

Canape 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)

CANAPÉ PARTY

1 HOUR PACKAGE — \$52.75 per guest

Selection of three cold and three hot canapés

1.5 HOUR PACKAGE — \$63.50 per guest

Selection of three cold and four hot canapés

2 HOUR PACKAGE — \$74.00 per guest

Selection of three cold and four hot canapés and one big bite item

Minimum numbers — designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.

Add additional canapés or dessert canapés for **\$9.25** each.

Add additional big bite or after dark canapés for **\$12.25** each.



COLD

- Merimbula Lake Sydney rock oysters (A), Davidson's plum ponzu sauce, Byron Bay finger lime pearls and sea succulents **GF DF LC** *contains seafood*
- King Salmon (A) miang, cucumber, lemongrass, ginger and green chilli with caramelised palm sugar on shiso leaves **GF DF LC** *contains seafood*
- Beef bresaola, toasted ficelle, NSW goat's cheese, Garlicious Grown black garlic and fried rosemary
- Mooloolaba prawn (A) cocktail tacos with horseradish, cornichons, capers, chives and Marie Rose sauce **DF** *contains seafood*
- Hawkesbury duck rilette with Davidson's plum, toasted brioche, black pepper and kumquat marmalade
- Butternut pumpkin pesto tartlet with whipped plant-based feta, maple caramelised onion and toasted pepita seeds **GF VE LC**
- Sonoma focaccia, Pepe Saya crème fraiche and anchovy (I) gribiche with Yarra Valley smoked salmon roe (A) **LC** *contains seafood*
- Girraween free-range chicken vol-au-vent, black truffle mayo, olive tapenade and Garlicious Grown black garlic
- Peking duck pancake, cucumber, chive with sesame and hoisin sauce **DF**
- Whipped Vannella Persian style feta, sundried tomato, thyme, marjoram and Malfroy's honey caramel tartlet **GF V LC**
- Compressed cucumber, COYO labneh, sesame Za'atar and olive oil pearls **GF VE LC**

HOT

- Riverina halloumi and beef sujuk skewers with honey and pomegranate glaze **GF**
- Smoked ham hock fingers with truffled pea and mustard mayo
- Tempura fried sesame banana prawns (A) with shichimi togarashi mayo *contains seafood*
- Classic Reuben beef pie with mustard relish
- Steamed chicken mandu dumplings with green onions and Yangnyeom sauce
- Potato, pea and parmesan croquette with basil sugo sauce **V LC**
- Moroccan style Cowra lamb cigar with pomegranate molasses dried currants, and rivermint yoghurt
- Wagyu beef cheeseburger spring rolls with hectic sauce
- Braised lamb and olive empanada with chimichurri sauce
- Beef rendang croquette with hot-bush sambal **GF DF**
- Sweet and sour boneless chicken wings with sesame and shallots
- Chickpea and onion bhaji with coriander and mint chutney **GF VE LC**
- Beetroot and buckwheat sausage rolls with bush tomato relish **GF VE LC**
- Crispy eggplant with Szechuan pepper glaze and green onions **GF VE LC**

BIG BITES

- Korean style glazed fried chicken bao bun with cucumber, chives and toasted sesame seeds
- Crispy battered Australian hoki (A), potato fries, lemon yoghurt and pickled native berries tartare *contains seafood*
- Slow roasted lamb shoulder with garlic and rosemary, creamy aubergine, baby carrots and with mint jus
- Ranger's Valley beef slider with tasty cheese, Westmont pickles and housemade BBQ sauce
- Australian tiger prawns (A) with green papaya salad, fragrant herbs, palm sugar and chilli dressing **DF** *contains seafood*
- Riverina beef short ribs with whipped cheesy potatoes, soused red onions and Garlicious Grown black garlic **GF**
- Jerk spiced chicken with pineapple and bell pepper salsa, coconut rice **GF**
- Pepperberry spiced Cowra valley lamb skewers, flatbread, pickled Spanish onions, bush tomato relish and herbed yoghurt
- Australian whiting (A) po'boy with cucumber, iceberg lettuce, white radish remoulade and chilli lime mayo **LC** *contains seafood*
- Cauliflower bites with cashew cream, puffed wild rice, Zuni pickles and wild herbs **GF VE LC** *contains nuts*
- Tofu tikka masala, cauliflower rice, coriander and crispy shallot **GF VE LC**

DESSERT CANAPÉS

\$9.25 per item

- Canele' with blood orange and cardamom marmalade **V**
- Passionfruit tart with Pepe Saya butter caramel
- Block 11 lemon cheesecake, torched meringue, calamansi gel
- Mini orange, rose and pistachio nut financier **V** *contains nuts*
- Chocolate and strawberry eucalyptus tart, sesame and hazelnut crumb **GF VE LC** *contains nuts*

AFTER DARK CANAPÉS

\$12.25 per item

- Beetroot and sesame slider, Zuni pickles and spiced BBQ sauce **GF VE LC**
- Shitake mushroom spring rolls with sweet chilli relish **V LC**
- Chicken and fennel sausage roll
- Mini vegetable samosa with mint raita **VE LC**
- Beef and mushroom pie with tomato relish

POP UP FOOD EXPERIENCES

\$20.75 per guest, per station

Select two items per station.

Interactive food stations to be purchased in conjunction with a canapé package. Stations will be activated and charged accordingly for the duration of the selected canapé package.

Minimum 100 guests, based on full number of guests.

Add an additional item to Interactive Cooking Station **\$12.25** per item per guest.



FOOD STATIONS

Local artisan cheese station \$20.75 per guest

Showcasing local NSW cheeses with selected fresh fruits, muscatels, fruit pastes, nuts, water crackers and breads **V** *contains nuts*

Local artisan charcuterie station \$20.75 per guest

A range of locally cured meats including prosciutto, salami, mortadella, terrines and parfaits, marinated Alto olives and breads

Artisan plant-based station \$22.75 per person

House made pickled and chargrilled vegetables, assorted dips, vegan cheeses, marinated Alto olives, crackers and breads **VE DF LC**

Sashimi and Sushi station \$41.00 per guest

Line caught sashimi grade Australian King Salmon and Hiramasa Kingfish (A). Hand cut sushi rolls - chicken teriyaki, miso beef and avocado and vegetable. Condiments: pickled ginger, gluten free soy and wasabi **LC** *contains seafood*

INTERACTIVE COOKING STATIONS

OUTBACK

Inspired by the rugged beauty and rich biodiversity of the Australian outback, this immersive station showcases the bold, earthy, and diverse flavours of the land. Featuring native ingredients such as wattleseed, finger lime, lemon myrtle, bush tomato, and kangaroo.

- Pepperberry and Murray River salt cured Paroo kangaroo loin tartare, shallots, capers, mustard, charcoal lavosh **LC**
- Smoked beef brisket potato roll sliders with bush tomato mayonnaise, pickled eschalots and Jack cheese.
- Saltbush spiced spatchcock ballotine with Warrigal greens, wild thyme, bush tomatoes, green olive pesto and chicken jus **GF**

SPICE IT UP

Interactive station celebrates the rich and diverse flavours of Asia. Drawing on the bold spices, regional cooking techniques.

- Vindaloo spiced chicken skewers, pickled cucumber salad and mint raita **GF**
- Beef massaman curry, pandan rice, coconut chips, coriander, green onion and red chilli salad **GF DF**
- Spiced potato patties with yellow dal, spinach, and tamarind chutney **VE**

CITY ESCAPE - SYDNEY STREETS

Inspired by Sydney's vibrant food scene, guests are invited to explore a fusion of cuisines being diverse and authentically local.

- Pizzetta, tomato, Vannella Fior di Latte and basil **V LC**
- Mini beef hot dogs with BBQ mustard sauce
- Chicken gyros with tzatziki, pickled Spanish onion, tomato, cucumber and paprika

THE SHORELINE

Inspired by the classic neighborhood fish and chip shop, this station brings the spirit of Bondi Beach to you.

- Australian battered Hoki (A), potato fries, tartare and lemon **GF LC** *contains seafood*
- Merimbula Lake Sydney rock oysters (A), pepperberry mignonette, Byron Bay Finger lime pearls and sea succulents **GF DF LC** *contains seafood*
- Bush pepper fried calamari (A) with arugula salad and citrus aioli **LC** *contains seafood*

DUCK & BAO

Classic Chinese street food with an ICC Sydney twist inspired by the buzz of Sydney's very own Chinatown.

- Dry aged Hawkesbury 5 spiced peking duck with Chinese style crepes, cucumber batons, hoisin sauce, shallots, toasted sesames
- Roasted Byron Bay Berkshire pork belly bao with shredded carrot, cabbage slaw, sesame, soy and citrus dressing
- Roast duck and vermicelli spring roll with shallots, cabbage, carrot, green bean and soy sauce

POP UP DESSERT EXPERIENCES

\$20.75 per guest, per station

Food stations to be purchased in conjunction with a canapé package.

Minimum 100 guests, based on full number of guests.

Stations will be activated in later stages of the selected canapé package.



CANNOLI BAR

Assortment of cannoli fillings:

- Whipped Vannella ricotta cheese with vanilla and candied oranges **LC**
- Chocolate and hazelnut cream with roasted hazelnuts **LC contains nuts**
- Pistachio nut crème patisserie with glace cherries **LC contains nuts**

LAMINGTON STATION

House made lamingtons, crafted by our pastry chefs in three flavours:

- Matcha **LC**
- 100's & 1000's **LC**
- Chocolate and Coconut **LC**

CHOCOLATE FOUNTAIN FONDUE

Callebaut Belgian milk chocolate fountain includes fresh fruits, honeycomb, meringues, marshmallows, mini waffles and biscotti.

ICE CREAMERY

A selection of two house churned ice creams and two sorbets from our Gelato cart accompanied by soft serve ice creams.

AUSTRALIAN INDIGENOUS INSPIRED DESSERT STATION

House made custom indigenous inspired desserts, featuring flavours of quandong, riberry, muntries, rosella flower, wattleseed and finger limes.

- Lemon myrtle meringue tart with Byron Bay finger lime pearls **GF VE LC**
- Wattleseed pannacotta, seasonal berry compote and dulce de leche chocolate **GF LC**
- Riberry bavaois, raspberry glaze and coconut marshmallow
- ALTO olive oil and beetroot cake, muntrie jam, dark chocolate and rosella ganache **GF VE LC**
- Quandong cheesecake with whipped mascarpone cream and sunrise lime

Served in mini waffle cones or dixie cups with an assortment of toppings.

- Mango ice cream/gelato **GF V**
- Dark chocolate and brownie ice cream/gelato **V**
- Vanilla and Kootingal pecan nut ice cream/gelato **V** *contains nuts*
- Zesty lemon sorbet **GF VE LC**
- Strawberry sorbet **GF VE LC**
- Pineapple and ginger sorbet **GF V 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 \$10.50 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. Menus 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.