



JORDON'S

FUNCTION PACKAGES





JORDON'S

ABOUT JORDON'S

Featuring live fish tanks and locally sourced fresh seafood and sustainable ingredients, we showcase the finest from the sea, with our unique chargrill cooking method enhancing the natural flavours of the ocean in our signature dishes, including BBQ king prawn skewers sesame swordfish belly, melt-in-your-mouth black cod and exquisite charcoal-grilled lobster.

With spectacular views of Darling Harbour, fresh Sydney Rock Oysters shucked to order and an extensive wine and cocktail list, our waterfront restaurant is a seafood lover's paradise.

Enjoy alfresco dining and our stunning Boathouse fit out as you take in the sea on King Street Wharf.

Perfect for date nights, family dinners and corporate events, Jordon's has it all! Book in for our Cocktail Masterclass then enjoy a delectable array of seafood. Enquire about our private dining space and let us plan your special event.

LOCATION: shop 6, 32-34 The Promenade, King street wharf, Sydney NSW 2000

OPENING HOURS: every day from 12pm until late

CONTACT: (02) 9299 3718 | dine@jordonsseafood.com.au

TEAM BUILDING ACTIVITIES: Cocktail making classes | Gin tasting classes | Whisky tasting class





JORDON'S

PRIVATE DINING SPACE

Our Private Dining Space is perfect for your next event or celebration.

Located in the heart of iconic King Street Wharf, our luxurious dining room can seat up to 20 people.

Impress your guests and enjoy an exquisite seafood menu paired with signature drinks and the ultimate service.

Enquire today to learn more and reserve your space.

SEATING CAPACITY: 20 GUESTS

2 HOURS - \$150



THE FISHERMAN \$70PP

MENU

ON ARRIVAL

Shared in the middle of the table

Garlic bread

ENTRÉE

Shared in the middle of the table

Vegan quinoa salad (v) (vg) (gf)

quinoa, green beans, courgettes, tomatoes, radish, orange, walnuts, vegan cheese, mint. Finished citrus dressing

Charcoal-grilled prawn skewer (3) (gf)

Seared fresh tuna, tomato concasse and avocado served with rice and finished with a sesame, chilli and ginger dressing

Charcoal-grilled baby calamari skewer (3)

Bread crusted baby calamari, seasoned with evo and white wine vinegar served with lime mayonnaise

Giant octopus salad (gf)

Chargrilled giant octopus, green tomatoes, red onion, chilli, shallots with evo and lemon dressing

MAINS

Each guest to select

Pumpkin vegan risotto (v) (vg) (gf)

Risotto made with pumpkin, chickpeas and seasoned with rosemary

Prawn linguine

Prawns marinated in evo, garlic, chilli with cherry tomatoes tossed in a white wine sauce, finished with a chargrilled king prawn and fried rocket

Jordan's iconic fish burger

BBQ Yellowfin tuna, crispy pancetta cheddar, pepper and vinegar onion rings, lettuce, spicy radish, lime mayo in a black charcoal bun served with sweet potato chips.

Charcoal-grilled Moreton Bay bugs with garlic butter (gf)

Charcoal-grilled whole barramundi (gf)

DESSERT

Alternate serve

Chef's selection of daily desserts





THE SAILOR \$80PP

MENU

ON ARRIVAL

Shared in the middle of the table

Garlic bread

ENTRÉE

Shared in the middle of the table

Chilli & sesame scallops (gf)

Shell served roasted scallops on a bed of cream of peas topped with fresh mint leaves

Tuna tartare (gf)

Seared fresh tuna, tomato concasse and avocado served with rice and finished with a sesame, chilli and ginger dressing

Salt and pepperberry calamari (gf)

Spiced & crispy fried calamari served w. shallots, chilli, chargrilled lemon and lime mayonnaise

Sesame swordfish belly (gf)

Chargrilled swordfish belly glazed with soy and mustard seeds, served with sautéed seasonal vegetables

MAINS

Each guest to select

Pumpkin vegan risotto (v) (vg) (gf)

Risotto made with pumpkin, chickpeas and seasoned with rosemary

Beer battered fish

A fillet of Cod served with crunchy chips, charcoal lemon and lime mayonnaise

Signature Caribbean fish curry

A selection of fresh seafood and vegetables served with toasted bread

Charcoal-grilled 350g rib eye (gf)

Charcoal-grilled rib eye served with green leaves, roasted rosemary potatoes and green peppercorn sauce

Charcoal-grilled whole barramundi (gf)

DESSERT

Alternate serve

Chef's selection of daily desserts





THE CAPTAIN \$90PP

MENU

ON ARRIVAL

Shared in the middle of the table

Croutons with seafood

ENTRÉE

Each guest to select

Sydney rock oysters (gf)
1/2 dozen

Charcoal-grilled giant octopus (gf)

Charcoal-grilled giant octopus marinated in a Mediterranean emulsion with evo, garlic, chilli and pepper served on a bed of smoked pumpkin and paprika

Charcoal-grilled blue-eye cod (gf)

Charcoal-grilled marinated blue-eye cod served with a prawn bisque rice finished with herbs and spinach

Coconut prawns salad (gf)

Crispy coconut prawns, mango and mix leaves drizzled with a citrus dressing

MAINS

Each guest to select

All mains served w. selection of sides to share
Rosemary potatoes & garden salad

Squid ink seafood linguine

A selection of fresh seafood in a white wine and prawn bisque sauce topped with caviar

Charcoal-grilled whole snapper (gf)

Charcoal-grilled whole flounder (gf)

Charcoal-grilled whole barramundi (gf)

Charcoal-grilled salmon fillet (gf)

DESSERT

Alternate serve

Chef's selection of daily desserts





THE ADMIRAL \$130PP

MENU

ON ARRIVAL

Shared in the middle of the table

Croutons with seafood
Mixed oyster plate

ENTRÉE

Each guest to select

Charcoal-grilled giant octopus (gf)

Charcoal grilled giant octopus marinated in a Mediterranean emulsion with evo, garlic, chilli and pepper served on a bed of smoked pumpkin and paprika

Salt and pepperberry calamari (gf)

Spiced & crispy corner inlet calamari served with fried asian noodles, shallots, chilli and chargrilled lemon

Sesame swordfish belly (gf)

Chargrilled swordfish belly glazed with soy and mustard seeds, served with sautéed seasonal vegetables

Charcoal-grilled blue-eye cod (gf)

Chargrilled marinated blue eye cod served with rice finished with herbs and spinach

MAINS

Each guest to select

All mains served w. selection of sides to share
Rosemary potatoes, brussels sprout & garden salad

Charcoal-grilled 1/2 lobster (gf)

Charcoal-grilled whole snapper (gf)

Charcoal-grilled whole flounder (gf)

Charcoal-grilled whole barramundi (gf)

Charcoal-grilled salmon fillet (gf)

DESSERT

Alternate serve

Chef's selection of daily desserts





BEVERAGE PACKAGES

2 HOURS - STARTING FROM \$55PP

3 HOURS - STARTING FROM \$65PP

INCLUSIONS

- T'Gallant Prosecco
- Little Berry Sauvignon Blanc
- Little Berry Shiraz
- Corona
- Crown
- Soft Drinks





MASTERCLASSES

COCKTAIL MASTERCLASS

Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. This class is your bartending 101 guide into spirits, cordials, and all the tools of the craft. This hands-on, class to bartending will have you experimenting with flavours like a master mixologist.

Loaded with essential-to-know topics such as barware, tools, and mixing tips, this class is essential to anyone who loves making and drinking cocktails.

60-90 minute interactive class

Sparkling on arrival

Learn to make 4 traditional cocktails using different methods

Each guest will make and enjoy 2 cocktails per person

Your class is followed by a choice of main meal

\$110PP | MINIMUM 10 GUESTS





MASTERCLASSES

GIN MASTERCLASS

Both a Gin tasting experience and cocktail class built into one! Get involved & learn the flavours, tastes & botanicals of the best gin & tonics in a fun & engaging environment!

The class includes gin tastings from Australia & around the world, a guided history of gin as well as a mixology lesson hosted in Darling Harbour's most popular venue!

Perfect for birthdays, hens parties, team building & corporate events

60-90 minute interactive class

Canapes and nibbles

Create and enjoy 1 classic gin cocktail

Create and enjoy 3 paired gin & flavoured tonics with botanicals

Competition and prizes

\$105PP | MINIMUM 10 GUESTS





MASTERCLASSES

WHISKY TASTING CLASSES

WHISKY 101 | \$95PP | MIN. 10 GUESTS

An Introduction to the spirit and a look at the classic styles from the home of whisky distilling. We look at the 3 powerhouses of whisky distilling – Ireland, Scotland & The USA – the history and the differing methods of production

60-90 minute interactive class

Nibbles on arrival

WHISKYS OF THE WORLD | \$135PP | MIN. 10 GUESTS

Do the Scots do it best? We'll explore the wonderful world of whiskey as interpreted by the Irish, Scottish, Japanese perhaps even an Indian, Aussie or Taiwanese.

60-90 minute interactive class

Includes 1 course pairing meal

WHISKY MASTERCLASS | \$175PP | MIN. 10 GUESTS

Here we look at whiskies that have won the awards or gained international recognition from scoring extremely high on the professional score cards.

60-90 minute interactive class

Includes 2 course pairing meal



Charcoal-grilled 1/2 lobster (gf)
Charcoal-grilled whole snapper (gf)
Charcoal-grilled whole flounder (gf)
Charcoal-grilled whole barramundi (gf)
Charcoal-grilled salmon fillet (gf)



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