



JIMMIES RESTAURANT
BAR & WOOD OVEN

FUNCTION & EVENT
PACKAGES

WEDDING RECEPTIONS

ENGAGEMENT PARTIES

BABY SHOWERS

BIRTHDAYS

CHRISTMAS SHOWS

CORPORATE EVENTS

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@JIMMIESRESTAURANT



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JIMMIES RESTAURANT

BAR & WOOD OVEN

FUNCTIONS & EVENTS

Thank you for considering Jimmies Restaurant and Catering as the setting for your upcoming special occasion. Our focus is to provide superior modern cuisine tailored to suit your needs.

Jimmies Restaurant has a versatile floorplan and a beautifully manicured garden suitable for any event.

We specialise in Cocktail, Formal or Informal Events, large or small and work closely with you to create the perfect atmosphere for your occasion whether it be a relaxed, formal or intimate affair.

We welcome you to make a time to view our facilities, discuss the details of your function and assisting you in creating a most memorable event!

To discuss your upcoming event speak to our Restaurant Manager & Functions Coordinator on 8339 1534
or email jimmiesrestaurantcrafers@gmail.com
www.jimmies.com.au

Special Note:

Jimmies Restaurant and Catering offer off-site catering for small gatherings right up to the largest wedding or event.

Please email our Restaurant Manager at jimmiesrestaurantcrafers@gmail.com with all enquiries

[\$1,500 Minimum Food Spend for all off-site catering]

FOOD PACKAGES

COCKTAIL PACKAGES *(not designed as meals)*

Option 1: Standard Cocktail Packages

Choose 6 canapes: up to 2 hours \$40 per person 9 pieces per guest

Choose 8 canapes: up to 2 hours \$50 per person 12 pieces per guest

Option 2: Premium Cocktail Packages

Choose 8 canapes: up to 3 hours \$75 per person 12 pieces per guest

CANAPE MENU

Pork katsu brioche, slaw, Asian ginger sauce,
kimchi mayo

Natural oysters, champagne mignonette dressing

Tiger prawn brioche buns, chilli oil, flying fish roe

Mushroom croquettes, pecorino,
truffle mayonnaise

Peking duck crepes, cucumber,
sesame soy dressing

Spicy salmon sashimi, ponzu sauce

Jalapeno popcorn chicken, Jimmies Secret Sauce
or hot & spicy sauce

Mini pita, Moroccan chicken,
pickles, herbs, yoghurt

Confit mushroom gnocchi bites,
truffle sauce, pecorino

Cauliflower pakora, green chilli chutney

FOOD PACKAGES

SET MENU

2 Courses - Entrée & Main or Main & Dessert
\$55 per person (Alternate drop \$50pp)

3 Courses - Entrée Main & Dessert
\$70 per person (Alternate drop \$65pp)

ENTRÉES

Choose 2 (additional choices \$5 per choice pp)

Pork katsu brioche, slaw, Asian ginger sauce,
kimchi, mayo

Natural oysters, champagne mignonette dressing

Tiger prawn brioche buns, chilli oil, flying fish roe

Mushroom croquettes, pecorino, truffle mayonnaise

Peking duck crepes, cucumber, sesame soy dressing
Spicy salmon sashimi, ponzu sauce

Jalapeno popcorn chicken, house aioli or
hot & spicy sauce

Mini pita, Moroccan chicken, pickles, herbs, yoghurt

Confit mushroom gnocchi bites, truffle sauce, pecorino

Cauliflower pakora, green chilli chutney

MAINS

Choose 2 (additional choices \$10 per choice pp)

Crispy Skin Atlantic Salmon, Chickpea Cassoulet, Citrus Labne, Cranberry & Fennel Salad

Wood Oven Pork Belly, Celeriac Mash, Cider Glazed Apple, Fried Sage

Slow Cooked Beef Brisket, Honey Glazed Carrots, Shoestring Fries

Local Seafood Linguine, Fresh Tomato, White Wine, Garlic, Chilli, Parsley

Slow Cooked Lamb Ragu, Pappardelle, Pecorino, Salsa Verde

Pan-Fried Gnocchi, Mushroom, Spinach, Black Truffle Cream

OPTIONAL EXTRA SIDES

Choose 2 \$10pp

Rocket, Pear, Walnut Salad, Pecorino, White Balsamic

Broccolini, French Dressing, Parmesan

Real Potato Chips, Kassundi, Lime Aioli

Wood Oven Roasted Pumpkin, Turmeric Coconut Sauce, Toasted Almonds & Pepitas, Crispy Kale, Chilli Oil

DESSERTS

Choose 1

(additional choices \$10 per choice pp)

Chocolate Hazelnut Pudding, Hot Chocolate Sauce, Vanilla Bean Ice Cream

Vegan Snickers, Coconut Ice Cream, Brandy Caramel, Pashmak

Chocolate Salted Caramel Tart, Buttery Caramel Popcorn, House Vanilla Bean Ice Cream

Raspberry Cream Brulée

Gelati Trio: Choose 3

Talk to our Functions Manager for any dietary requirements

WOOD OVEN PIZZA DEALS

Option 1

Pizza Party & Salad (8 people or more)

\$33pp Children \$17pp (12 & under)

Enjoy a variety of pizzas from our menu *plus*

Rocket, pear, walnut salad with pecorino & white balsamic reduction

(Does not include seafood, however seafood pizzas can be purchased separately)

Add Entrees

\$40 pp Children \$20pp (12 & under)

Option 2

Pizza & Pasta Party with Salad
(8 people or more)

\$40pp Children \$20pp (12 & under)

Enjoy a variety of pizzas and pasta or gnocchi from our menu *plus*

Rocket, pear, walnut salad with pecorino & white balsamic reduction

(Does not include seafood, however seafood pizzas and seafood linguine can be purchased separately)

Option 3

Off-Site Wood Oven Pizza

\$40pp (no seafood) or \$45pp (includes seafood)

Select 4 pizzas from our Pizza Menu

Additional selections \$3 extra pp per selection

[\$1,500 minimum spend applies for off-site functions]

Entrée Selections

Wood Oven Pita Breads: Cheesy garlic or Chilli cheese

Pulled Pork Belly & Ginger Spring Rolls, Chilli Jam

Whipped Chickpeas, Pomegranate Molasses, Fried Chickpeas, Sumac, Almond Dukkha, EVO

Mushroom Croquettes, Pecorino, Truffle Mayo

Jalapeno Popcorn Chicken, House Aioli or
Hot & Spicy Sauce

Tiger Prawn Brioche Bun, Chilli Oil, Flying Fish Roe

Pizza Menu

Garlic Prawn: Garlic Prawns, Tomato Basil Salsa, Caramelised Onion, Rocket

Moroccan Chicken: Marinated Chicken, Tomato Basil Salsa, Roasted Eggplant, Spiced Yoghurt, Coriander

Turkish Lamb: Slow Braised Lamb, Tomato Basil Salsa, Olives, Mint & Preserved Lemon Yoghurt, Parsley

Spanish Jamon & Truffle Mushroom Ragu: Truffle Mushroom Ragu, Jamon, Caramelised Onion, Udder Delights Goats Curd, Toasted Hazelnuts, Crispy Kale

Roasted Vegetable: Wood Oven Roasted Vegetables, Udder Delights Goats Curd, Tomato Basil Salsa

Halloumi & Roasted Pumpkin: Local Halloumi, Pumpkin, Fire Roasted Capsicum, Fresh Tomato & Basil, Black Olives, Sticky Balsamic

Maria's Margherita: Fresh Tomato, Fior Di Latte, Basil Salsa, EVO

Mushroom Pesto & Potato: Mushroom Pesto, Roasted Potato Pecorino, Truffle Oil, Rocket, Sticky Balsamic Glaze, Fior di Latte

Little Pig Little Pig: Pulled Pork, Crispy Bacon & Crackling, Spicy Kassundi Base, Spring Onion, Pickled Cucumber, BBQ Sauce

Pepperoni: Pepperoni, Caramelised Onion, Mushroom, Olives, Fire Roasted Capsicum

Leg Ham & Pineapple

Cheese & Tomato: Rich Tomato Sauce, Mozzarella

Pasta & Gnocchi Menu

Seafood Linguine, Anchovies, Fresh Tomato, White Wine, Garlic Chilli Oil, Parsley

(not included in the deal - may be purchased separately)

Slow Cooked Lamb Ragù, Root Vegetables, Pappardelle, Pecorino

Creamy Garlic Chicken Tortiglioni, Spiced Cauliflower, Chilli, Pangrattato, Parmesan

Pan-Fried Gnocchi, Field Mushroom, Crispy Kale, Black Truffle Cream

Spaghetti Carbonara, Barossa Speck, Black Truffle, Free Range Egg, Parmesan

Optional Extras for all Packages

Start with Canapés \$15pp for 3 items

Shared Sides and Salads \$10pp for a selection of 2

Shared Desserts \$12pp for selection of 2

Cheese Board \$10pp 3 varieties, quince paste & crackers

Dessert Pizza (Pizza Option only) \$8pp for 2 choices

Shared Dessert with Coffee \$14pp: Choose 1 dessert & 1 coffee pp

Canapé Choices

Pork Katsu Brioche, Slaw, Asian Ginger Sauce, Kimchi Mayo

Natural Oysters, Champagne Mignonette Dressing

Tiger Prawn Brioche Buns, Chilli Oil, Flying Fish Roe

Mushroom Croquettes, Pecorino, Truffle Mayonnaise

Peking Duck Crepes, Cucumber, Sesame Soy Dressing

Spicy Salmon Sashimi, Ponzu Sauce

Jalapeno Popcorn Chicken, House Aioli or Hot & Spicy Sauce

Mini Pita, Moroccan Chicken, Pickles, Herbs, Yoghurt

Confit Mushroom Gnocchi Bites, Truffle Sauce, Pecorino
Cauliflower Pakora, Green Chilli Chutney

Sides & Salad Choices

Wood Oven Roasted Pumpkin, Turmeric Coconut Sauce, Toasted Almonds & Pepitas, Crispy Kale, Chilli Oil

Rocket, Pear, Walnut Salad, Pecorino, White Balsamic

Real Potato Chips, Jimmies Secret Sauce

Broccolini, French Dressing, Parmesan

Dessert Choices

Raspberry Crème Brulée

Vegan Snickers, Coconut Ice Cream,
Brandy Caramel, Pashmak

Chocolate Hazelnut Pudding, Hot Chocolate Sauce,
Vanilla Bean Ice Cream

Trio Of Gelati: Choose 3 Flavors

Salted Caramel | Blood Orange & Chocolate | Chocolate |
Mango Sorbet | Lemon Sorbet | Cookies And Cream | Vanilla
Bean

House Made Birthday Cakes

1 week's notice required

\$10 per person

Birthday cakes cut by our chef and served
with cream or ice-cream

Choose: Tiramisu crêpe cake or
Chocolate and hazelnut nut pudding,
chocolate fudge sauce (*served hot*)

BYO Cakes:

No charge for you to cut and serve at your table or
\$3 per person for Chef to cut and serve
with cream or ice-cream

BYO Drinks:

Corkage \$20 per bottle

[Talk to our Functions Manager for any dietary requirements]