

# LUNCH MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

## SYDNEY EATS

**\$55.00** per guest

Stand up style lunch of hot and cold items including:

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

Food will be served from stations. To add banquet tables for guests to be seated, please add **\$12.00** per guest. A requested change to the daily menu will incur a **\$6.25** per item, per guest. Minimum 40 guests - for smaller functions labour charges may apply.



# MONDAY

## Lunch

### Salad

- Roasted beetroot and sweet potato salad with quinoa, pickled red onion, pomegranate rubies, rocket leaves, feta cheese and citrus dressing **GF V LC**
- Miso cucumber and radish salad with edamame beans, sesame and ginger dressing **GF VE LC**

### Wrap

- Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno aioli
- Vegan bánh mì with BBQ tofu, wild mushroom pate, pickled cucumber, daikon, shredded carrot, roasted peanuts and coriander **VE LC** *contains nuts*

### Hot dish

- Paprika and lemon rubbed BBQ chicken, salt bush spiced sweet potato with parsley and preserved lemon salad **GF**
- Slow braised beef with daikon, ginger, green shallots, brown rice, edamame, sesame and furikake seasoning **GF DF**

### Plant based

- Sri Lankan style eggplant and potato with yellow curry sauce, tempered curry leaves and coconut rice **GF VE LC**

### Sweet

- Tiramisu - coffee soaked savoiardi biscuits with mascarpone cream and cocoa

# TUESDAY

## Lunch

### Salad

- Caesar salad, shaved Grana Padano, crispy bacon, egg, creamy herb dressing and pangrattato
- Moroccan style chickpea salad with carrots, cucumber, toasted Kootingal organic pecan nuts, parsley and dates **GF VE LC** *contains nuts*

### Wrap

- Smashed curried egg, spinach leaves, dill and chives **V DF LC**
- Beef pastrami, provolone cheese, pickled cucumber, mustard, rocket leaves, sauerkraut, horseradish and dill mayo

### Hot dish

- Sweet basil and chilli chicken, fragrant herbs, lime and chilli glaze with steamed jasmine rice **GF DF**
- BBQ pork buns with Szechuan chili jam

### Plant based

- Vegan potato gnocchi ragu with puy lentils, mushrooms and green pea pesto **GF VE LC**

### Sweet

- Eureka lemon crush tart with white chocolate and quark mousse

## WEDNESDAY

### Lunch

#### Salad

- Roasted butternut pumpkin and kale salad, shaved zucchini, roasted grapes, Grana Padano, toasted pinenuts and sherry vinaigrette **GF V LC***contains nuts*
- Shredded wombok salad with vegetables, green onion and sesame lime dressing **GF VE LC**

#### Wrap

- BLAT - bacon, lettuce, avocado and tomato **DF**
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**

#### Hot dish

- ICC Sydney's iconic Rambo butter chicken, pulao rice with coriander yoghurt and poppadoms **GF**
- Oven roasted Tasmanian salmon, smashed peas with potatoes, fennel and orange salad, with dill and caper butter sauce **GF LC***contains seafood*

#### Plant based

- Singapore style mung bean noodles, mushrooms, red peppers, carrots, and field cabbage, with spiced turmeric sauce **GF VE LC**

#### Sweet

- Caramelised Granny Smith apple and berry financier **V**

## THURSDAY

### Lunch

#### Salad

- Baby cos lettuce, fennel, avocado, capers, egg, shaved Grana Padano, wild thyme pangrattato and creamy herb dressing **V LC**
- Harissa roasted cauliflower, lentils, rocket leaves, sultanas and sesame yoghurt dressing **GF VE LC**

#### Wrap

- Smoked turkey, cranberry jam, Swiss cheese, cucumber, rocket, pickled onion and mustard
- Sesame falafel with tabbouleh, tomato, spinach, chilli mayonnaise, pickled red onion **VE LC**

#### Hot dish

- Lamb biryani, river mint raita, crispy onions with peanuts and sesame chilli chutney **GF** *contains nuts*
- Roasted chicken with mushrooms, white wine and creamy herb sauce

#### Plant based

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

#### Sweet

- Classic opera torte - hazelnut cake with milk chocolate mousse and dark chocolate coffee glaze *contains nuts*

## FRIDAY

### Lunch

#### Salad

- Roma tomato and green bean salad with chickpeas, feta cheese and dill fronds **GF V LC**
- Roasted Crookwell potato salad with spring onions, radishes, basil, lemon zest and rocket pesto **GF V LC**

#### Wrap

- Poached chicken, shallots, shredded carrot, daikon, coriander, cucumber, toasted sesame seeds and chili mayonnaise **DF**
- Sumac roasted cauliflower, spinach, piquillo peppers, Vannella feta, currants and parsley pesto **V LC**

#### Hot dish

- Kung Pao chicken, hoisin, sweet peppers, spring onion, toasted peanuts, black vinegar, soy and fragrant jasmine rice **GF DF** *contains nuts*
- Roasted Australian barramundi, creamy white beans with spinach and sauce vierge **LC** *contains seafood*

#### Plant based

- Smashed potato and greenpea samosa with braised lentils, coriander chilli pesto and tamarind chutney **VE LC**

#### Sweet

- Baked NSW goat's cheesecake, raspberry glaze and whipped crème fraiche

## SATURDAY

### Lunch

#### Salad

- Charred broccoli, roasted red onion, rocket, dried cranberries, red capsicum, parsley and sesame tahini dressing **GF DF V LC**
- Turkish 'Piyaz' salad - braised cannellini beans, heirloom tomatoes, pickled Spanish onions, parsley, sumac and pomegranate dressing **GF VE LC**

#### Wrap

- Shaved honey smoked ham, tomato, cucumber, iceberg lettuce, shallots, carrot, dijonaise **DF**
- Avocado, mushrooms, tomato and shredded lettuce **VE LC**

#### Hot dish

- Braised Cowra lamb tagine, with sweet potato, pearl cous cous, preserved lemon and dried apricots **DF**
- Saffron and manchego cheese arancini with basil sugo and Grana Padano **V**

#### Plant based

- Tofu and coconut curry with carrot, zucchini, green peas and steamed jasmine rice **GF VE LC**

#### Sweet

- 'Kensington' mango and coconut whip, vanilla sponge with mango glaze

# SUNDAY

## Lunch

### Salad

- Roasted carrots, green peas, cauliflower, pearl barley, sunflower seeds with sesame tahini dressing **GF VE LC**
- Mediterranean kipfler potato salad with green beans, mesclun leaves, kalamata olives, boiled eggs and green goddess sauce **GF V LC**

### Wrap

- Roasted sweet potato, native pepperberry, spinach, mushrooms and lemon myrtle vegan mayonnaise **VE LC**
- Buffalo chicken wrap, shredded cheddar, carrot, lettuce, avocado and ranch dressing

### Hot dish

- Jerk chicken with tomato rice, sweet corn and black bean salsa
- Braised Byron Bay pork with mandarin and black vinegar, bok choy, young ginger, chilli, coriander and green onions

### Plant based

- Casarecce pasta, roasted cauliflower, white beans, kale, vegan parmesan and creamy alfredo style sauce **VE LC**

### Sweet

- Coconut chocolate fudge slice **GF V**

## BUILD YOUR OWN SYDNEY EATS

**\$62.50** per guest

Stand up style lunch of hot and cold items.

Choice of food item:

- 2x salad
- 2x wrap
- 2x hot protein
- 1x plant based
- 1x sweet.

Package includes:

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

Food will be served from stations. To add banquet tables for guests to be seated, please add **\$12.00** per guest. Minimum 40 guests - for smaller functions labour charges may apply.



## SALAD

- Miso cucumber and radish salad with 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 organic pecan nuts, parsley and dates **GF VE LC** *contains nuts*
- Shredded wombok salad with vegetables, green onion and sesame lime dressing **GF VE**

## PLANT BASED

- Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney **GF VE LC**
- Casarecce pasta, roasted cauliflower, white beans, kale, vegan parmesan and creamy alfredo style sauce **VE LC**
- Singapore style mung bean noodles, mushrooms, red peppers, carrots, and field cabbage, with spiced turmeric sauce **GF VE LC**
- Vegan potato gnocchi ragu with puy lentils, mushrooms, and green pea pesto **GF VE LC**

- Harissa roasted cauliflower, lentils, rocket leaves sultanas and sesame yoghurt dressing **GF VE LC**
- Roasted Crookwell potato salad with spring onions, radishes, basil, lemon zest and rocket pesto **GF V LC**

## WRAP

- Shredded chicken, coriander, mint, lemon, BBQ corn and jalapeno aioli
- Shaved honey smoked ham, tomato, cucumber, iceberg lettuce, shallots, carrot, dijonaise **DF**
- Smashed chickpea, baby lettuce, charred capsicum, NSW goat's cheese with kalamata olives, sesame hummus and basil pesto **V LC**
- BLAT - bacon, lettuce, avocado and tomato **DF**
- Buffalo chicken wrap, avocado, shredded cheddar, carrot, lettuce and ranch dressing
- Sumac roasted cauliflower, spinach, piquillo peppers, Vannella feta, currants, and parsley pesto **V LC**

## HOT DISH

- Braised Byron Bay pork with mandarin and black vinegar, bok choy, young ginger, chilli, coriander and green onions
- ICC Sydney's iconic Rambo butter chicken, pulao rice with coriander yoghurt and poppadoms **GF**
- Roasted chicken with mushrooms, white wine and creamy herb sauce
- Slow braised beef with daikon, ginger, green shallots, brown rice, edamame, sesame and furikake seasoning **GF DF**
- Braised Cowra lamb tagine, with sweet potato, pearl cous cous, preserved lemon and dried apricots **DF**
- Oven roasted Tasmanian salmon, smashed peas with potatoes, fennel and orange salad with dill and caper butter sauce **GF LC** *contains seafood*

- Tofu and coconut curry with carrot, zucchini, green peas and pandan rice **GF VE LC**

## SWEET

- Coconut chocolate fudge slice **GF V**
- Tiramisu - coffee soaked savoiardi biscuits with mascarpone cream and cocoa
- Classic opera torte - hazelnut cake with milk chocolate mousse and dark chocolate coffee glaze *contains nuts*
- Eureka lemon crush tart with white chocolate and quark mousse
- Baked NSW goat's cheesecake, seasonal berry glaze and whipped crème fraiche
- Kensington mango and coconut whip, vanilla sponge with mango glaze

## PERFORMANCE LUNCH

**\$68.75** per guest

Stand up style lunch of hot and cold items.

Choice of food item:

- 3x cold or finger sandwiches
- 2x hot protein
- 1x sweet.

Package includes:

- coffee, tea, hot chocolate
- infused botanical water.

Add additional cold, hot or dessert item for **\$9.00** per item, per guest. Minimum 40 guests – for smaller functions labour charges may apply.



## COLD

- Sesame crusted yellow fin tuna with whipped avocado, cucumber, edamame, grated carrots, cabbage slaw, radishes and miso dressing **GF DF**  
**LC***contains seafood*
- Amaranth and sesame dukkah crusted hot smoked salmon with cucumber, red peppers and snow pea tendrils salad **LC***contains seafood*
- Coconut poached chicken salad with papaya, kaffir lime leaves, chilli lime dressing **GF**
- Butter head lettuce, shaved zucchini, cucumber, green peas, roasted pepita seeds, whipped avocado with Malfroy's Gold honey and lemon vinaigrette **GF V LC**
- Roasted carrots, cannellini beans, red radishes, Vannella feta and kale salad with green goddess dressing **V LC**

## HOT

- Sesame glazed chicken with Japanese slaw, pickled ginger and lime aioli
- 12-hour braised Cowra lamb, sweet and sour onions, miso aubergine purée, garlic oil **GF**
- Slow cooked beef ragu with creamy polenta and horseradish salsa verde **GF**
- Javanese chicken curry with kaffir lime leaves, galangal and steamed jasmine rice **GF**
- Oven baked ocean trout with ancient grains, sesame tahini yoghurt, parsley and preserved lemon salad **LC***contains seafood*
- Green pea and basil pesto gnocchi, Warrigal greens, vegan parmesan cheese and crème fraîche **GF VE LC**
- Cauliflower pakora, braised yellow lentils with quinoa, tomato and pomegranate rubies **GF VE LC**



- Vegetable and tofu rice paper rolls with chilli coriander dip **GF VE LC**
- Assorted sushi and nigiri with sesame, soy and pickled ginger **GF**  
**DF** *contains seafood*

## FINGER SANDWICHES

- Egg salad with mayo and chives **V LC**
- Poached chicken, celery, seeded mustard mayonnaise **DF**
- Shaved local ham, pickles, grain mustard and Swiss cheese
- Cucumber, cream cheese with dill fronds **V LC**

## ENHANCEMENT

Live cooking stations offer interactive dining experiences serving fresh, made-to-order dishes with a touch of theatre.

**\$20.25** per guest; includes one option, in addition to any lunch package.

## DESSERT

- Mango agave and coconut tapioca, passionfruit compote **GF VE LC**
- Roasted banana bread, Kootingal organic pecan nuts with coconut sugar date frosting **V** *contains nuts*
- Malfroy's Gold honey pannacotta, fresh strawberries, burnt butter crumble **GF**
- Maple madeleine, Block 11 zesty lemon curd, raspberry glaze
- Dark chocolate and Alto olive oil cake, whipped almond ganache, almond praline *contains nuts*



## LIVE INTERACTIVE COOKING STATIONS

Select one option from below:

- Casarecce pasta with Margra lamb ragu, scamorza cheese and rosemary gremolata
- Slow braised Riverina beef with truffled polenta, pecorino cheese and herb jus **GF**
- Pulled Jerk chicken, black bean rice with bell peppers and green onions.

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.