

# CANAPÉ MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

## CANAPÉ PARTY

**1 HOUR PACKAGE — \$51.50** per guest

Selection of three cold and three hot canapés

**1.5 HOUR PACKAGE — \$62.00** per guest

Selection of three cold and four hot canapés

**2 HOUR PACKAGE — \$72.25** per guest

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

Minimum numbers 40 guests — for smaller functions labour charges may apply

Add additional canapés or dessert canapés for **\$9.00** each.

Add additional big bite or after dark canapés for **\$12.00** each.



## COLD

- Marinated tuna poke, nori cracker, pickled mooli radish, cucumber, yuzu with sesame and crispy shallots **LC** *contains seafood*
- Kombucha compressed daikon with kombu cream, wasabi dust and Perilla leaf **GF VE LC**
- Merimbula Lake Sydney rock oysters, pepperberry mignonette, Byron Bay Finger lime pearls and sea succulents **GF LC** *contains seafood*
- Vannella Persian style feta, Malfroy's Ironbark honey, snow peas, rivermint and candied yuzu tartlet **GF V LC**
- Beetroot cured local ocean trout, Lyre's non alcoholic gin compressed quke, golden beets, Pepe Saya cream fraiche and finger lime caviar **GF LC** *contains seafood*
- Peking duck pancake, cucumber, chive with sesame and hoisin sauce **DF**
- Beef bresaola, toasted ficelle, NSW goat's cheese, Garlicious Grown black garlic and fried rosemary.
- Torched local salmon nigiri, mandarin gel, wasabi pea dust and tobiko **GF DF LC** *contains seafood*
- Australian prawn pie tee with almonds, soybean curd, pickled vegetables, fragrant herbs, kewpie mayo and chilli sauce **LC** *contains seafood contains nuts*
- Pork rillette vol-au-vent with Davidson's plum chutney and micro herbs
- Fremantle octopus, smoky harissa and labne **GF LC** *contains seafood*
- Paroo kangaroo tartare, scorched carrot, capers, mustard, chives and egg yolk emulsion **GF LC**

## HOT

- Tamari soy and lime glazed chicken yakitori skewers with shichimi togarashi aioli **DF**
- Ham hock fingers with truffled pea and mustard mayo
- Southern fried Australian prawns with creamy avocado ranch dip **LC** *contains seafood*
- Davidson's plum charsui pork bun, chilli caramel sauce
- Semi dried tomato and basil risotto arancini with vegan truffle mayo **GF VE LC**
- Flash fried chicken gyoza with green onions and sriracha mayonnaise **DF**
- Moroccan style Cowra lamb cigar with pomegranate molasses dried currants and rivermint yoghurt
- Crispy eggplant with Szechuan pepper glaze and green onions **GF VE LC**
- Beef rendang croquette with hot-bush sambal *contains seafood*
- Spinach and feta spanakopita **V**
- Mini Wagyu beef burger and melty cheese spring roll with hectic sauce
- Harissa lamb roll with eggplant kasundi
- Cauliflower and tahini fattaya, Warrigal greens and parsley pesto **V LC**
- Chickpea and onion bhaji with coriander and mint chutney **GF VE LC**
- Creamy vegetable mini pie, tomato munyeroo relish **GF VE LC**

## BIG BITES

- Braised Kurobuta pork belly bao, pickled Block 11 apples and daikon remoulade with whole grain mustard
- Crispy battered Australian Hoki, potato fries, lemon yoghurt and pickled native berries tartare **LC** *contains seafood*
- Gourmet chicken chipolatas, mustard mash, onion gravy **GF**
- 'Yang yeom' fried chicken, crispy rice cake, pickled white radish, green shallots
- Wild tamarind and peanut satay Girraween chicken, nasi goreng with prawn sambal **DF** *contains nuts contains seafood*
- Margra lamb osso bucco ragu, casarecce pasta, Vannella stracciatella cheese and gremolata
- Ranger's Valley beef slider with tasty cheese, Westmont pickles and housemade BBQ sauce
- 12-hour braised Cowra lamb with whipped smoky eggplant, confit heirloom tomatoes and pomegranate jus **GF**
- Australian tiger prawns with green papaya salad, fragrant herbs, palm sugar and chilli dressing **DF LC** *contains seafood*
- Hot smoked salmon nicoise, confit kipfler potatoes, fried capers, ALTO olives and sauce gribiche **DF LC** *contains seafood*
- Salt and pepper silken tofu with coriander and crispy shallots **GF VE LC**
- Spinach and green pea tikki chaat with spiced yoghurt, tamarind and mint **GF V LC**

## DESSERT CANAPÉS

### \$9.00 per item

- Passionfruit tart with Pepe Saya butter caramel
- Block 11 lemon cheesecake, torched meringue, calamansi gel
- Malfroy's Gold ironbark honey cake, white chocolate glaze
- Zokoko dark chocolate mousse, sweet cherry compote, chocolate brownie **GF**
- Chocolate and strawberry eucalyptus tart, sesame and hazelnut crumb **GF VE LC** *contains nuts*
- Roasted peanut and salted caramel bar, milk chocolate mousse, peanut praline, vanilla jaconde *contains nuts*

## AFTER DARK CANAPÉS

### \$12.00 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
- Spiced lamb samosa with mint raita
- Beef and mushroom pie with tomato relish
- Waffle fries, chilli con carne, liquid cheese sauce, sour cream, guacamole and tomato salsa

## POP UP FOOD EXPERIENCES

**\$20.25** per guest, per station

Select two items per station.

Interactive cooking 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 Station **\$12.00** per item per guest.



## FOOD STATIONS

### Local artisan cheese station **\$20.25 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 **\$20.25 per guest**

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

### Artisan plant-based station **\$22.25 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 **\$40.00 per guest**

Line caught sashimi grade Australian King Salmon and Hiramasa Kingfish. Handmade sushi rolls – chicken teriyaki, miso beef and avocado and vegetable. Condiments: pickled ginger, **GF** soy and wasabi *contains seafood*

# INTERACTIVE COOKING STATIONS

## BURRATA BAR

Vannella burrata , stracciatella wrapped in buffalo mozzarella casing with 'ICC Sydney custom blend' ALTO olive oil with four condiments:

- Heirloom tomatoes, basil, Malfroy's Gold yellow box honey and kibbled pepper **V**
- Fennel and pear jam, cloves, star anise and fennel pollen **V**
- Smashed warm minted peas, pomegranate molasses and frisée **V**
- Green olive caponata, eggplant, parsley and slow cooked onion

## DUMPLING STATION

Steamed and fried assorted dumplings, dim sum, gyoza and pork buns served with soy, dried chilli with oil, fermented chilli sauce and green onions *contains seafood*

## SMOKE HOUSE

Inhouse smoked NSW beef brisket served with:

- Slider milk buns
- Macaroni n' cheese
- Rainbow coleslaw
- Housemade BBQ sauce and pickled gherkins

## SPICE BOX

Select two items:

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

## MEXICAN CANTINA

Select two items:

- Chilli con carne quesadillas - Rangers Valley beef, Oaxaca cheese, bell peppers and braised onions
- Pulled pork tacos, pico de gallo, tasty cheese and tomatillo sour cream
- Black bean and sweet potato enchiladas, jalapenos, red cheddar cheese and sour cream with salsa verde

## POP UP DESSERT EXPERIENCES

**\$20.25** 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 with variety of garnishes:

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

### CHOCOLATE FOUNTAIN FONDUE

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

### ICE CREAMERY

A choice of 3 house made ice creams, sorbets or gelato from our gelato cart accompanied by soft serve ice creams. Served in mini waffle cones or dixie cups with an assortment of toppings.

- Strawberry and lime ice cream **GF V**
- Chocolate chip mint ice cream **GF V**
- Salted caramel gelato **GF V**
- Peach and rose gelato **GF V**

### 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 **LC**
- Wattleseed pannacotta, seasonal berry compote and dulce de leche chocolate **GF**
- 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

- Raspberry and rosella sorbet **GF VE LC**
- Passionfruit and lemon myrtle sorbet **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.