Lunch 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)

SYDNEY EATS

$56.25 per guest

Stand up style lunch of hot and cold items including:

- tea
- coffee
- whole seasonal fruit
- infused botanical water.

Food will be served from stations — 1.5-hour service duration. To add banquet tables for guests to be seated, please add **$12.30** per guest. A requested change to the daily menu will incur a **$6.50** per item, per guest. Minimum numbers – designed for groups of 40 or more guests. For smaller groups, additional staffing charges may apply.



MONDAY

Lunch

Salad

- Kale salad with cannellini beans, preserved lemon, celery, cherry tomatoes, ALTO olives, and Italian style herb dressing **GF VE LC**
- Roasted sweet potato, spinach, cranberries, whipped goat's cheese, toasted pepita seeds with sesame tahini dressing **GF V LC**

Wrap

- Chicken, avocado, cos lettuce with tomato and creamy herb mayo
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**

Hot dish

- Roasted chicken, Sicilian caponata, basil leaves, black olives, baby spinach, garlic and parsley crumbs **GF**
- Korean beef bulgogi, grilled onions, red capsicum, sweet potato noodles, toasted sesame seeds, carrots, spring onion and red radish **DF**

Plant based

- Tuscan style vegan gnocchi with creamy mushrooms, sundried tomatoes, silverbeet and green olive pesto **GF VE LC**

Sweet

- Eureka lemon crush tart with white chocolate quark mousse **LC**

TUESDAY

Lunch

Salad

- Cos lettuce, boiled egg, red radishes, Grana Padano cheese, with creamy Garlicious Grown black garlic dressing **GF V LC**
- Black bean and sweet corn salad with red capsicum, avocado, coriander, honey and lime dressing **GF V LC**

Wrap

- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket leaves, sauerkraut, horseradish, and dill mayo
- Loaded tofu wrap, cos lettuce, avocado, pickled cucumber, tomato, shredded carrot, coriander and vegan ranch dressing **VE LC**

Hot dish

- Kadai spiced pulled lamb with braised mung beans, bell peppers, cauliflower rice, and minted yoghurt **GF LC**
- Oven baked salmon (A), confit garlic, fresh basil, black olives, lilliput capers, sauce vierge with roasted baby potatoes **GF DF LC** *contains seafood*

Plant based

- Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney **GF VE LC**

Sweet

- Vanilla pannacotta, Brother Mountain macadamia nut crumble, strawberry eucalyptus compote **GF LC** *contains nuts*

WEDNESDAY

Lunch

Salad

- Moroccan style chickpea salad with carrots, cucumber, toasted Kootingal organic pecan nuts, parsley and date **GF VE LC** *contains nuts*
- Cypriot-style watermelon and Riverina feta salad, spinach, mint, cucumber with pomegranate and olive oil dressing **GF V LC**

Wrap

- Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket leaves, pickled onion and mustard
- Smashed curried egg, spinach leaves, dill, and chives **V DF LC**

Hot dish

- ICC Sydney's iconic Rambo butter chicken, pulao rice with coriander yoghurt and poppadoms **GF**
- Roasted Daintree barramundi (A) with tahini sauce, roasted zucchini with Aleppo pepper, shaved fennel and parsley salad *contains seafood*

Plant based

- Mapo tofu, baby corn, green beans, Spanish onions, lotus root, spring onions, coriander, Sichuan peppercorn, mushroom, jasmine rice and bean sauce **GF VE LC**

Sweet

- Hazelnut gianduja mousse cake with chocolate glaze *contains nuts*

THURSDAY

Lunch

Salad

- Roasted Queen May potato salad with spring onions, radishes, basil, lemon zest, and green goddess dressing **GF V LC**
- Vietnamese style crunchy cabbage salad with fragrant herbs, chilli, fried shallots, soy sesame seed dressing **GF VE LC**

Wrap

- Buffalo chicken wrap, shredded cheddar, coriander, mint, lemon, BBQ corn and jalapeno aioli
- Sumac roasted cauliflower, spinach, piquillo peppers, Vannella feta, currants, and parsley pesto **V LC**

Hot dish

- Soy braised chicken, mushrooms, spring onion, brown rice and toasted golden sesame seeds **DF**
- Slow roasted beef brisket with pepperberry, maple glazed carrots and Brussel sprouts **GF DF**

Plant based

- South Indian style vegetable korma, mixed vegetables cooked in coconut sauce tempered with mustard seeds, curry leaves and steamed rice **GF VE LC**

Sweet

- Tres leche verrine, seasonal berry compote, Pepe Saya crème fraiche **V**

FRIDAY

Lunch

Salad

- Panzanella salad, sourdough croutons, mozzarella perline cheese, cucumber, tomato, Zuni pickles, bell peppers, olives with mustard and bush tomato dressing **V LC**
- Miso cucumber and radish salad with butter head leaves, edamame beans, sesame, and ginger dressing **GF VE LC**

Wrap

- Thai spiced chicken, shallots, pickled carrot, daikon, coriander, cucumber, chilli lime mayonnaise **DF**
- Beetroot sesame falafel with tabbouleh, tomato, spinach, chilli mayonnaise, pickled red onion **VE LC**

Hot dish

- Slow cooked beef rendang, turmeric potatoes, steamed gailan, lemongrass, coconut cream, toasted coconut, onion crisps with steamed jasmine rice **GF**
- Cajun spiced chicken with rich tomato mole sauce, sweet corn and black bean salsa *contains nuts*

Plant based

- Smashed potato and pea samosa with sweet and sour chickpeas, dates, and tamarind chutney **VE LC**

Sweet

- Seasonal fruit pavlova, passionfruit gel and vanilla crème Chantilly **GF V LC**

SATURDAY

Lunch

Salad

- Kale salad with cannellini beans, preserved lemon, celery, cherry tomatoes, ALTO olives, and Italian style herb dressing **GF VE LC**
- Roasted sweet potato, spinach, cranberries, whipped goat's cheese, toasted pepita seeds, sesame tahini dressing **GF V LC**

Wrap

- Chicken, avocado, cos lettuce with tomato and creamy herb mayo
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**

Hot dish

- Roasted chicken, Sicilian caponata, basil leaves, black olives, baby spinach, garlic and parsley crumbs **GF**
- Korean beef bulgogi, grilled onions, red capsicum, sweet potato noodles, toasted sesame seeds, carrots, spring onion and red radish **DF**

Plant based

- Tuscan style vegan gnocchi with creamy mushrooms, sundried tomatoes, silverbeet and green olive pesto **GF VE LC**

Sweet

- Eureka lemon crush tart with white chocolate and quark mousse **LC**

SUNDAY

Lunch

Salad

- Cos lettuce, boiled egg, red radishes, Grana Padano cheese, with creamy Garlicious Grown black garlic dressing **GF V LC**
- Black bean and sweet corn salad with red capsicum, avocado, coriander and honey and lime dressing **GF V LC**

Wrap

- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket leaves, sauerkraut, horseradish, and dill mayo
- Loaded tofu wrap, cos lettuce, avocado, pickled cucumber, tomato, shredded carrot, coriander and vegan ranch dressing **VE LC**

Hot dish

- Kadai spiced pulled lamb with braised mung beans, bell peppers, cauliflower rice, and minted yoghurt **GF**
- Oven baked salmon (A), confit garlic, fresh basil, black olives, lilliput capers, sauce vierge with roasted baby potatoes **GF DF LC** *contains seafood*

Plant based

- Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney **GF VE LC**

Sweet

- Vanilla pannacotta, Brother Mountain macadamia nut crumble, strawberry eucalyptus compote **GF LC** *contains nuts*

BUILD YOUR OWN SYDNEY EATS

$64.00 per guest

Stand up style lunch of hot and cold items.

Choice of food item:

- two salads
- two wraps
- two hot dishes
- one plant based
- one sweet.

Package includes:

- coffee, tea
- whole seasonal fruit
- infused botanical water.

Food will be served from stations — 1.5 hour service duration. To add banquet tables for guests to be seated, please add **$12.30** per guest. Minimum number – designed for group of 40 or more guests. For smaller groups, additional stagging charges may apply.



SALAD

- Roasted sweet potato, spinach, cranberries, whipped goat's cheese, toasted pepita seeds with sesame tahini dressing **GF V LC**
- Miso cucumber and radish salad with butter head leaves, edamame beans, sesame and ginger dressing **GF VE LC**
- Caesar salad, shaved Grana Padano, crispy bacon, egg, creamy herb dressing and pangrattato
- Moroccan style chickpea salad with carrots, cucumber, toasted Kootingal

PLANT BASED

- Tuscan style vegan gnocchi with creamy mushrooms, sundried tomatoes, silverbeet and green olive pesto **GF VE LC**
- Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney **GF VE LC**
- Mapo tofu, baby corn, green beans, Spanish onions, lotus root, spring onions, coriander, Sichuan peppercorn, mushroom, jasmine rice and bean sauce **GF VE LC**

organic pecan nuts, parsley and dates **GF VE LC** *contains nuts*
- Cypriot-style watermelon and Riverina feta salad, spinach, mint, cucumber with pomegranate and olive oil dressing **GF V LC**
- Roasted Queen May potato salad with spring onions, radishes, basil, lemon zest and green goddess dressing **GF VE LC**

WRAP

- Chicken, avocado, cos lettuce with tomato and creamy herb mayo
- Shaved honey smoked ham, tomato, cucumber, iceberg lettuce, shallots, carrots and dijonnaise **DF**
- Loaded tofu wrap, cos lettuce, avocado, pickled cucumber, tomato, shredded carrot, coriander and vegan ranch dressing **VE LC**
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**
- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket leaves, sauerkraut, horseradish and dill mayo
- Buffalo chicken wrap, shredded cheddar, coriander, mint, lemon, BBQ corn and jalapeno aioli

HOT DISH

- Roasted chicken, Sicilian caponata, basil leaves, black olives, baby spinach, garlic and parsley crumbs **GF**
- Oven baked salmon (A), confit garlic, fresh basil, black olives, lilliput capers, sauce vierge with roasted baby potatoes **GF DF LC** *contains seafood*
- Soy braised chicken, mushrooms, spring onion, brown rice and toasted golden sesame seeds **DF**
- Kadai spiced pulled lamb with braised mung beans, bell peppers, cauliflower rice and minted yoghurt **GF**
- Braised Byron Bay pork with mandarin and black vinegar, bok choy, young ginger, chilli, coriander and green onions
- Korean beef bulgogi, grilled onions, red capsicum, toasted sesame seeds, carrots, spring onion and red radish salad **DF**
- Smashed potato and pea samosa with sweet and sour chickpeas, dates, and tamarind chutney **VE LC**
- Tofu and coconut curry with carrot, zucchini, green peas and steamed jasmine rice **GF VE LC**
- South Indian style vegetable korma, mixed vegetables cooked in coconut sauce tempered with mustard seeds, curry leaves and steamed rice **GF VE LC**

SWEET

- Eureka lemon crush tart with white chocolate quark mousse **LC**
- Hazelnut gianduja mousse cake with chocolate glaze *contains nuts*
- Tres leche verrine, seasonal berry compote, Pepe Saya crème fraiche **V**
- Vanilla pannacotta, Brother Mountain macadamia nut crumble, strawberry eucalyptus compote **GF LC** *contains nuts*
- Seasonal fruit pavlova, passionfruit gel and vanilla crème Chantilly **GF V LC**
- Coconut chocolate fudge slice **GF V**

PERFORMANCE LUNCHEON

$70.50 per guest

Stand up style lunch including:

- Something to share
- three salad bowls
- coffee, tea
- infused botanical water.

Food will be served from stations — 1.5 hour service duration. Minimum number – designed for group of 40 or more guests. For smaller groups, additional stagging charges may apply.



SOMETHING TO SHARE

- House made dips, vegetable crudites and bread **V**
- Selection of artisan cheeses and condiments **V**
- Seasonal sliced fruit **GF** **VE**

SALAD BOWLS

Select three salad bowls

- Chagrilled free range chicken, kale Caesar salad with za’atar, chickpeas and roasted grapes, sesame tahini yoghurt dressing **GF**
- Sesame crusted yellowfin tuna (A), sushi rice, with whipped avocado, cucumber, edamame beans, grated carrots, cabbage slaw, radishes and miso dressing **GF** **DF** **LC** *contains seafood*
- Tandoori spiced Tasmanian salmon (A) with Nepalese turmeric potato salad, green onions, coriander with tamarind and seeded mustard dressing **GF** **LC** *contains seafood*
- Roasted lamb with lentil and fregola salad, cherry tomatoes, red radishes, preserved lemon, Garlicious Grown black garlic and walnut ezme *contains nuts*
- Coconut poached chicken salad with papaya, mung bean noodles, kaffir lime leaves, chilli lime dressing **GF**
- Butterhead lettuce, shaved zucchini, cucumber, green peas, roasted pepita

seeds, whipped avocado with Malfroy's Gold honey and lemon vinaigrette **GF V LC**

- Caprese salad – Ox tomatoes, Vannella fior di latte, basil, ICC Sydney Blend ALTO olive oil, aged balsamic and fried capers **GF V LC**
- Poke bowl, tofu, kale, carrot, cucumber, edamame beans, shallots, lime and mango dressing, tamari almonds, and crispy shallots **GF VE LC** *contains nuts*

ENHANCEMENT

Enhance Sydney Eats or Performance Luncheon with Interactive Stations.

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

1.5 hour service duration



SUSHI & NIGIRI STATION

$26.50 per guest

A selection of handmade sushi and nigiri – teriyaki chicken, California roll, avocado, salmon nigiri (A), tofu nigiri with condiments.

CURRY CORNER

$26.50 per guest

- Plant Based – South Indian style vegetable korma, mixed vegetables cooked in coconut sauce tempered with mustard seeds, curry leaves and steamed rice **GF VE**

DELI SANDWICH BAR

$26.50 per guest

Selection of deli cold cuts, Australian cheese, pickled and grilled vegetables, condiments with assorted artisan bread.

DUMPLING HOUSE

$26.50 per guest

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

PLUCK-IT CHICKEN

$26.50 per guest

Korean style fried chicken, pickle daikon and cabbage slaw, honey and chilli glaze.

ROTISSERIE

$26.50 per guest

Lemon and thyme marinated chicken Or Cajun spiced roasted chicken

With selection of condiments and sauces:

- Oven baked Crookwell potatoes
- Roasted seasonal vegetables
- Tarragon pesto mayo
- Chimichurri sauce, chilli and lime sauce.
- Butter chicken, pulao rice with coriander yoghurt and poppadoms **GF**

AUSTRALIAN INDIGENOUS INSPIRED DESSERT STATION

$24.50 per guest

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

LAMINGTON STATION

$24.50 per guest

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

- Matcha
- 100’s & 1000’s
- Chocolate & Coconut

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.