

PLATED MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

PLATED

Plated menu can be served for lunch and/or dinner.

THREE COURSE — \$116.00 per guest

Package includes:

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

Customised 3 course menu starts from **\$125.00** per guest.

TWO COURSE — \$97.75 per guest

Package includes:

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

Add Petit Sweets for **\$31.25** per stand/12 pieces

Handcrafted ICC Sydney chocolates and bite-sized dessert pastries.

Alternative Service Charge Per Guest:



- 1 course **\$9.25**
- 2 courses **\$13.00**
- 3 courses **\$16.75**

Pre-set Surcharge*

\$3.75 per guest.

Pre-dinner / Or Arrival Canapés for **\$22.25** per guest.

Chefs own selection of 3 canapés including 2 cold and 1 hot item. 30 Minutes.

Upgrade to one of our Signature Entrées for **\$6.75** per guest.

Upgrade to one of our Signature Main Courses for **\$11.00** per guest.

Minimum 40 guests — for smaller functions labour charges may apply.

ENTRÉES

- Vannella burrata, Block 11 blood orange and fennel jam, heirloom tomatoes, ICC Sydney blend ALTO olive oil, kibbled mountain pepper and fennel pollen **GF V LC**
- Poached Australian prawns, corn succotash, sweet potato cream, asparagus, lemon verbena gel, micro herbs and squid ink cracker **GF CF** *contains seafood*
- Textures of beetroot with corella pear, vegan feta cheese, pickled pearl onions, coastal succulents, mandarin foam, caramelised Kootingal organic pecan nut crumbs **GF VE LC** *contains nuts*
- Cherry wood smoked Hunter Valley duck, roasted baby beets, Garlickious Grown black garlic, soy poached berries, Pepe Saya mascarpone, tiny turnips, rosella gel and micro purslane **GF**
- Australian Indigenous vodka cured Tasmanian salmon with pepperberry, smoked buttermilk dill sauce, pickled green apples, yuzu gel, red radish, munyeroo, salmon pearls and furikake wafer **LC** *contains seafood*
- Roasted Berkshire pork, almond cream, emu apples, rhubarb compote,

MAINS

- 12-hour braised June lamb shoulder, eggplant and potato moussaka, bush tomato ghanoush, labneh, shaved zucchini and radish salad, gremolata crumbs with molasses jus **GF**
- Country style Girraween chicken, pomme mousseline, asparagus, Malfroy's Gold honey glazed heirloom carrots, king brown mushrooms, charred leeks, kale chicharron and porcini jus **GF**
- Roasted Daintree barramundi, Australian prawn, zucchini flower boudin, baby fennel, karkalla, saffron and nduja beurre blanc **GF LC** *contains seafood*
- Cowra Valley lamb rump, lamb rib pithivier, snow pea puree, sauteed greens, butter poached carrots, Vannella feta cheese and Davidson's plum jus
- Chickpea miso braised cabbage brik, savoy cabbage mandu dumpling, seasonal mushrooms, beetroot crisp with sesame and chives **GF VE LC**
- Saltbush spiced Girraween chicken roulade, with fennel seeds, lemon, and wild thyme, glazed wingette, truffled celeriac cream and sauce Diane **GF**

Indigenous herbs, pine nuts, Agrodolce sauce and crackling **GF** *contains nuts*

- Scorched Hiramasa Kingfish, pepper berries, sweet kabu turnips, mandarin gel, Byron Bay finger lime caviar, pickled fennel, fragrant herbs, tiger's milk with jalapenos and nori rice wafers **GF DF LC** *contains seafood*

ICONIC

- Buffalo ricotta, green pea and lemon ravioli, spinach, truffle cream emulsion and ricotta salata **V**
- Pepperberry Paroo kangaroo, heirloom beetroots, indigenous juniper, smoked carrot, Brother Mountain macadamia nut butter and beach karkalla **GF LC** *contains nuts*
- Maple glazed Bannockburn chicken, tamari soy, tempura zucchini blossom, Garlicious Grown black garlic and desert lime
- Twice cooked Crookwell potatoes, Garlicious Grown black garlic puree, scorched cabbage and truffled leek crème, cabernet sauvignon vinegar pearls, Byron Bay finger lime **GF VE LC**

- Pressed Kurobuta pork belly, parsnip cream, Block 11 green apple and honey gel, Tuscan cabbage, cipollini onions, pork scratching's and vincotto jus **GF**

ICONIC

- Riverina MB2+ eye fillet, smoked potato puree, roasted seasonal vegetables, butter poached baby onions, wilted greens, and red wine jus **GF**
- Slow cooked Tasmanian salmon, cime de rapa, carrot puree, caper yoghurt, smashed peas and harissa oil **GF LC** *contains seafood*
- Slow braised Riverina beef cheek, creamy polenta, pepperonata, zucchini flowers, asparagus, gaufrettes potatoes and mustard jus **GF**
- Root vegetable pave, braised mung beans, Garlicious Grown black garlic, grilled seasonal mushrooms, charred onion, shaved asparagus with mushroom jus and parsnip chip **GF VE LC**

SIGNATURE DISHES

ICC Sydney's signature menu combines hand selected premium ingredients and seasonal produce from local farmers with a mastered balanced combination of ingredients and flavours to create the perfect dish.

ENTRÉE, MAIN AND DESSERT — \$132.00 per guest

Package includes:

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

ENTRÉE AND MAIN — \$113.00 per guest

Package includes:

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

Add Petit Sweets for **\$31.25** per stand/12 pieces

Handcrafted ICC Sydney chocolates and bite-sized dessert pastries.

Alternative Service Charge Per Guest:

- 1 course **\$9.25**
- 2 courses **\$13.00**
- 3 courses **\$16.75**

Pre-set Surcharge*

\$3.75 per guest.

Pre-Dinner / Or Arrival Canapés for **\$22.25** per guest.

Chefs own selection of 3 canapés including 2 cold and 1 hot item. 30 Minutes.

Minimum 40 guests — for smaller functions labour charges may apply.



SIGNATURE ENTRÉES

- Tasmanian king salmon tataki, wok fried snake beans, pickled red chili, sesame and wasabi aioli, tamari ponzu, crispy shallots and baby coriander **GF LC** *contains seafood*
- Fremantle octopus carpaccio, pickled baby beetroots, scorched citrus fruits, chilli mayo, fried potato noodles, sesame togarashi and green oil **LC** *contains seafood*
- Malfroy's Gold honey and malt glazed Hunter Valley quail, Block 11 pumpkin cream, native greens, and mountain pepper chimichurri **GF**
- Australian king prawns, burnt carrot puree, pickled kohlrabi with spanner crab, baby radishes, egg yolk and sunrise lime emulsion, salmon pearls and sea succulents **GF DF LC** *contains seafood*
- Roasted Margra lamb backstrap, beetroot purée, Garlicious Grown black garlic, sweet potato fondant, roasted cauliflower, and herb jus **GF**

SIGNATURE MAINS

- Wildfire spiced Humpty- Doo barramundi, spanner crab croquettes, seasonal mushrooms, charred pencil leeks, Brother Mountain macadamia nut romesco and sea succulents **LC** *contains nuts contains seafood*
- Chargrilled Browns Mountain blue-eye cod, Jervis Bay mussels, warrigal greens, pearl onions, Kipfler potatoes and bergamot beurre blanc sauce with Byron Bay finger lime **GF LC** *contains seafood*
- Roasted Margra lamb rack, oven baked beetroots, rainbow chard, black currant purée, fennel, and Scamorza cheese suppli and garlic jus **GF**
- Slow cooked Riverina Black Angus chuck tail short rib MB2+, Spigarello, potato galette, cipolini onions, pepper leaf and Grana Padano parmesan butter and wild thyme pangrattato
- Smoked Aylesbury duck, confit duck brik, honeynut squash, muntries, and munyeroo with anise jus **GF**

PLATED DESSERTS AND CHEESES



DESSERTS

- Block 11 organic lemon cheesecake, torched meringue shards, Pepe Saya sour cream gelato, lemon, and basil fluid gel
- Tiramisu mascarpone mousse, Seven Mills roasted coffee almond praline, coffee cremeux, chocolate tuile, Lyre's coffee jelly *contains nuts*
- Baba au rhum, passionfruit curd, white chocolate cream, mango and lime salsa , lemon myrtle meringue
- Dark chocolate and crème de menthe mousse, milk chocolate craquant, cocoa nibs, Jersey milk mint ice cream **GF**
- Strawberry parfait, Pepe Saya crème fraiche, strawberries and lime, linseed crumble, whipped white chocolate and native pepperberries **GF**
- Roasted peanut and salted caramel bar, milk chocolate mousse, peanut praline, vanilla jaconde *contains nuts*

ICONIC

- Passionfruit bavarois, mango and lemon myrtle jelly, yoghurt mousse, coconut marshmallow and passionfruit ice cream
- Rose infused watermelon with strawberries, mint, coconut labneh, crispy chickpea meringue and lychee sorbet **GF VE LC**
- 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, raspberry gel, coconut sorbet **GF VE LC**

SHARED MINI DESSERTS

Select 3

- Zokoko bitter chocolate Swiss roll, strawberry gum and cherry jam, coconut gel
- Raspberry choux bun, pistachio nut praline, raspberry whipped ganache *contains nuts*
- Roasted peanut slice, milk chocolate mousse, peanut praline, vanilla jaconde *contains nuts*
- Malfroy's Gold honey cake, caramel glaze, white chocolate cream
- Passionfruit and CopperTree Farm butter caramel tart, coconut wafer
- Banoffee tart, lime infused banana brulee and toffee sauce **GF**
- Pepe Saya sour cream and lemon cheesecake, torched meringue calamansi gel
- Block 11 organic mandarin bavarois, white chocolate crunch, lime marshmallow

NSW ARTISAN CHEESE PLATTERS

\$19.00 per guest

Selection of 3 NSW cheeses with fruit pastes, crackers and breads **V**

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.