

# Planet First

**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)

ICC Sydney's 2026 culinary menu collection is defined by the launch of its new Planet First menu. This low-carbon dining experience is rooted in local and seasonal sourcing and the thoughtful inclusion of indigenous ingredients.

Every dish has undergone carbon-footprint analysis and is passionately crafted to minimise environmental impact, honouring the land and its stories. Protein choices prioritise responsibly sourced seafood and free-range poultry to support lighter, lower impact dining. By choosing this menu, you are enjoying exceptional food that tastes good, feels good and does good. You are also supporting regional producers, including First Nations communities, and contributing to a more sustainable and resilient future for generations to come.



## PLANET FIRST MENU

### **MORNING OR AFTERNOON TEA BREAKS: \$24.50 PER GUEST**

Stand up style lunch of cold and hot items.  
Served for up to 45 minutes.  
Serving ratio 1.7 piece per guest.

Served with:

- Tea, coffee, hot chocolate
- Infused botanical water with native herbs.

### **\$68.00 PER GUEST**

#### **LUNCH AND BREAK PACKAGES INCLUDE:**

- tea, coffee, hot chocolate
- infused botanical water with native herbs.

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



## MORNING TEA

- Warrigal greens egg slice with asparagus, beetroot and anise myrtle relish **GF V LC**
- Native ribberries, toasted coconut and Davidson's plum brownie **V**
- Shortbread cookies with lemon myrtle butter
- Block 11 Organic seasonal whole fruits **GF VE LC**

## LUNCH

### COLD

- Wattleseed roasted cauliflower, pomegranate rubies, native greens, macadamia nut sour cream and rosella vinaigrette **GF VE LC** *contains nuts*
- Queen May potato salad, wild thyme, radicchio, pickled eschallots, Cuttaway Creek blackcurrant and grain mustard vinaigrette **GF VE LC**
- Seared sesame crusted Ulladulla tuna (A), crunchy butterhead lettuce, cucumber and coastal greens remoulade and pickled chilli **GF LC** *contains seafood*
- Snow pea and artichoke dip with pickled red onions, celery and cucumber batons **GF VE LC**

### HOT

- Slow roasted Girraween free range chicken, native berry chutney, Lilly Pilli braised cabbage, quinoa and barley crunch **DF LC**
- Oven roasted Aquana Murray cod (A), potato and fennel velouté, sea succulents, finger lime and caper salsa **GF LC** *contains seafood*
- Butternut pumpkin and coconut curry, snake beans, onion crisps, fragrant herbs with steamed rice **GF VE LC**

### DESSERT

- Lemon myrtle panna cotta, spiced pineapple and sunrise lime **GF VE LC**
- Block11 Organic orange, rosella and pistachio nut financier **V** *contains nuts*
- Seasonal fruit and berry bowls **GF VE LC**

## AFTERNOON TEA

- Hawkesbury duck sausage rolls with tomato and purslane relish
- Malfroy's Gold honey and Geraldton waxflower drizzle cake **V LC**
- Wattleseed and granola cookies **LC**
- Block 11 Organic seasonal whole fruits **GF VE LC**

## PLANET FIRST CANAPE MENU

### CANAPES

**\$58.00 PER GUEST**

One hour canape party  
Three cold and three hot items

Add big bites **\$12.50** each

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



## CANAPE MENU

### COLD

- Merimbula Lake Sydney rock oysters (A), pepperberry mignonette, Byron Bay finger lime pearls, and sea succulents **DF GF LC** *contains seafood*
- Tofu, oyster mushrooms and cashew nut lettuce cups with soy and ginger glaze **GF VE LC** *contains nuts*
- Wakame maki roll with togarashi chilli and roasted white sesame seeds **GF VE LC**

### HOT

- Clarence River prawn (A) and basil spring roll with mountain pepper and finger lime aioli *contains seafood*
- Potato and Pecora mezze croquettes with Garlicious Grown fermented black garlic **V LC**
- Indigenous saltbush pulled Hunter Valley spatchcock brik with hot bush sambal

### BIG BITES

- Free range chicken and chilli koftas with a parsley and red onion salad, preserved lemon and green olive salsa **GF**
- Hawkesbury calamari (A) fritti, mountain pepper, fries, and Sunrise lime aioli **LC** *contains seafood*
- Cauliflower pakora with quinoa and green lentil khichdi, bush tomato chutney **GF VE LC**

## PLANET FIRST MENU

### PLATED

**Plated menu can be served for lunch or dinner**

THREE COURSE —\$129.00 per guest

Package includes:

- Sonoma sourdough rolls
- ICC Sydney blend ALTO olive oil
- tea and coffee
- petit sweets
- infused botanical water.

**Alternative Service Charge Per Guest:**



- **1 course \$9.50**
- **2 courses \$13.25**
- **3 courses \$17.75**

**Pre-set Surcharge\***

**\$3.75 per guest.**

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

## PLATED MENU

### ENTRÉE

- **Ironbark smoked Hawkesbury duck breast**, native plum puree, pickled rhubarb, bush tomato glaze, karkalla, wattleseed lavosh, amaranth and pepita granola
- **Paroo kangaroo**, Congo potatoes, smoked carrots, wattleseed coconut yoghurt and Brother Mountain macadamia nut crumble **GF LC** *contains nuts*
- **Pepperberry cured Acuna Murray cod (A)**, spanner crab croquettes, lemon verbena gel, compressed apples, avocado, radish, seablite with finger lime caviar **GF LC** *contains seafood*
- **Green pea and coconut pannacotta**, umami cream, scorched spring peas, roasted garlic pangrattato, vadouvan, baby zucchini, yuzu vinaigrette **GF VE LC**

### MAIN

- **Bannockburn chicken ballotine** with Musset farm mushrooms, Crookwell potato and celeriac galette, Warrigal greens, roasted cippolini onion, native thyme and leek jus **GF LC**
- **Native spiced Acuna Murray cod (A)**, charred leek, Hawkesbury tomato and piquillo pepper concasse, seablite and salsa verde **GF LC** *contains seafood*
- **Oven roasted Girraween free range chicken**, potato scallop, Warrigal greens, snow pea velouté, asparagus, baby carrots and chickpea sprouts **GF LC**
- **Aubergine eye fillet**, wildfire spices, potato and leek pave, Warrigal greens, tempura zucchini flower, heritage carrot and mushroom ragu **GF VE LC**

### DESSERT

- **Toasted marshmallow and native berry pavlova**, tropical fruits, quandong custard with coconut milk and native thyme ice cream **GF LC**
- **Cowra beetroot and chocolate cake** with fresh raspberries and rosella sorbet **GF VE LC**
- **Block 11 Organic pear and Brother Mountain** macadamia nut parfait, seasonal berries, anise myrtle and Davidson's plum cremeux *contains nuts*
- **Golden zucchini and citrus cake**, compressed zucchini, bergamot curd with ICC blend Alto Olive oil ice cream **GF VE LC**

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. Menu 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.