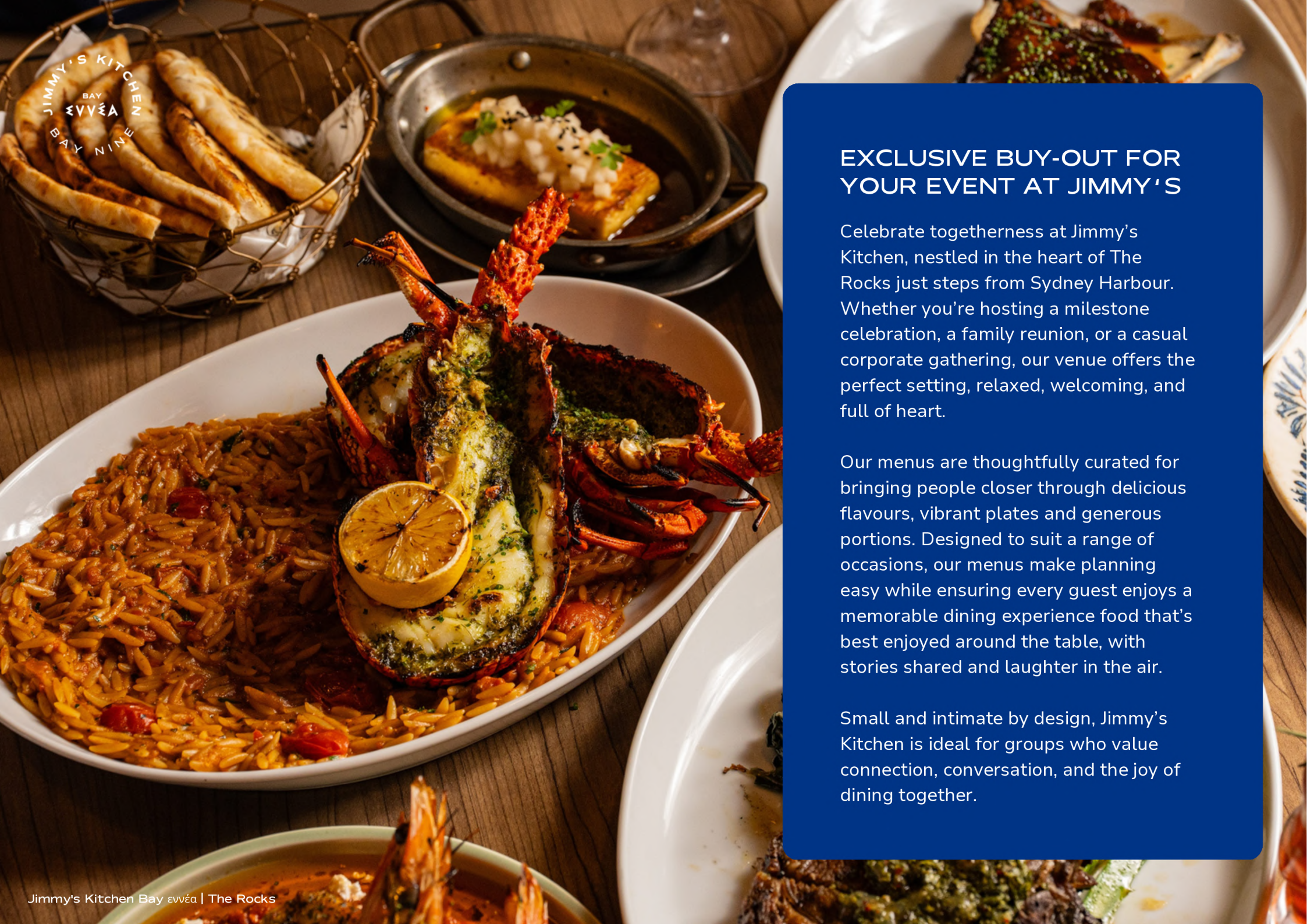


JIMMY'S KITCHEN
BAY
ΕΥΒΕΙΑ
BAY NINE

GROUP DINING PACKAGE



EXCLUSIVE BUY-OUT FOR YOUR EVENT AT JIMMY'S

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.



GROUP SEATING CAPACITY: 20





STAND-UP FORMAT CAPACITY: 50



JIMMY'S SET MENU | 89PP

Alternate serve only for groups of any size

ENTREE - CHOOSE TWO

Saganaki halloumi w/ honey, oregano, lemon & sesame seeds V GF

Deep fried crispy school prawns sumac and smoked paprika yoghurt GF I

Lamb souvlaki cucumber & dill yoghurt dip GF

MAIN COURSE - CHOOSE TWO

Prawn saganaki baked king prawns, tomato, feta, lemon & oregano GF A

Grilled octopus potato, lemon, chilli & oregano vinaigrette GF DF A

Beef char-grilled 200gm sirloin, wilted wild greens, oregano, dill & mint salsa GF DF

DESSERT

Bougatsa - Greek custard pie with vanilla custard

Cake of the day - honey syrup, Greek yoghurt & vanilla ice cream

ADDITIONAL SIDES

Fries with oregano & feta V | 16

Dacos Cretan salad barley rusk topped w/ chopped tomato, crumbled feta & oregano V | 18

Wilted wild greens, lemon & walnuts VG GF DF | 18

Rice pilaf soft herb & fried onions GF V | 15



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

JIMMY'S SHARE 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, i)

LARGE PLATES TO SHARE

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

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 ONE | 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, a)

Greek style tuna crudo (a)

Moussaka croquette

Mini spanakopita spinach & feta pie (v)

Lamb souvlaki yoghurt dill sauce and pita

SUBSTANTIAL

Slow cooked beef cheek skordalia & black cabbage (gf)

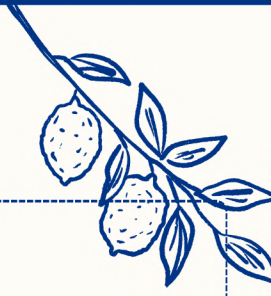
Prawn saganaki baked king prawns, tomato, feta, lemon & oregano (gf, a)

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 TWO | 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, a)

Greek style tuna crudo (a)

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 (a)

Fries w/ oregano + feta

DESSERT

Mini bougatsa and orange blossom custard

Rice pudding tart

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



WINE-PAIRING MENU | 220PP

Alternate serve only for groups of any size

ON ARRIVAL

Sydney rock oyster with Ouzo mignonette GF, DF, A

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).

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.

SECOND COURSE

Psari Plaki oven baked black cod GF, DF, I

Tomato, onion, capers, caperberry, extra virgin olive oil, 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.

THIRD COURSE

Char-grilled striploin steak GF, DF

Wilted wild greens, oregano, dill and mint salsa served with a 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.

SIDES TO SHARE

Fries w/ oregano & feta

Char-grilled pita bread

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 dessert like tonight. Serious and elegant Rose.

TO FINISH

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.

DRINKS MENU

• COCKTAILS •

OUZO LEMONADE	20
a refreshing, anise-flavoured drink. ouzo, lemonade & mint	
MASTIHA SPRITZ	20
mastiha spirit, xinomavro sparkling wine, splash of soda, garnish with mint	
MAVRO MIMOSA	22
a greek twist on the classic xinomavro bubbles meets fresh orange	
MEDITERRANEAN SPRITZ	22
stray dog gin, soda water, orange juice, garnish with orange slice	
GREEK NEGRONI	24
stray dog gin, campari, sweet vermouth garnish with rosemary	

• MOCKTAILS •

SANTORINI SUNSET	18
orange juice, grenadine, topped with soda, dried lemon & oregano, garnish	
CUCUMBER SPRITZ	18
fresh crushed cucumber, mint, lime juice, with soda & sprite	

• BEERS •

MYTHOS BEER	15
ALFA BEER	15

• WINE LIST •

RED

	GLS	BTL
2023 KIR-YIANNI PARANGA Amyndeon, Greece	16	70
2021 KIR-YIANNI KALI RIZA AMYNDEON PDO Amyndeon, Greece	23	95
2021 KIR-YIANNI NAOUSSA VILLAGE XINOMAVRO Naoussa, Greece	21	90
2019 SIGALAS RAMNISTA NAOUSSA PDO Santorini, Greece	28	130

SPARKLING

NV KIR-YIANNI XINOMAVRO BLANC DE SABLE Amyndeon, Greece	15	75
2023 KIR-YIANNI AKAKIES SPARKLING ROSE Amyndeon, Greece	18	95

• SPIRITS + OUZO •

LAZARIS CORFU OUZO Corfu Island	14
MINI OUZO Mytilene	12
OUZO NO. 12 Istanbul	15
PLOMARI TSIPOURO Plomari	18
TSILILI TSIPOURI Central Greece	15
STRAY DOG GREEK GIN Aridea	17



	GLS	BTL
YERING STATION VILLAGE PINOT NOIR Yarra Valley, VIC	22	88
BROKENWOOD HUNTER SHIRAZ Hunter Valley, NSW	25	115
BOWEN ESTATE CABERNET SAUVIGNON Coonawarra, SA	22	100
CRAGGY RANGE 'TE MUNA ROAD' PINOT NOIR Hawkes Bay, NZ	38	178
WHITE		
2023 KIR-YIANNI PARANGA Amyndeon, Greece	16	70
2023 KIR-YIANNI ASSYRTIKO AMYNDEON PGI Amyndeon, Greece	22	90
2023 SIGALAS AA ASSYRTIKO AND ATHIRI SANTORINI Santorini, Greece	30	130
2023 SIGALAS ASSYRTIKO SANTORINI Santorini, Greece	40	180
SMALL FOREST CHARDONNAY Upper Hunter, NSW	20	86
GIANT STEPS 'YARRA VALLEY' CHARDONNAY Yarra Valley, VIC	25	112
PHILLIP SHAW NO. 19 SAUVIGNON BLANC Orange, NSW	17	85
CLOUDY BAY SAUVIGNON BLANC Marlborough, NZ	27	126
ROSÉ		
2023 KIR-YIANNI L'ESPIRIT Naoussa, Greece	20	85



STANDARD BEVERAGE PACKAGE

2 HOURS FOR 65PP

\$20pp for each additional 30 mins, \$28pp for each additional hour

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
Woodbrook Farm Sauvignon Blanc, Mudgee NSW
Small Forest Verdello, Upper Hunter, NSW

Red Wine (choice of one)

Cirillo Single Vineyard Shiraz, Barossa Valley SA
Mountadam Eden Valley Cabernet Sauvignon, Eden Valley SA
Swinging Bridge 'M.A.W.' Pinot Noir, Orange, NSW

Beer (choice of one)

Heineken, 150 Lashes Pale Ale, Peroni, Kirin Ichiban
Light & 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 85PP | 3 HOURS FOR 100PP

\$22pp for each additional 30 mins, \$28pp for each additional hour

Sparkling Wine

Frogmore Creek Cuvée, Coal River, Tas

White Wine (choice of two)

Small Forrest Verdelho Upper Hunter, NSW

Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

Coeur des Sages Mâcon Villages Chardonnay, Burgundy France

Pikes Traditionale Riesling, Clare Valley SA

Rosé

Luna Rosa Rosado, Central Regions NSW

Red Wine (choice of two)

Yering Station Village Pinot Noir, Yarra Valley VIC

Cirillo The Vincent Grenache,, Barossa Valley SA

Silver Palm Cabernet Sauvignon, California USA

Cirillo Single Vineyard Shiraz, Barossa Valley SA

Beer (choice of two)

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

Kosciuszko Pale Ale, James Squire Apple Cider

Light & 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 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

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