



Special Occasions Catering

Wedding Receptions

Engagement Parties

Birthdays

Christenings

Corporate Events

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Thank you for considering Jimmies Restaurant and Catering as the setting for your upcoming special occasion. Jimmies Restaurant and Catering is situated at the foot of Mount Lofty in the picturesque Adelaide Hills. The century old stone building has a rich local history and has been tastefully restored. Our focus is to provide superior modern cuisine tailored to suit your needs.

Jimmies Restaurant has a versatile floorplan and a beautifully manicured garden for your event. We work closely with you to create the perfect atmosphere for your occasion whether it be a relaxed, formal or intimate affair. Photos of spaces will be available on our website from April 30, 2016. Visit www.jimmies.com.au

Cocktail Events

We offer functional spaces for cocktail style events and can accommodate up to 150 guests standing inside and or 150 guests standing outside.

Formal Sit-Down Events

The restaurant seats up to 95 guests inside and there are two side rooms overlooking the garden. The garden itself can seat up to 130 guests. Our garden area looks particularly stunning when set up for any special occasion.

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

To discuss your upcoming event call Jessie, our Functions Coordinator on 0422 699 046 or email Jessie at jimmiesrestaurant@gmail.com

Special Note:

Jimmies Restaurant and Catering offer off-site catering for small gatherings right up to the largest wedding or event. Please email Margo at jimmiescatering@gmail.com with all enquiries for off-site catering.



Best Pizza Restaurant 2015 & 2103

Beverage Packages

Option 1: Standard Package

Wines: choose up to 3

Bridgewater Mill Sparkling Blanc de Blanc

Skillogalee Riesling

Palomino Pinot Grigio

Riposte Scimitar Riesling

Parnasse Sauvignon Blanc

Babich White Label Sauvignon Blanc

Mr. Mick Tempranillo

Riposte Dagger Pinot Noir

Penny's Hill Cracking Black Shiraz

Beers: choose up to 2

Coopers Pale Ale

Adelaide Hills Apple Cider

Cascade Premium Light

Hahn Super Dry

Soft Drinks

Selection of soft drinks and juices

Espresso Coffee & Tea Selection

2 hours: \$30 per person

3 hours: \$40 per person

4 hours: \$50 per person

5 hours: \$60 per person

Option 2: Premium Package

Wines: choose up to 3

Bay of Fires Sparkling Cuvee

Deviation Road NV Altair Sparkling Rose

Petaluma Hanlin Hill Riesling

Babich Black Label Sauvignon Blanc

Rockford Alicante Bouchet Rose

St Hallet "Butcher's Cart" Shiraz

Parker Coonawarra Estate Cabernet Sauvignon

Nanny Goat Pinot Noir

Beers: choose up to 2

Peroni

Crown Lager

Cascade Premium Light

Adelaide Hills Apple Cider

Vale Lager

Soft Drinks:

Hepburn Sparkling Mineral Water

Selection of soft drinks and juices

Espresso coffee and Tea Selection

2 hours: \$50 per person

3 hours: \$60 per person

4 hours: \$70 per person

5 hours: \$80 per person

Option 3: Premium Pre-Dinner Drinks Package

Sparkling Wine: choose 1

Veuve Clicquot Champagne

Moët and Chandon Champagne

Beers: choose 1

Prancing Pony Amber Ale

Peroni

James Boags Premium

Soft Drinks

Hepburn Sparkling Mineral Water

Selection of soft drinks and juices

1 hour: \$80 per person

Option 4: On Consumption

Choose from Jimmies Restaurant and Catering's Beverage List

Corkage: Bottles of wine may be brought into the restaurant for a charge of \$20 per bottle.

(Beer & Spirits may be included subject to negotiation)

Jimmies Restaurant and Catering choose to work with and recommends the following businesses

to help you create your special occasion:

Australian Hiring Company

Set Your Scene Wedding Décor Hire

EasyAV- Event Audio, Lighting and Vision

Ivy Shed- Florist

Food Packages

Option 1:

Standard Cocktail Package

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

(The above Cocktail packages are not designed for full meals)

Premium Cocktail Package

Choose 12 canapes for up to 3 hours \$75 per person – 16 pieces per guest

Cocktail Menu

Rare roast beef, sour dough wafers, olive tapenade

Smoked salmon crostini, crème fraiche, capers, cucumber, horseradish

Natural oysters, jalapeno nam jim

Warm goats curd tartlets, asparagus, truffled honey

Mushroom croquettes, pecorino, truffle mayonnaise

Seared scallops, cauliflower, blue cheese, brioche crumbs

Peking duck crepes, hoisin, cucumber

Fish goujons, house tartare

Panko crumbed prawn skewers, saffron aioli

Duck pate, sour dough wafers, chives

Lamb pinchos, cumin yoghurt

Chicken and leek pie, kasundi

Prawn or vegetable gyoza, ginger soy

Lamb and feta meatballs

Polenta fries, salsa verde

Option 2: Rustic Feast 2 choices \$45 3 choices \$50

All meals are placed down the centre of tables for guests to share

Baked barramundi fillets, coconut chermoula

Chicken tagine, labne, roast capsicum, almond, coriander

Chargrilled mojo chicken breast, fresh coriander, sour cream, lime

Triple cooked pork belly, vietnamese salad

Pulled pork, apple slaw, guacamole, sour cream

Zucchini fritters, grilled haloumi, mint, cherry tomato, pomegranate molasses

8 hour barbecue braised beef ribs

Slow cooked duck legs, green peas, thyme

*All served with cuban rice **or** roasted potatoes and green leaves

Option 3: Sit Down Set Menu

2 Courses \$55 per person (Entrée & Main or Main & Dessert)

(Alternate drop \$50 per person)

3 Courses \$70 per person (Entrée Main & Dessert)

(Alternate drop \$65 per person)

Entrées

Beef carpaccio, tomato, shaved pecorino, truffle oil, balsamic glaze

King fish ceviche, avocado, lime, orange (add \$6 per person)

Blue swimmer crab raviolo, tomato fennel butter (add \$6 per person)

Triple cooked pork belly, kimchi, pork crackling, honey, kewpie mayo

Roasted cauliflower soup, confit truffled mushrooms

Charred quail, haloumi, rocket, walnuts, mint, pomegranate dressing

Chicken and shitake mushroom, san choy bau

Salt and pepper soft shell crab, asian herb salad, roasted chilli lime dressing

Mains

300g Banksia MSA scotch fillet, sweet potato chips, wild mushroom whisky sauce

Tomato olive braised lamb shank, lemon olive oil crushed potato, gremolata

Atlantic salmon fillet, chilli, garlic green beans, kipfler potato, salsa verde

Honey glazed duck leg, orange, fennel, pickled cucumber salad

Pork scotch fillet, potato galette, balsamic apples, fried sage

Chimichurri chicken breast, parmesan potatoes, cuban salsa, charred lime

Eggplant parmigiana, basil, mozzarella, tomato

Gnocchi, tomato sugo, basil, pecorino

Desserts

Chocolate macadamia pudding, hot chocolate sauce, vanilla bean ice cream

Honey almond ice cream torte, crunchy almond pistachio praline

Chocolate salted caramel tart, buttery caramel popcorn, house vanilla bean ice cream

Moscato poached pears, double cream, honey roasted walnuts

Fresh berry tart, meringue, vanilla bean ice cream

Bread and butter pudding, caramelised banana, honeycomb ice cream

Nutella oreo cheesecake, hazelnut crumble, mascarpone, strawberry, mint

Trio of gelati – choose 3 from the following flavors:

Salted caramel, Bailey's and roast almond, Vienna coffee, White chocolate and raspberry, Baci, Chocolate, Mango sorbet, Lemon sorbet, Cookies and cream, Vanilla bean

Option 4: Seafood Paella – cooked and served on display

\$45 per person

Traditional paella with calaspara rice, prawns, mussels, spicy chorizo sausage, infused with saffron threads and smoked paprika. (*Vegetarian option available)

Option 5: Wood Oven Pizza

\$35 per person (no seafood) or \$43 per person (includes seafood)

Select 4 pizzas from our Pizza Menu

Additional selections \$3 extra per person per selection

Pizza Menu

Garlic Prawn: garlic, prawns, roast tomato, caramelised onion, fresh rocket

Seafood and Prosciutto: prawns, scallops, prosciutto, chilli, basil salsa

Seafood: oysters in shell, prawns, garlic scallops, fresh tomato, parsley salsa

Moroccan Chicken: marinated chicken, roast tomatoes, roasted eggplant, spiced yogurt, coriander

Turkish Lamb: slow braised lamb, fresh tomato, mint & preserved lemon yogurt

Prosciutto: thinly sliced prosciutto, goats curd, caramelised onion, fresh tomato, basil salsa

Roasted Vegetable: wood oven roasted vegetables, goats curd, oregano salsa

Pumpkin and Zaatar: spinach, pumpkin, mushroom, zaatar, topped with danish feta, fresh rocket

Maria's Margherita: fresh tomato, bocconcini, extra virgin olive oil, basil salsa

Mushroom Pesto & potato: mushroom pesto, roasted potato, pecorino, truffle oil, rocket, sticky balsamic glaze

Tre Porcellini: pulled pork, crispy bacon, crackling, spicy kasundi, spring onion, pickled cucumber, bbq sauce

Pepperoni: pepperoni, caramelised onion, mushroom, olives, chilli, oregano salsa

Leg Ham and Pineapple

Cheese and Tomato Pizza: rich tomato sauce, mozzarella

OPTIONAL EXTRAS AVAILABLE FOR ALL PACKAGES

Start with Canapes \$15 per person for 3 items from list above

Shared Sides and Salads \$6 per person for a selection of 2

Shared Desserts \$12 per person for selection of 3

Cheese board \$8 per person 3 varieties served with quince paste and crackers

Dessert Pizza (available with Pizza Option only) \$8 per person for 2 choices