

CHRISTMAS MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

FESTIVE MENU

\$183 per guest

Our three course plated Christmas inspired menu features the best quality locally sourced produce. All served with a four hour festive beverage package, showcasing some of the best wine regions in NSW.

A **\$17.50** per guest discount applies Monday to Thursday.
The Festive Beverage Package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.



ENTRÉE

- Australian Tiger prawns, scorched carrot cream, pickled fennel, sea succulents, sweet seaweed with yuzu aioli and squid ink cracker
GF *contains seafood*
- Duck and orange terrine, red wine jelly, pickled pears, Indigenous herbs and rosella jam with toasted brioche
- Slow roasted Kurobuta pork belly, almond cream, charred Brussels sprouts, smoked apple butter, baby herbs and puffed grains *contains nuts*
- Archie Rose gin cured king salmon, avocado mousse, pickled ginger, salmon roe, puffed wild rice, herb oil and buttermilk dressing **GF** *contains seafood*
- Textures of beetroot, whipped Vannella ricotta, charred nectarines, baby herbs, pinenut brittle and sherry vinaigrette **V** *contains nuts*

MAIN COURSE

- Slow cooked Aylesbury duck breast, parsnip purée, roasted beets, lavender and thyme crackling, charred mandarin, pickled mustard seeds and ice plant **GF**
- Roasted Riverina beef tenderloin, smoked mashed potatoes, charred broccoli, Malfroy's Gold honey glazed baby carrots, crispy kale and red wine jus **GF**
- Roast turkey breast with pistachio nut and cranberry stuffing, green beans and crispy kipfler potatoes *contains nuts*
- Slow cooked ocean trout, celeriac galette, green peas and chorizo with Café de Paris butter, snow pea tendrils *contains seafood*

DESSERT

- Individual mini-Christmas fruit pudding with crème anglaise, rum and raisin ice cream **V**
- Eggnog panna cotta, blackberry compote and gingerbread crumble
- Cranberry and rosella petit gateau with white chocolate cream and vanilla
- Citrus pavlova, mandarin mousse, blood orange cream, crispy meringue and grapefruit sorbet **GF**

THE FINALE

- Brewed coffee, tea and mini fruit mince pies

FESTIVE GRAZING STATIONS MENU

\$180 per guest

This Christmas feast is designed to be served from food stations.

Select 2 dishes from the Starting Place, 2 Salads, 2 Hot items, 2 Sides and 2 Desserts.

All served with a 4-hour festive beverage package, showcasing some of the best wine regions in NSW.

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The Festive Beverage Package includes premium sparkling, rosé, white and red wines, two beers, juices and soft drinks.



STARTING PLACE

- A selection of 3 sliced local artisan cured meats, cheeses, pickled vegetables and crisp breads
- Tasmanian smoked salmon, soured red onion, cornichons and crème fraîche **GF** *contains seafood*
- Australian Tiger prawn salad, avocado, radish, heirloom tomatoes and Baby cos lettuce and Marie Rose sauce *contains seafood*
- Fresh creamy labna, smoky eggplant, green pea sesame hummus, grilled bread, mint and walnut sesame dukkah **V** *contains nuts*

SALADS

- Roasted sweet potato salad, beetroot, ancient grains, pomegranate rubies and fragrant herbs **VE**
- Heirloom tomato, grilled nectarine, watercress and Vannella bocconcini with

SIDES

- Duck fat potatoes, bush tomato and native greens **GF DF**
- Malfroy's Gold honey roasted Block 11 carrots with toasted caraway seeds **V**
- Whole roasted cauliflower, sesame, raisins and green shallots **GF V DF**

DESSERT

- Zuppa Inglese - Italian trifle with layers of chocolate cream, panettone, toasted hazelnuts, amaretto and amarena cherries *contains nuts*
- Malfroy's Gold honey trifle, poached peaches, nectarines and berries, blood orange, vanilla custard and torched meringue
- Tropical Pavlova - Mango, passionfruit, pineapple, coconut crème Chantilly and meringue **GF V**
- Golden Yule Log - Honey, white chocolate, toasted almonds with crispy feuilletine *contains nuts*

raspberry vinaigrette **GF V**

- Gem lettuce, avocado, radish and qukes with Pepe Saya buttermilk dressing
GF V

HOT

- Kurobuta ham, Lyre's no alcohol spiced cane spirit, Malfroy's Gold honey and orange glaze **GF DF**
- Slow roasted Riverina beef, roasted seasonal root vegetables, Yorkshire pudding and red wine jus
- Girroraween chicken galantine with mulberry, lemon and herb stuffing
- Baked Tasmanian salmon, broccolini, with lemon and cress **GF DF** *contains seafood*
- Roasted chicken breast, charred leeks, piperade, BBQ onions and chickpea cress **GF**

THE FINALE

- Brewed coffee, tea and mini fruit mince pies

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. Menu 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.