Plated 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)

PLATED

THREE COURSE — $119.00 per guest
Package includes:

- Sonoma sourdough rolls
- Pepe Saya cultured butter
- tea, coffee and petit sweets
- Infused botanical water.

Customised three course menu starts from **$136.00** per guest.

TWO COURSE — $100.00 per guest
Package includes:

- Sonoma sourdough rolls
- Pepe Saya cultured butter
- tea and coffee
- infused botanical water.

Add Petit Sweets for **$32.00** per stand/12 pieces



Handcrafted ICC Sydney chocolates and bite-sized dessert pastries.

Alternative Service Charge Per Guest:

- one course **$9.50**
- two courses **$13.25**
- three courses **$17.25**

Pre-set Surcharge*
$3.75 per guest.

Pre-dinner / Or Arrival Canapés for **$22.75** per guest.
Chefs own selection of three canapés, including two cold and one hot item. 30 Minutes.

Upgrade to one of our Signature Entrées for **$16.00** per guest.

Upgrade to one of our Signature Main Courses for **$21.00** per guest.

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

ENTRÉES

COLD

- Poached Mooloolaba prawns (A) apple and celeriac remoulade, pickled eschallots, cos lettuce, yuzu gel, sunrise lime caviar, salmon roe (A), native herbs and mandarin dressing **GF** **DF** *contains seafood*
- Vannella burrata ricca with heirloom tomatoes, chargrilled red pepper pesto, ALTO kalamata olive tapenade, spiced kutjera and baby herbs **GF** **V** **LC**
- King salmon (A), compressed Granny Smith apple and cucumber, smoked trout roe (A), chickpea miso cauliflower puree, taki kombu, furikake cracker, Davidson's plum ponzu sauce and dill oil **DF** **LC** *contains seafood*

MAINS

- Roasted Bannockburn chicken, scalloped potatoes, tarragon and snow pea puree, butter poached green asparagus, porcini mushroom soil, native thyme and pepperberry jus **GF** **LC**
- Lamb two ways, braised Junee lamb shoulder and cutlet, polenta brik, scorched courgette and radish salad, gremolata crumbs with molasses jus **GF**
- Wildfire spiced Daintree barramundi (A) with spanner crab (A) croquettes, charred pencil leeks, Brother Mountain macadamia nut romesco and sea succulents **GF** **DF** **LC** *contains nuts contains seafood*
- Cowra Valley lamb rump, lamb rib pithivier, snow pea puree, sauteed greens, maple glazed heirloom carrots, Vannella feta cheese and

- Green pea and coconut parfait umami cream, scorched green peas, roasted garlic pangrattato, vadouvan, baby zucchini, yuzu vinaigrette **GF VE L**
- Bannockburn chicken, pickled white radish, lime compressed qukes, smoked sriracha chilli, ginger and shallot relish and Vietnamese mint oil **DF LC**
- Smoked Aquna Murray cod (A) passionfruit shiro shoyu and sago vinaigrette, petite radish, dill oil and sea succulents **DF LC** *contains seafood*
- Pepperberry Paroo kangaroo, heirloom beets, indigenous juniper berries, smoked carrot, Brother Mountain macadamia nut butter and native greens **GF DF LC** *contains nuts*

HOT

- Butternut squash and goat's cheese ravioli with Warrigal greens, brown butter sauce, Musset Regenerative Farm mushrooms, flash fried sage and shaved grana padano cheese **V LC**
- Smoked Hawkesbury duck breast, confit duck cigar, macerated golden sultana, celeriac puree, tamari cashew nut emulsion, tarragon oil and anise jus *contains nuts*
- Roasted Byron Bay Berkshire pork, almond cream, emu apples, rhubarb compote, Indigenous herbs, pine nuts, agrodolce sauce and pork crackling *contains nuts*

Davidson's plum jus

- Cannonball cabbage brik with chickpea miso and savoy cabbage mandu dumpling, mushrooms, beetroot crisp with sesame seeds and chives **GF VE LC**
- Girraween chicken mosaic with tarragon and truffle mousseline, roasted sweet potato, butter poached leek, mushroom ketchup, flash fried sage and vincotto jus **GF LC**
- Chargrilled Riverina beef eye fillet, smoked potato puree, roasted seasonal vegetables, poached baby onions, wilted greens, and red wine jus **GF**
- Slow cooked Tasmanian salmon (A), cime de rapa, carrot puree, caper yoghurt, smashed peas and harissa oil **GF LC** *contains seafood*
- 18 hour braised Riverina beef cheek, celeriac puree, smoked ham hock croquette, poached baby radish, Vichy style Dutch carrots, ALTO olive crumbs, chives, soused onions, grain mustard jus **GF**
- Native spiced aubergine eye fillet, potato and leek pave, Warrigal greens, heirloom carrots, crispy tempura zucchini blossom and mushroom ragu **GF VE LC**

PLATED DESSERTS AND CHEESES



DESSERTS

- Block 11 organic lemon cheesecake, torched meringue shards, Pepe Saya sour cream gelato, lemon, and basil gel
- Passionfruit bavarois, mango and lemon myrtle jelly, yoghurt mousse, coconut marshmallow and passionfruit ice cream **LC**
- Raspberry and coconut pavlova, seasonal berry marmalade, mascarpone cream, lemon balm **GF** **LC**
- Strawberry matcha cake, yuzu curd, whipped ganache, toasted milk crumble, compressed strawberries **LC**
- Sticky date cake 2.0, salted caramel, vanilla Pepe Saya buttermilk ice cream, maple glazed Kootingal organic pecan nuts *contains nuts*
- Rhubarb parfait, Pepe Saya crème fraiche, strawberries and lime, linseed crumble, whipped white chocolate and native pepperberries **GF**
- Golden zucchini cake, bergamot curd, compressed zucchini, citrus sponge **GF** **VE** **LC**

SHARED MINI DESSERTS

Select three

- Strawberry and matcha Swiss roll, white chocolate and coconut cream, strawberry marshmallow
- Raspberry choux bun, pistachio nut praline, raspberry whipped ganache *contains nuts*
- Almond and lavender frangipane tart, blueberry and mascarpone cremeux *contains nuts*
- Malfroy’s Gold honey cake, caramel glaze, white chocolate cream
- Tiramisu mascarpone mousse, Seven Miles roasted coffee almond praline, coffee cremeux and chocolate tuile *contains nuts*
- Pepe Saya sour cream and lemon cheesecake, torched meringue calamansi gel
- Classic lemon tart, seasonal fresh raspberries, Pepe Saya mascarpone
- Mango and passionfruit lemon myrtle bavarois, white chocolate and coconut crunch

- Dark chocolate delice, hazelnut praline, tonka bean ice cream and raspberry gel *contains nuts*
- Milk chocolate and vanilla bean mousse, Malfroy's Gold honey curd, toasted hazelnuts and caramel ice cream **GF** *contains nuts*
- Chocolate and ALTO olive oil cake, bitter chocolate mousse and raspberry gel **GF VE LC**

NSW ARTISAN CHEESE PLATTERS

$19.00 per guest
Selection of 3 NSW cheeses with fruit pastes, crackers and breads **V**

SIGNATURE MENU

ICC Sydney's signature menu combines hand selected premium ingredients and seasonal produce from local farmers to create the perfect dish.

ENTRÉE, MAIN AND DESSERT — $160.00 per guest
Package includes:

- Sonoma sourdough bread
- Pepe Saya cultured butter
- marinated ALTO olives
- one side of your choice
- tea and coffee
- petit sweets
- infused botanical water.

Pre-set Surcharge*
$3.75 per guest.

Pre-Dinner / Or Arrival Canapés for **$22.75** per guest.

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SIGNATURE ENTRÉES

- Hunter Valley spatchcock Block 11 pumpkin and Warrigal greens roulade, parsnip puree, bay leaf and muntries reduction **GF**
- Coffs Harbour octopus (A), pimento peppers, roasted macadamia nut puree, Block 11 heirloom carrots and native greens sauce **GF** **LC** *contains nuts*

SIGNATURE SIDES

- Baby cos salad, avocado, tomato with green goddess dressing **GF** **DF** **LC**
- Seasonal greens salad, white balsamic dressing **GF** **DF** **LC**
- Roasted Queen May potatoes with olive salt and chives **GF** **DF** **LC**
- Honey glazed heirloom carrots with sesame tahini yoghurt dressing **GF** **LC**

contains seafood

- Mooloolaba U5 tiger prawn (A), hand rolled fregola, confit fennel, roasted shellfish oil and marron head aioli **LC** *contains seafood*
- Malfroy's Gold honey and malt glazed Hawkesbury duck, beetroot puree, native greens and mountain pepperberry chimichurri **GF**

SIGNATURE MAINS

- Pan seared Aquna Murray cod (A), prawn (A) and tomato concasse, Warrigal greens, sea purslane, Avruga caviar with Hunter Valley oaked chardonnay beurre blanc **GF** **LC** *contains seafood*
- Margra lamb backstrap, with pomegranate molasses glaze, roasted eggplant puree, honey glazed heirloom carrots, Garlicious black garlic harissa and pine nuts **GF** *contains nuts*
- Chauvel citrus fed Wagyu MBS 6-7 eye fillet, truffle mash, roasted root vegetables, baby brown mushrooms, bacon jam and jus **GF**
- Slow braised Riverina MBS 3+ short rib, Jerusalem artichokes, pearl onions, charred pencil leeks with porcini mushroom sauce **GF**
- Charred broccolini with chilli, garlic and parmesan cheese **GF** **LC**

SIGNATURE DESSERTS

- Valrhona Manjari chocolate mousse, salted hazelnut caramel, cocoa nibs and caramel ice cream *contains nuts*
- Block 11 organic pear and macadamia nut parfait, seasonal berries, anise myrtle and plum sorbet *contains nuts*
- Pepe Saya buttermilk mousse, mandarin confit, Earl Grey tea sponge, pepita praline, compressed pear, grapefruit sorbet
- Batlow apple tarte tatin, calvados cream, green apple puree, butter crumble and cinnamon ice cream

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.