

The image shows the interior of a restaurant with a rustic, warm atmosphere. The walls are made of large, textured stone blocks. Several round tables are set with white tablecloths, glassware, and dark blue napkins. The chairs have a woven, saddle-like pattern. A large window on the left shows an outdoor area with greenery. The lighting is soft and warm, with pendant lights hanging over the tables. The text "JIMMY'S KITCHEN" is prominently displayed in the center, with "BAY" and a stylized logo below it. At the bottom, the text "GROUP DINING PACKAGE" is written in a bold, sans-serif font.

JIMMY'S KITCHEN

BAY

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GROUP DINING PACKAGE

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 bringing people closer through delicious flavours, 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: 40



GROUP SET MENU | \$110PP

SMALL PLATES TO SHARE TO START

Sydney rock oyster with Ouzo mignonette (gf, df)

Mixed olives with cinnamon, lemon, chilli and garlic (v, gf, df, vegan)

Taramasalata & warm pita bread

Saganaki haloumi, honey, oregano, lemon and sesame seeds (v, gf)

LARGE PLATES GUEST CHOICE

Fish of the day baked in parchment paper, olive oil, lemon and fennel fronds

Baked king prawns, tomato, feta, lemon & oregano (gf)

Slow cooked beef cheek , skordalia & black cabbage (gf)

SIDE TO SHARE

Dakos Cretan salad | Barley rusk topped with chopped tomato, crumbled feta and oregano

DESSERT GUEST CHOICE

Bougatsa | Greek custard pie with orange blossom custard

Rizogalo | Greek rice pudding with cinnamon

VG: Vegan | V: Vegetarian GF: Gluten Free | DF: Dairy Free



CANAPE OPTION 1 | \$125PP

Minimum 30 guests

ON ARRIVAL

Mixed olives w/ cinnamon, lemon, chilli & garlic (vg, v, gf, df)

TO START

Sydney rock oyster w/ ouzo mignonette (gf, df)

Greek style tuna crudo

Moussaka croquette

Mini spanakopita spinach & feta pie (v)

Lamb souvlaki yoghurt dill sauce and pita

SUBSTANTIAL

Slow cooked beef cheek skordalia & black cabbage (gf)

Prawn saganaki baked king prawns, tomato, feta, lemon & oregano (gf)

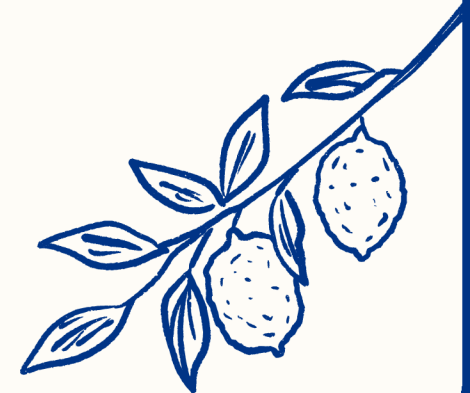
Fries w/ oregano + feta

DESSERT

Mini bougatsa and orange blossom custard

Rice pudding tart

VG: Vegan | V: Vegetarian GF: Gluten Free | DF: Dairy Free



CANAPE OPTION 2 | \$140PP

Minimum 30 guests

ON ARRIVAL

Mixed olives w/ cinnamon, lemon, chilli & garlic (vg, v, gf, df)

TO START

Sydney rock oyster w/ ouzo mignonette (gf, df)

Greek style tuna crudo

Moussaka croquette

Mini spanakopita spinach & feta pie (v)

Lamb souvlaki yoghurt dill sauce and pita

SUBSTANTIAL

Slow cooked beef cheek skordalia & black cabbage (gf)

Astakos kritharaki orzo pasta cooked in lobster & tomato bisque w/ local lobster

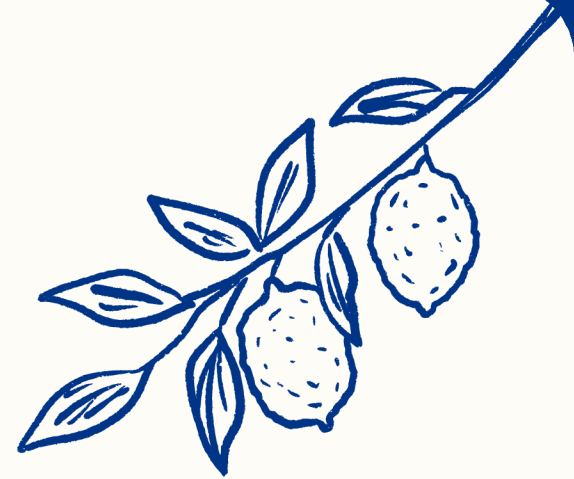
Fries w/ oregano + feta

DESSERT

Mini bougatsa and orange blossom custard

Rice pudding tart

VG: Vegan | V: Vegetarian GF: Gluten Free | DF: Dairy Free



DRINKS MENU

• COCKTAILS •

OUZO LEMONADE a refreshing, anise-flavoured drink. ouzo, lemonade & Mint	20
SKINOS SOUR (MASTIHA SOUR) a twist on the whiskey sour using mastiha, a liqueur made from mastic trees on Chios island.	22
DIRTY DOG MARTINI classic martini with a Greek twist. stray dog Greek gin, dry vermouth, olive brine	22
GREEK NEGRONI stray dog gin, campari, sweet vermouth garnish with rosemary	22

• MOCKTAILS •

GREEK MOUNTAIN ICED TEA a chilled version of traditional Greek herbal tea, with lime & mint	16
CUCUMBER SPRITZ fresh crushed cucumber, mint, lime juice topped with soda & sprite	18

• WINE LIST •

	GLS	BTL		GLS	BTL
RED			WHITE		
2023 KIR-YIANNI PARANGA RED Amyndeon, Greece	16	70	2023 KIR-YIANNI PARANGA Amyndeon, Greece	16	70
2021 KIR-YIANNI KALI RIZA AMYNDEON PDO Amyndeon, Greece	23	95	2023 KIR-YIANNI ASSYRTIKO AMYNDEON PGI Amyndeon, Greece	22	90
2021 KIR-YIANNI NAOUSSA VILLAGE XINOMAVRO Naoussa, Greece	21	90	2023 SIGALAS AA ASSYRTIKO AND ATHIRI SANTORINI Santorini, Greece	30	130
2019 SIGALAS RAMNISTA NAOUSSA PDO Santorini, Greece	28	130	2023 SIGALAS ASSYRTIKO SANTORINI Santorini, Greece	40	180
SPARKLING			ROSÉ		
NV KIR-YIANNI XINOMAVRO BLANC DE SABLE Amyndeon, Greece	15	75	2023 KIR-YIANNI L'ESPIRIT DU LAC Naoussa, Greece	20	85
2023 KIR-YIANNI AKAKIES SPARKLING ROSÉ Amyndeon, Greece	18	95			

• BEERS •

MYTHOS BEER	15
ALFA BEER	15



TERMS

BOOKING CONFIRMATION

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.

BOOKING CANCELLATION

Groups with up to 30 guests, should you cancel within 21 days of your booking, arrive with fewer guests or fail to show for your reservation a cancellation/no show charge of \$50 per person will be incurred.

Groups with 31 guests or more, should you cancel your event within 60 days of your booking arrive with fewer guests or fail to show for your reservation a cancellation/no show charge of \$50 per person will be incurred.

For exclusive dining room bookings, you are required to meet the minimum spend. If you do not reach this, the remaining funds will be allocated towards room hire.

Final guest numbers, dietary requirements and beverage selections must be confirmed at least 14 days prior to your booking date.

No changes will be made to floor plans, dietaries, menus or final numbers within 7 days of your lunch/dinner date.

All outstanding balances are due at the completion of your visit with us

MENUS

All menus are seasonal and subject to change.

DIETARIES

All dietaries are served as individually plated and chef selected meals

SPLIT BILLS

We are not able to accommodate individually split bills. We are only able to split a bill a maximum of two ways.

SITE INSPECTIONS

Site inspections are done by appointment only.



TERMS

AUDIO VISUAL NEEDS

We do not offer any in house audio-visual equipment.

For any additional audio-visual needs, we recommend Audio Visual Events

Phone: 9438 5656

Email: thevenuesco@audiovisualevents.com.au

Website: <https://www.audiovisualevents.com.au>

SERVICE FEE

A service charge of 10% (capped at \$500.00) applies to all Exclusive hire and bookings of more than 9 guests not applicable on Sundays or public holidays.

SURCHARGES

Should your reservation fall on a Sunday, a surcharge of 10% will apply to all food and beverage purchases.

Should your reservation fall on a public holiday a surcharge of 15% will apply to all food and beverage prices.

A 1.6% surcharge applies to all credit card transactions

REQUESTED SEATING CAPACITY

Except for exclusive bookings, all requests for seating are taken into consideration but not guaranteed. Please note that all groups over 20 people may be seated on two or more tables. Please arrive on time for your reservation. We will hold your reservation and table for 15 minutes after your scheduled reservation time. Your table may be reallocated if you are more than 15 minutes late.

ADDITIONAL INFORMATION

No BYO are permitted.

By completing the deposit payment, and entering your credit card details to secure your booking, you agree to abide by our booking confirmation and cancellation policy.



For more information, enquire with
natalie.wilson@thevenuesco.au

JIMMY'S KITCHEN BAY ENNEA
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THE ROCKS NSW 2000

JIMMY'S
KITCHEN
BAY
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