

Boxed Menu

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

Seafood Country of Origin Labelling (CoOL)

AUSTRALIAN - (A)

IMPORTED - (I)

MIXED - (M)

BOXED BREAKFAST

Deluxe Continental **\$38.00** per guest

Energy Breakfast **\$44.25** per guest

Brunch **\$38.00** per guest



DELUXE CONTINENTAL

- Traditional Bircher muesli with rolled oats, apple, dates and toasted almonds **V** *contains nuts*
- Gruyere cheese, pencil leek and Mussett Farms oyster mushroom quiche with spinach **V**
- Blueberry and citrus cheesecake muffin with brown sugar crumble **GF V**
- Seasonal fruit salad **GF VE**
- Bottled orange juice 250ml

ENERGY BREAKFAST

- Overnight oats, super greens, chocolate protein powder, almond milk and fresh blueberries **VE** *contains nuts*
- Boiled egg and spinach **GF V**
- Protein energy nut slice **VE** *contains nuts*
- Blueberry and citrus cheesecake muffin with brown sugar crumble **GF V**
- Seasonal fruit salad **GF VE**
- Bottled orange juice 250ml

BOXED BRUNCH

- BLT slider roll
- Hand cut vegetarian sushi, sesame and soy dipping sauce **GF V DF**
- Banana and chocolate chip bread **V**
- Seasonal fruit salad **GF VE**
- Bottled orange juice 250ml

ADDITIONAL SNACKS

Rice paper rolls (2 x 30gm rolls) \$14.50

- Chicken rice paper rolls served with sesame and nuoc cham dipping sauce **GF DF**

or

- Vegetable rice paper rolls served with sesame and nuoc cham dipping sauce **GF VE**

Sushi (2) \$14.50

- Hand cut sushi rolls served with wasabi, sesame, pickled ginger and soy **GF DF** *contains seafood*

Local artisan cheeses \$21.25

- Two NSW cheeses (50g), dried muscatel clusters, nuts, lavosh, water crackers and quince paste **V** *contains nuts*

Local antipasto produce \$21.25

- Two artisan cured meats (30g each) served with a selection of pickles, Alto olives, one NSW cheese and lavosh

LUNCH BOX

OPTION 1 — \$32.50 per guest

Selection of one sandwich or wrap, whole seasonal fruit, energy bar, cookie and a bottle of spring or sparkling water.

Deconstructed option **\$29.25**

OPTION 2 — \$41.00 per guest

Selection of one sandwich or wrap, a small side salad, vegetable crudites with dip, seasonal whole fruit, energy bar and a bottle of spring or sparkling water.

Deconstructed option **\$37.50**

OPTION 3 — \$47.25 per guest

Protein salad, choice of sushi roll or rice paper roll or wrap, cheese and crackers, superfood bar, seasonal fruit salad, and a bottle of spring or sparkling water.

Deconstructed option **\$43.75**

DECONSTRUCTED LUNCH BOX

Served Individually packaged **\$38.00** per guest.

Selection of:

- One Salad or wrap or sandwich
- One Sushi roll or rice paper roll
- One Performance Snack
- Served with whole seasonal fruit, cookie and a bottle of spring or sparkling water.



SANDWICH OPTIONS

- Smoked ham, sopressa salami, herb mayo, Swiss cheese, tomato and lettuce on white bread
- Chicken breast, avocado, semi dried tomato, seasonal salad leaves and mayonnaise on light rye bread **DF**
- Mexican style crumbed chicken, chipotle mayonnaise, tasty cheese, lettuce, jalapenos and capsicum on wholemeal bread
- Chipotle pulled beef, caramelised onion, baby spinach, and tomato relish on multigrain bread **DF**
- Pino's leg ham, provolone cheese, avocado and grain mustard mayo on white bread
- Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket leaves, pickled onion and mustard on baguette
- Egg, mayonnaise and lettuce on white bread **V DF**
- Vegan rainbow sandwich on gluten free bread, sesame hummus, cucumber, carrot, pickled red onion, baby spinach, mint, red and white cabbage slaw **GF VE**

SUSHI ROLLS

- Teriyaki chicken roll
- Tuna (I) and cucumber maki roll *contains seafood*
- Californian maki roll

RICE PAPER ROLLS

- Chicken and mango rice paper roll **GF**
- Sesame beef rice paper roll **GF**
- Vietnamese tofu rice paper roll **GF VE**

SALAD OPTIONS

- Chicken Caesar salad, bacon, Caesar dressing, croutons, boiled egg and parmesan cheese
- Korean beef bibimbap, crispy onion, cucumber, edamame, roasted sesame seeds, pickled radish and tangy gochujang sauce **DF**
- Chilli lime baked salmon (A) salad, rainbow slaw, coriander, cucumber, kale, wasabi pea crumbs, crispy onion, chilli lime dressing **GF DF contains seafood**
- Chargrilled chicken casarecce pasta salad — rocket leaves, basil pesto mayonnaise, kalamata olives, semi dried tomatoes, parmesan cheese
- Miso glazed mushrooms, wombok, kale, beets, edamame, Spanish onion, seaweed salad, crispy shallots with roasted golden sesame dressing **GF VE**

WRAPS

- BLT - bacon, lettuce, tomato and honey mustard mayo **DF**
- Smoked salmon (A) , dill cream, cucumber, rocket leaves, pickled onion and capers *contains seafood*
- Beef pastrami, dill pickle, Swiss cheese, lettuce and Dijon mustard
- Chargrilled vegetables, Persian style feta, sesame dukkah, pomegranate mayo **V**
- Chicken, lettuce and avocado mayo
- Gluten free falafel wrap, vegan mayo, cucumber, tomato, lettuce, sweet chilli sauce **GF VE**
- Chicken Caesar wrap - chicken breast, Caesar dressing, parmesan cheese, boiled egg, crispy bacon and lettuce *contains seafood*

PERFORMANCE SNACKS

- Raspberry, almond and macadamia nut cube **GF VE contains nuts**
- Hemp and sesame seed tahini bar **GF VE**
- Raw cacao and almond cube **GF VE contains nuts**

— Apricot coconut, almond, hazelnut and cranberry bar **GF VE** *contains nuts*

BENTO BOXES

\$47.25 per guest

All items to be served cold.



THE HAPPY MEDIUM BENTO BOX

Box 1

- Roast beef salad, seasonal greens, cherry tomatoes, charred broccolini, spring onion with horseradish dressing
- Roma tomatoes, shredded carrot, gem lettuce, pickled daikon, feta cheese wrap with creamy avocado **V**
- Zucchini and quinoa slice with beetroot and red onion relish **GF VE**

Box 2

- Hot smoked salmon, (A) kipfler potato salad, with green beans, baby spinach, capers and buttermilk dressing **GF contains seafood**
- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket leaves, sauerkraut, horseradish, and dill mayo wrap
- Roasted capsicum and feta quiche, dill fronds and heirloom tomato **V**

Box 3

Box 4

- Vietnamese style chicken salad with mung bean noodles, cucumber, tomato, aromatic herbs and chilli lime dressing **GF**
- Milk bun slider, Pino's leg ham, tomato, Zuni pickles and dijonnaise
- Brie, crackers, muscatels and quince paste **V**

Box 5

- Korean beef bibimbap, crispy onion, cucumber, edamame, roasted sesame seeds, pickled radish and tangy gochujang sauce **DF**
- Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket leaves, pickled onion and mustard wrap
- Vietnamese rice paper roll, with glass noodles, tofu and fragrant herbs **GF VE**

Box 6

- Chargrilled chicken and casarecce pasta salad - rocket leaves, basil pesto mayonnaise, kalamata olives, semi dried tomato, parmesan cheese
- Loaded tofu wrap, cos lettuce, avocado, pickled cucumber, tomato, shredded carrot, coriander and vegan ranch dressing **VE**
- Hemp and sesame seed tahini bar **GF VE**
- Miso glazed mushrooms, wombok, kale, beets, edamame, Spanish onion, seaweed salad, crispy shallots with roasted golden sesame dressing **GF VE**
- Beetroot and sesame falafel with hummus dip, tabbouleh and pickled red onion wrap **GF VE**
- Teriyaki inari tofu pouches **GF VE**

ICC Sydney will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge.*

Any other additional special meal requests will incur a \$10.50 surcharge per person. Please note charges will also apply for requirements including but not limited to Kosher and Halal requests. Important notice — 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 nut products. Menu items may change due to seasonal availability. After midnight surcharge of \$8.75 applies per guest, per hour. A surcharge applies on Sundays of 10% up to \$10.25 per guest and Public Holidays 17.5% up to \$19.00 per guest. *All food and beverage prices shown are for the 2026 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 4% to 6% per annum thereafter for the Menu Collection pricing.