

BOXED MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

BOXED BREAKFAST

Deluxe Continental **\$37.00** per guest

Energy Breakfast **\$43.25** per guest

Brunch **\$37.00** per guest



DELUXE CONTINENTAL

- Bircher muesli with rolled oats, grated apple, dates and toasted Brother Mountain macadamia nuts and almonds **V LC** *contains nuts*
- Gruyere cheese, 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 LC**
- Bottled orange juice

ENERGY BREAKFAST

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

BOXED BRUNCH

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

SNACK

Rice paper rolls \$13.80

- 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 LC**

Sushi \$13.80

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

Local artisan cheeses \$20.00

- Served with a selection of two NSW cheeses (50g), dried muscatel clusters, nuts, lavosh, water crackers and quince paste **V** *contains nuts*

Local antipasto produce \$20.00

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

LUNCH BOX

OPTION 1 — **\$31.75** per guest

Selection of 1 sandwich or wrap, piece of whole seasonal fruit, energy bar, cookie and a bottle of spring or sparkling water.

OPTION 2 — **\$40.00** per guest

Roasted vegetable tartlet, small dressed salad, piece of whole seasonal fruit, energy bar, cookie and a bottle of spring or sparkling water.

OPTION 3 — **\$46.25** per guest

Protein salad, vegetable crudité's with dip, energy bar, sweet item, piece of whole seasonal fruit, 50-gram NSW farmland cheese with cracker biscuits and a bottle of spring or sparkling water.



SANDWICH OPTIONS

- Chicken and bacon club sandwich, avocado spread, mayonnaise, crispy bacon, tomato and lettuce on light rye **DF**
- Chicken breast, peri perisauce, mayonnaise, red and white cabbage slaw, and baby spinach **DF**
- Roast beef, caramelised onion, spinach, Jack cheese and piquillo peppers with mustard and aioli
- Pino's leg ham, provolone cheese, avocado and grain mustard mayo
- Turkey breast, brie cheese, cucumber, lettuce cranberry sauce on multigrain bread
- Egg, mayonnaise and lettuce sandwich on wholemeal 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 LC**

WRAP OPTIONS

- Chicken and avocado tortilla with semi dried tomatoes, mesclun, Swiss cheese and pesto mayo *contains nuts*
- Italian club tortilla — smoked ham, sopressa salami, herb mayonnaise, basil, mozzarella cheese, tomato and lettuce
- Gluten free falafel wrap, vegan mayo, cucumber, sweet chilli sauce, tomato and lettuce **GF VE LC**
- Honey roasted pumpkin wrap with Persian style feta cheese, spinach, sundried tomatoes, rocket and pickled onions with black garlic aioli **V LC**
- Mexican chicken wrap, spiced brown rice, salsa, peppers, shredded cheese, black beans, sweet corn and coriander

SALAD OPTIONS

- Chicken Caesar – chicken breast, bacon, Caesar dressing, croutons, boiled egg and parmesan cheese
- Salmon poke – salmon sashimi, shoyu dressing, miso sesame tahini, seasoned brown rice, shredded cabbage, edamame, cucumber and coriander **GF DF** *contains seafood*
- Grilled chicken pesto pasta – chargrilled chicken, rocket, pasta, basil pesto mayonnaise, kalamata olives, semi dried tomato, parmesan cheese
- Parsnip and carrot salad with Persian feta cheese, balsamic roasted onions, witlof, Kootingal organic pecan nuts with citrus vinaigrette **GF V LC** *contains nuts*
- Korean potato salad with sweet peas and corn, carrots, boiled egg, cucumber, sesame and kewpie mayonnaise **GF V**

BENTO BOXES

\$46.25 per guest

All items to be served cold.



THE HAPPY MEDIUM BENTO BOX

Box 1

- Ras el hanout chicken, Moroccan spiced couscous, chickpeas, raisins, zucchini, parsley and roasted slivered almonds with a preserved lemon vinaigrette **DF** *contains nuts*
- Seasonal salad and provolone cheese wrap – Roma tomatoes, shredded carrot, gem lettuce, pickled daikon, provolone cheese and mayonnaise **V LC**
- Cucumber and avocado maki roll **GF VE LC**

Box 2

- Thai beef salad with rice noodles, rainbow slaw, cherry tomatoes, cucumber, red chilli, fragrant herbs, chilli and lime dressing **GF**
- Aloo tikki wrap – smashed potatoes and peas, caramelised onions, spinach, tomato and cucumber with curried veganaise wrap **GF VE LC**
- Sweet potato and quinoa slicewith beetroot and red onion relish **GF VE LC**

SALAD OPTIONS

Box 4

- Poached local trout, baby spinach, grilled seasonal fruit, cucumber, pickled Spanish onions and creamy lemon and dill dressing **GF LC** *contains seafood*
- Milk bun slider, Pino's leg ham, tomato, Zuni pickles and dijonnaise
- Brie, crackers, muscatels and quince paste **V**

Box 5

- Harissa spiced chargrilled chicken, penne pasta, olives, peppers, yolk emulsion and herbed pesto contains nuts
- Maple roasted sweet potato, indigenous pepperberry, vegan feta cheese, rocket, sesame and chickpea wrap **VE LC**
- Roasted capsicum and feta quiche, dillsour cream and heirloom tomato **V LC**

Box 3

- Grilled chicken Caesar salad, shaved Grana Padano, prosciutto shards, egg, crostini and creamy herb dressing
- Spiced pumpkin, black bean and avocado, green tomato relish wrap **VE LC**
- Chickpea dip and wholegrain crackers **VE LC**

Box 6

- Sebago potato, caramelised onion, boiled eggs, chives and kewpie mayonnaise with fried eschalots **V**
- Allspice roasted cauliflower wrap with celery, parsley, pomegranate rubies, roasted hazelnuts, sultanas and maple sherry **GF VE LC** *contains nuts*
- Inari nigiri **GF VE LC**

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 \$10.40 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. Menus items may change due to seasonal availability. After midnight surcharge of \$8.50 applies per guest, per hour. A surcharge applies on Sundays of 10% up to \$10 per guest and Public Holidays 17.5% up to \$17.50 per guest.

*All food and beverage prices shown are for the 2025 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.