

GRAZING MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

GRAZING

Grazing menu can be served for lunch and/or dinner.

\$90.50 per guest

Choose:

- 1 starter
- 2 hot mains
- 2 sides
- 1 dessert.

\$110.00 per guest

Choose:

- 2 starters
- 2 hot mains
- 2 sides
- 2 dessert.

Package Includes:

- tea
- coffee
- petit sweets
- infused botanical water.



Additional (all prices are per item, per guest):

- starter **\$12.00**
- hot mains **\$14.50**
- side **\$8.75**
- dessert **\$11.50**

Customised menus start from **\$125.00** per guest. Pre-dinner/ or arrival canapes **\$22.25** per guest.

Chef's own selection of 3 canapes, including 2 cold and 1 hot item. 30 minutes.

Minimum 40 guests - for smaller functions labour charges may apply.

STARTER

- Hot smoked Tasmanian salmon salad with mustard potatoes, boiled egg, baby water cress and fried capers **GF** *contains seafood*
- Roasted butternut pumpkin ravioli with creamy mushroom, wilted Warrigal greens, Grana Padano cheese and fried sage **V**
- Vietnamese style chicken salad with crunchy vegetables, roasted peanuts, fragrant herbs with chilli lime dressing **GF DF** *contains nuts*
- Vannella straciatella cheese with ALTO olive oil, marinated charred zucchini ribbons, basil, cracked pepper and agrodolce onions with pinenuts **GF V** *contains nuts*
- Roasted cauliflower, chickpea, tomato, pomegranate rubies, pickled onion, parsley, mint with sesame tahini lemon dressing **GF VE**
- A selection of sliced local NSW artisan cured meats, cheeses, pickled vegetables and lavosh.
- Smoky eggplant dip, creamy labna, roasted capsicum hummus, mint and pistachio nut, sesame dukkah and breads **V** *contains nuts*

COLD SIDES

- Charred broccoli and kale salad with green onions, cranberries, toasted Kootinjal organic pecan nuts, and sour cream dressing **GF V** *contains nuts*
- Wild rocket, heirloom tomatoes and asparagus salad with caramelised balsamic dressing **GF V**
- Gem lettuce, fennel, grapes with green goddess dressing **GF VE**
- Roasted potato salad, bacon, boiled egg, sweetcorn, spinach, pickled eschallots and grain mustard vinaigrette **GF**
- Pearl barley, roasted cauliflower, pomegranate rubies, fig, and mint salad **VE**
- Green bean salad with cherry tomato, pickled red onion, Vannella feta cheese and lemon dressing **V**

HOT SIDES

- Grilled Block 11 pumpkin, saltbush sesame za'atar, herbed yoghurt and indigenous succulents **GF V**
- Triple cooked kipfler potatoes, confit garlic and rosemary **GF VE**

MAINS

- Maple and garlic glazed chicken, sweet potatoes, sauteed silverbeet with speck, grain mustard jus **GF**
- Oven baked Tasmanian salmon, kaffir lime leaves, turmeric and coconut sauce, wilted kale, broccolini and fragrant herbs salad with bean sprouts **GF** *contains seafood*
- 12-hour roasted Margra lamb shoulder, smoky eggplant with sesame tahini, pomegranate glaze, green olive and preserved lemon tabouleh **GF**
- Smoked Riverina beef brisket with southern style cabbage slaw and homemade BBQ sauce **GF**
- Jerk spiced chicken with tomato rice, black bean and corn salsa **GF**
- Crispy pork belly, Davidson's plum glaze, kimchi fried rice with bacon, egg, sesame seeds, bean sprouts, green shallots and chili **DF**
- Roasted field mushrooms, salt bush, white bean and tomato ragout, coconut yoghurt and Indigenous succulents **GF VE**

- Sweetcorn polenta chips with NSW black garlic aioli **GF VE**
- Roasted seasonal vegetables and basil aioli **GF V DF**
- Whole BBQ sweetcorn, chilli and garlic butter **GF V**
- Egg and confit garlic fried rice, pickled chilli and toasted sesame **GF V**

DESSERT

- Classic opera torte - hazelnut cake with milk chocolate mousse and dark chocolate coffee glaze *contains nuts*
- Calamansi meringue tart, blood orange gel, crispy wafer
- Chocolate and rosella jam lamington
- Raspberry choux bun, pistachio nut praline, raspberry whipped ganache hazelnut praline friand, mandarin jam **V** *contains nuts*
- Chocolate and strawberry eucalyptus tart, sesame and hazelnut crunch **GF VE** *contains nuts*

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.