

JIMMY'S
KITCHEN

BAY

ΞΥΞΑ

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 | \$125PP

SNACKS TO START

Chargrilled pita bread

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

Melitzanosalata - smoked eggplant and garlic (df, gf, vegan)

Fava - split pea, extra virgin olive oil and sumac (df, gf, vegan)

SMALL PLATES TO SHARE

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

lamb Souvlaki, cucumber & dill yoghurt dip (gf)

Deep fried crispy school prawns, sumac and smoked paprika yoghurt (gf)

LARGE PLATES TO SHARE

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

Lamb Kleftiko baked lamb shoulder, lemon, oregano, cinnamon & rosemary (gf)

SIDES TO SHARE

Wilted wild greens, lemon and walnuts (gf, df, vegan)

Rice pilaf, soft herb & fried onions (gf, v)

DESSERT ALTERNATE SERVE

Bougatsa | Greek custard pie with vanilla custard

Cake of the day, honey syrup, Greek Yoghurt and vanilla ice cream



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)

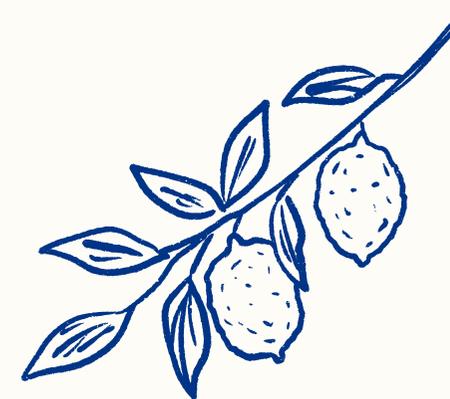
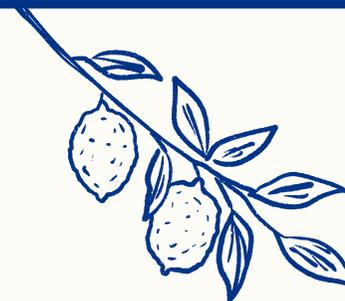
Fries w/ oregano + feta

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

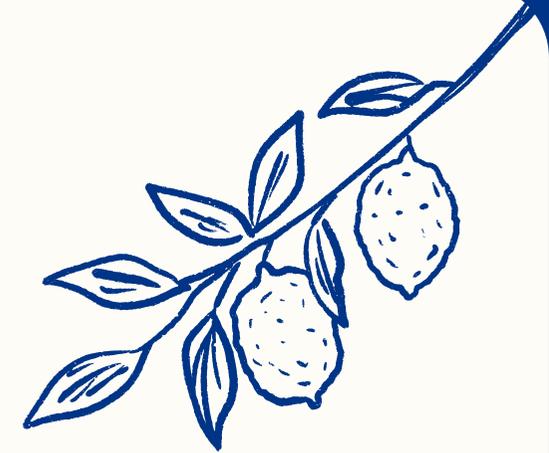
Fries w/ oregano + feta

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 20
a refreshing, anise-flavoured drink. ouzo, lemonade & Mint

SKINOS SOUR (MASTIHA SOUR) 22
a twist on the whiskey sour using mastiha, a liqueur made from mastic trees on Chios island.

DIRTY DOG MARTINI 22
classic martini with a Greek twist. stray dog Greek gin, dry vermouth, olive brine

GREEK NEGRONI 22
stray dog gin, campari, sweet vermouth garnish with rosemary



• MOCKTAILS •

GREEK MOUNTAIN ICED TEA 16
a chilled version of traditional Greek herbal tea, with lime & mint

CUCUMBER SPRITZ 18
fresh crushed cucumber, mint, lime juice, with soda & sprite



• BEERS •

MYTHOS BEER 15

ALFA BEER 15

• WINE LIST •

RED

2023 KIR-YIANNI PARANGA 16 70
Amyndeon, Greece

2021 KIR-YIANNI KALI RIZA AMYNDEON PDO 23 95
Amyndeon, Greece

2021 KIR-YIANNI NAOUSSA VILLAGE XINOMAVRO 21 90
Naoussa, Greece

2019 SIGALAS RAMNISTA NAOUSSA PDO 28 130
Santorini, Greece

SPARKLING

NV KIR-YIANNI XINOMAVRO BLANC DE SABLE 15 75
Amyndeon, Greece

2023 KIR-YIANNI AKAKIES SPARKLING ROSÉ 18 95
Amyndeon, Greece

• SPIRITS + OUZO •

LAZARIS CORFU OUZO 14
Corfu Island

MINI OUZO 12
Mytilene

OUZO NO. 12 15
Istanbul

PLOMARI TSIPOURO 18
Plomari

TSILILI TSIPOURI 15
Central Greece

STRAY DOG GREEK GIN 17
Aridea



GLS BTL

YERING STATION VILLAGE PINOT NOIR 22 88
Yarra Valley, VIC

BROKENWOOD HUNTER SHIRAZ 25 115
Hunter Valley, NSW

BOWEN ESTATE CABERNET SAUVIGNON 22 100
Coonawarra, SA

CRAGGY RANGE 'TE MUNA ROAD' PINOT NOIR 38 178
Hawkes Bay, NZ

WHITE

2023 KIR-YIANNI PARANGA 16 70
Amyndeon, Greece

2023 KIR-YIANNI ASSYRTIKO AMYNDEON PGI 22 90
Amyndeon, Greece

2023 SIGALAS AA ASSYRTIKO AND ATHIRI SANTORINI 30 130
Santorini, Greece

2023 SIGALAS ASSYRTIKO SANTORINI 40 180
Santorini, Greece

SMALL FOREST CHARDONNAY 20 86
Upper Hunter, NSW

GIANT STEPS 'YARRA VALLEY' CHARDONNAY 25 112
Yarra Valley, VIC

PHILLIP SHAW NO. 19 SAUVIGNON BLANC 17 85
Orange, NSW

CLOUDY BAY SAUVIGNON BLANC 27 126
Marlborough, NZ

ROSÉ

2023 KIR-YIANNI L'ESPIRIT 20 85
Naoussa, Greece

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. We are not a nut free kitchen.

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

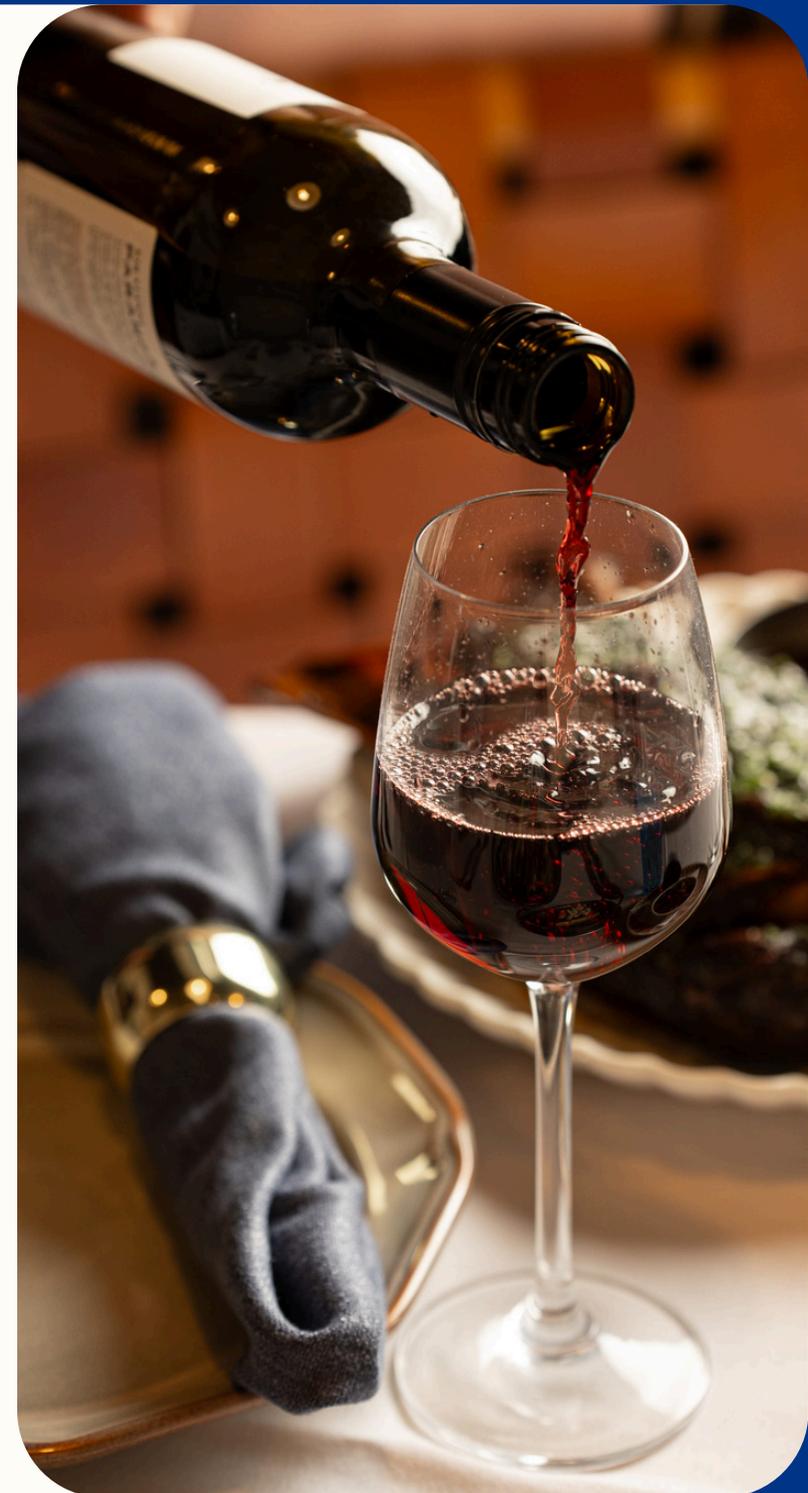
REQUESTED SEATING CAPACITY

Except for exclusive bookings, all requests for seating are taken into consideration but not guaranteed. Please 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
BAY 9, 7-27 CIRCULAR QUAY W,
THE ROCKS NSW 2000

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