

# JIMMY'S KITCHEN

AUSTRALIA MEETS GREECE

## Wine-Pairing Dinner



• ΚΑΤΑ ΤΗΝ ΑΦΙΕΛ •

### ON ARRIVAL

**SYDNEY ROCK OYSTER WITH OUZO MIGNONETTE (GF,DF)**

PAIRED WITH KIR-YIANNI XINOMAVRO BLANC DE SABLE AMYNDEON, GREECE  
*Lively bubbles, a crisp acidity, and delicate aromatic notes of green apple, citrus, white flowers, and red berries*

• ΠΡΩΤΟ ΠΙΑΤΟ •

### FIRST COURSE

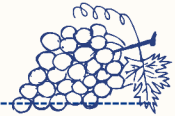
**SPANAKOPITA SPINACH & FETA PIE (V)**

PAIRED WITH SMALL FOREST VERDELHO 2022

*This 2022 Verdelho showcases the variety's potential, with generous mouthfeel, layered texture, and a well-defined structure that shines with food. Most iconic Small Forest style.*

• ΔΕΥΤΕΡΟ ΜΑΘΗΜΑ •

### SECOND COURSE



**PSARI PLAKI OVEN BAKED BLACK COD (GF, DF)**

tomato, onion, capers, caperberry extra virgin olive lemon and herbs

PAIRED WITH SMALL FOREST CHARDONNAY

*The 2022 Chardonnay is a refined balance of subtle oak and butter notes, creamy texture with a stylish structure — perfect with a variety of dishes.*

• ΤΡΙΤΟ ΜΑΘΗΜΑ •

### THIRD COURSE

**CHAR GRILLED STRIPLOIN STEAK (GF, DF)**

wilted wild greens, oregano, dill and mint salsa served  
with the bed of Melitzanosalata (smoked eggplant and garlic puree)

PAIRED WITH SMALL FOREST SHIRAZ 2019

*The 2019 Shiraz offers rich cherry and red currant notes, velvety texture and creamy tannins with a long, elegant finish.*



SMALL FOREST™

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

# JIMMY'S KITCHEN

BAY

ΕΥΞΕΑ

• ΠΛΕΥΡΕΣ ΝΑ ΜΟΙΡΑΣΤΟΥΝ - •

## SIDES TO SHARE

**CHAR-GRILLED  
PITA BREAD**

**FRIES**  
w/oregano & feta



• ΕΡΗΜΟΣ •

## DESSERT

### ORANGE BLOSSOM CHEESECAKE

mascarpone and orange blossom cheesecake, kataifi,  
pistachio and seasonal fruits

#### Paired with Small Forest Rose

*This 2025 Rose offers rich palate weight, layered sweet berries and  
spice notes, and a structured finish that pairs beautifully with food,  
even with desert like tonight. Serious and elegant Rose.*



• ΝΑ ΤΕΛΕΙΩΣΕΙ - •

## TO FINISH

### GREEK DANCE, MASTHIA ON THE ROCKS & GREEK COFFEE

*Masthia is a liqueur seasoned with mastic, a resin with a slightly pine or  
cedar-like flavour gathered from the mastic tree, found only in Chios, Greece*



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