

The background image shows the interior of a restaurant. It features a rustic stone wall on the left, illuminated by warm, pendant-style lights. In the foreground and middle ground, there are several tables covered with white tablecloths, set with glassware and plates. The chairs have a distinctive woven or patterned backrest. To the right, there's a glass display case or partition. The overall atmosphere is warm and sophisticated.

JIMMY'S KITCHEN

BAY

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GROUP DINING PACKAGE 2025

Exclusive buy-out for your event at Jimmy's Kitchen

Celebrate togetherness at Jimmy's Kitchen, nestled in the heart of The Rocks just steps from Sydney Harbour. Whether you're hosting a milestone celebration, a family reunion, or a casual corporate gathering, our venue offers the perfect setting, relaxed, welcoming, and full of heart.

Our menus are thoughtfully curated for sharing, bringing people closer through vibrant plates and generous portions. Designed to suit a range of occasions, our menus make planning easy while ensuring every guest enjoys a memorable dining experience – food that's best enjoyed around the table, with stories shared and laughter in the air.

Small and intimate by design, Jimmy's Kitchen is ideal for groups who value connection, conversation, and the joy of dining together.

Long Table Seating

Capacity: 19



Stand-up Format

Capacity: 30



The Opera Menu

This menu offers each diner with one entrée, one main and one dessert.

\$120pp - 3 Course Menu (food only)

\$200pp - 3 Course Menu + 3 hours standard beverage package

BREAD

Char grilled pita bread, taramasalata and salmon roe (df, hf)

ENTRÉES

Choice of :

La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream (hf)

Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf)

Charcuterie – mortadella, prosciutto, salumi, pickles and grissini (df)

MAINS

Choice of :

Pan roasted Humpty Doo barramundi, caramelised fennel slaw and spinach velouté (gf, hf)

Chargrilled swordfish with fregola, diamond clam, tomato and olive stew (df, hf)

Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf, contains nuts)

Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf, hf)

SIDES

Rocket, pear and parmesan (v, gf, hf)

Truffle fries with parmesan and aioli (hf)

DESSERT

Choice of :

Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)

Vanilla panna cotta, seasonal fruit, almond crumble and tulle (hf)

Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf)

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (hf) halal friendly

The Premium Opera Menu

This menu offers each diner with one entrée, one main and one dessert.

\$145pp - 3 Course Menu (food only)

BREADS AND STARTERS

Char grilled pita bread, taramasalata and salmon roe (df, hf)

Roasted mixed olives, chilli, garlic, lemon and oregano marinade (v, df, gf, hf)

ENTRÉES

Choice of :

Baked half shell scallop, bacon, roasted chilli, garlic and eschalot butter with herb crumb

La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)

Spanner crab rillette, apple and pickled daikon and crab emulsion (gf, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream

(add smoked chicken (100g) at additional \$12) (hf)

Shucked Sydney Rock Oysters, chilled on ice with mignonette and lemon (gf, df, hf)

MAINS

Choice of :

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df, hf)

Chargrilled swordfish with fregola, diamond clam, tomato and olive stew (df, hf)

Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf contains nuts)

Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf, hf)

Grainge tenderloin MBS2+ 250gm (hf) - served with three kinds of mustard and pickled guindilla (gf, df)

SIDES

Deep fried brussel sprouts, spicy pickled carrot purée, black bean glaze and togarashi (v, df, hf)

Truffle fries with parmesan and aioli (hf)

DESSERT

Choice of :

House made pistachio tiramisu

Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)

Vanilla panna cotta, seasonal fruit, almond crumble and tuille (hf)

Le Conquerant Camembert by Will Studd served with maple syrup and pink peppercorn lavosh (hf)

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (hf) halal friendly

Standard Beverage Package

2 hours for \$65 per person.

\$20 per person for each additional 30 minutes, \$28 for each additional 1 hour each

SPARKLING WINE (CHOICE OF ONE)

Santa Margherita Prosecco NV Di Valdobbiadene, Italy

Frankie Sparkling Brut Nv, South Eastern Australia

WHITE WINE (CHOICE OF ONE)

Santa Margherita Pinot Grigio DOC Alto Adige, IT

Crowded House Sauvignon Blanc, Marlborough NZ

*Monsieur Plumage Chardonnay, Languedoc France

(Fruit Driven, pear, quince and vanilla notes) (Vegan friendly)

RED WINE (CHOICE OF ONE)

Cirillo Single Vineyard Shiraz, Barossa Valley SA

Mountadam Eden Valley Cabernet Sauvignon, Eden Valley SA

*Monsieur Plumage Pinot Noir, Languedoc France

(Fresh cherry, hint of spices, Rich and Full Bodied with a silky aftertaste)

(Vegan friendly)

BEER (CHOICE OF ONE)

Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban

Light and Zero % Beer

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.





Premium Pour Beverage Package

2 hours for \$85 per person or 3 hours for \$100 per person.

\$22 per person for each additional 30 minutes, \$28 for each additional 1 hour each

SPARKLING WINE (CHOICE OF ONE)

Frogmore Creek Cuvée, Coal River, Tas

WHITE WINE (CHOICE OF ONE)

Small Forrest Verdelho Upper Hunter, NSW

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Small Forrest Chardonnay Upper Hunter, NSW

Capel Vale Regional Riesling Margaret River, WA

ROSÉ

Pasqua 11 Minutes Rosé, Italy

RED WINE (CHOICE OF ONE)

Lawson's Dry Hills Pinot Noir Marlborough, NZ

Cirillo Single Vineyard Mataro, Barossa Valley SA

Capel Vale Black Label Cabernet Sauvignon Margaret River, WA

Cirillo Single Vineyard Shiraz, Barossa Valley SA

BEER (CHOICE OF ONE)

Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban, Corona,

Kosciuszko Pale Ale, James Squire Apple Cider

Light and Zero % Beer

Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only.

Terms

BOOKING GUARANTEE POLICY

All group bookings having one of our set menus or with a required minimum spend will be required to pay a \$50 per person deposit to secure the booking via credit card link.

PAYMENT PROCESSING FEE

A payment processing fee of 1.6% will apply to all card transactions made in the restaurant.

SERVICE CHARGE (APPLICABLE FROM MONDAY - SATURDAY ONLY, EXCLUDING SUNDAYS AND PUBLIC HOLIDAYS):

Less than 8 guests – no service fees

From 9 guests – 10% service fees to the maximum amount of \$500 per booking

SURCHARGES

A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays.

OTHER CHARGES

Children's meal - \$30 per child under 12 years old
(a main course plus ice cream)

Cakage - \$6 per person



For more information, enquire with
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