomato, basil and fior di latte **SF, V**

Avocado, lemon and cured salmon

Smoked chicken, avocado and radicchio leaves **SF**

OTHER COLD ITEMS

Lime cured Hiramasa kingfish, mint, shallots and salad greens **DF, GF**

Slow cooked Saikou salmon, quinoa slice, quark cheese and sauce vierge **GF**

Green shallot and sambal pancake, smoked Hunter Valley duck and Kohlrabi kraut **SF**

Fraser Island Spanner crab, strawberry, cucumber, green tea and cocoa nib crisp **DF, GF**

Grilled Sonoma sourdough, ricotta, green peas and garden mint **SF, V**

Whipped white cod roe dip, salmon pearls, beetroot hummus dip served with sesame pita bread

Chicken liver parfait, onion and port jam and crisp breads **SF**

A selection of local artisan cured meats and pickled vegetables **DF, CONTAINS NUTS**



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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House smoked Rangers Valley beef brisket, red cabbage slaw and house made BBQ sauce

Korean chicken cutlets with kimchi aioli **DF, SF**

Veal, pancetta and mushroom meatballs, borlotti bean whip and tomato salsa **GF, SF**

Sweet potato, feta and quinoa fritter with avocado **SF, V**

Crispy chicken burrito, brown rice, sriracha and slaw **SF**

Spiced Cowra lamb skewer, pickled beetroot, radish and fennel salad with tahini yoghurt **GF, SF**

SFQ – Southern fried quail with corn and yuzu aioli **SF**

Soft polenta, barbecued corn, Tarago black truffle, yoghurt butter and red sorrel **SF, V**



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STAND UP LUNCH

\$43

—

Stand up style lunch of hot and cold items including:

- tea
- coffee
- hot chocolate
- house made botanical water
- fresh seasonal sliced fruit.

Choice of three items from our range of sandwiches, wraps and salads.

Package also includes one hot seasonal item.

Add dessert for \$6.50 per guest, per item.

SANDWICHES

WRAPS

SALADS

SEASONAL HOT ITEM

DESSERT

SANDWICHES

—

Poached free range chicken, celery, seeded mustard, tasty cheese and cos lettuce **SF**

BLAT – bacon, lettuce, avocado and tomato **SF**

Nduja salami, onion jam, basil, tomato, roasted capsicum, provolone cheese and wild rocket **SF**

House made Black Onyx pastrami, sauerkraut, pickles, Swiss cheese and crazy sauce on light rye **SF**

Smashed egg, baby spinach and lemon mayonnaise **SF, V**

Rare roasted Rangers Valley beef, tomato, mustard and caramelised onion **SF**

Basil pesto, roasted red capsicum, baba ganoush, feta and grilled zucchini **SF, V, CONTAINS NUTS**

WRAPS

—

Smoked chicken, pickled onions, avocado and radicchio leaves **DF, SF**

Lemongrass scented Byron Bay pork, slaw, coriander, pickled vegetables, chilli and lime **DF, SF**

Roasted Cowra Lamb, crushed chickpea, pickled green tomatoes and minted yoghurt **SF**

Falafel, hummus, tabouli and mesclun lettuce **DF, SF, VE**

Tandoori chicken, spinach, house made mango chutney and cucumber yoghurt **SF**

Huon smoked salmon, salsa verde, cream cheese, pickled beetroot and capers

Avocado, sun ripened tomato, cucumber, carrot and mixed lettuce **DF, VE**



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SANDWICHES

WRAPS

SALADS

SEASONAL HOT ITEM

DESSERT

SALADS

—

Pearl barley, beetroot, green peas, spiced haloumi and sunflower seeds **SF, V**

Caesar Salad 82, shaved Grana Parmesan, boiled egg, prosciutto shards, crostini and creamy herb dressing **SF**

Curried lentils, roasted capsicum, cauliflower and fine herbs **DF, SF, VE**

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

Mixed mushrooms, wakame, seaweed, sesame and red chilli **SF, V**

Orecchiette pasta, broccoli, feta, lemon, semi dried tomato, Alto olives and basil **SF, V**

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

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

Roasted pumpkin, endive, prosciutto shards with caramelised eggplant and yoghurt dip **GF, SF**

Add a protein to salads for \$4 per guest.

Select from salmon, tuna, chicken, lamb, pork or beef.



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SANDWICHES

WRAPS

SALADS

SEASONAL HOT ITEM

DESSERT

SEASONAL HOT ITEM

—

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**

Wagyu beef rendang, coconut rice, chilli and curry leaves **DF, GF, SF**

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

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

Middle Eastern spiced chickpeas, spinach and sumac roasted sweet potato **GF, SF, V**

Roasted Cowra lamb, kale, broad beans, ricotta and fennel **GF, SF**

Amritsari butter chicken, Pulao rice and coriander yoghurt **GF, SF**

DESSERT

—

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

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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GRAZING TABLE

\$53.50

—

Seated dishes designed to share, served with:

- tea
- coffee
- hot chocolate
- house made botanical water.

Choice of five items: one from small bites, two from vegetable/salad and starch, one dish 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, Willowbrae goats cheese, horseradish crème fraiche **GF, SF, V, CONTAINS NUTS**

Sweet potato, brown rice, currants, celery and cashews **GF, 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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SMALL BITES

VEGETABLES/SALAD AND STARCH

LAND AND SEA

TO FINISH

LAND AND SEA

—

White cut chicken, Asian greens, soy and ginger dressing **DF, SF**

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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LUNCH ON A PLATE

2 COURSE – \$72

3 COURSE – \$88

—

Cost includes:

- tea
- coffee
- hot chocolate
- house made botanical water
- petit sweets.

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

ENTRÉE

MAIN COURSE

DESSERT

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



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MAIN COURSE

DESSERT

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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ENTRÉE

MAIN COURSE

DESSERT

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



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