

KOSHER MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

PLATED THREE COURSE

\$220.50 per guest

Package includes service of client supplied sponsored wines and beers along with ICC Sydney supplied Kashrut Authority approved juice and soft drinks.

Add 3 pre function canapés for **\$33.25** per guest. Minimum 600 guests are required for Kosher events.



ENTRÉE

- Torched Hiramasa kingfish, pickled qukes, confit baby fennel, compressed Corella pears, sea succulents, coriander, ginger and lime dressing **GF DF**
contains seafood
 - Beetroot cured Australian ocean trout, yuzu marmalade, pickled radishes, Hawkesbury beetroots, charred baby onions and salmon pearls **GF DF**
contains seafood
 - Smoked eggplant tartare, toasted sesame, bell pepper puree, wattleseed cracker, macadamia nut, pickled radish, sesame tahini and herb oil **GF**
VE *contains nuts*
 - Poached chicken, almond cream, pickled berries, scorched baby corn, Davidson's plum and baby watercress **GF DF** *contains nuts*
 - Citrus poached Tasmanian salmon, compressed kohlrabi and apple tartare, lemon sherbet dressing, orange segments and fragrant herbs **GF DF**
contains seafood
 - Char grilled lamb, eggplant moutabel, spiced pearl cous cous, cucumber, tomato and olive salad **DF**
 - **\$6.00** per guest supplement
- Smoked duck breast, spiced duck rillettes, parsnips, charred spring onions and whipped quince **DF**

DESSERTS

- Roasted Bethonga pineapple, coconut chia tapioca, passionfruit and mango sorbet **GF V DF**
- Warm medjool date pudding, salted caramel sauce and vanilla bean gelato **V DF**
- Rose infused watermelon with strawberries and mint, coconut labneh, crispy chickpea meringue, lychee sorbet **GF VE**
- Chocolate, beetroot and Alto olive oil cake, chocolate coconut ganache with fresh raspberries **GF VE**

MAINS

- Oven baked Tasmanian salmon, spiced cauliflower, charred baby leeks, confit trussed cherry tomatoes, coconut curry sauce and baby herbs **GF DF**
contains seafood
- Roasted Humpty Doo barramundi, carrot and ginger puree, wilted greens, broccolini, lemon gremolata and Alto olive crumbs **GF DF** *contains seafood*
- Roasted chicken breast, sweetcorn puree, kipfler potatoes, edamame beans, confit onions, fried enoki mushrooms, thyme, and grain mustard jus **DF**
- Chargrilled beef tenderloin, mashed potatoes, green peas, heirloom vegetables, fried onion rings, and red wine jus **DF**
- 12-hour braised Cowra lamb, smoky eggplant puree, braised baby onions, puy lentils, pickled pumpkin and herb jus **GF DF**
- Slow cooked beef, sweet potato puree, seasonal mushrooms, baby carrots, French beans, and jus **GF DF**
- Roasted cumin spiced baby pumpkin, braised chickpeas with spinach, kale pakora and coriander pesto **GF VE**

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.