

JORDON'S

FUNCTION PACKAGES

JORDON'S SEAFOOD RESTAURANT



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ABOUT JORDON'S

Featuring live fish tanks, locally sourced fresh seafood and sustainable ingredients, we showcase the finest from the sea.

Our unique chargrill cooking method enhances the natural flavours of the ocean in our signature dishes, including BBQ king prawn skewers, sesame swordfish belly and exquisite charcoal-grilled lobster.

With spectacular views of Darling Harbour, a premium wine and cocktail list, our waterfront restaurant is a seafood lover's paradise. Perfect for date nights, family dinners and corporate events, Jordan's has it all!

From private dining to cocktail masterclasses, enquire now and discover your ideal experience!

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



PRIVATE DINING SPACE

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

Located in the heart of King Street Wharf, our beautiful dining room can seat up to 20 guests.

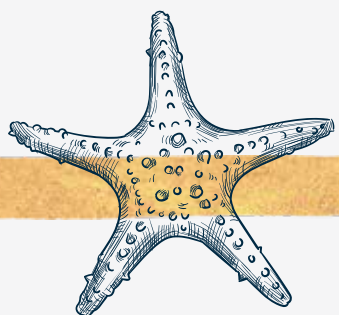
Impress your guests with the finest seafood menu in Sydney paired with signature drinks and friendly service.

Enquire today to learn more and reserve your private room.

SEATING CAPACITY: 20 GUESTS

2 HOURS RESERVATION - \$150





THE FISHERMAN MENU \$85

ON ARRIVAL

-Shared in the middle of the table-

Garlic Bread

ENTREE

-Shared in the middle of the table-

VEGAN QUINOA SALAD (V)(VG)(GF)

Quinoa, green beans, courgettes, cherry tomatoes, radish, orange, walnuts, vegan cheese, mint and finished with citrus dressing

PRAWNS WITH MELON (6)

Cold dish, steamed prawns served with rock melon sprigs and mint mayonnaise

SALT & PEPPERBERRY CALAMARI (GF)

Spiced & crispy fried baby calamari served with shallots, chilli and lemon

MUSSELS IN SPICY SAUCE

Mussels sautéed with EVO, garlic, chili pepper, red capsicum, parsley, white wine and prawn bisque served with toasted bread

MAINS

-Each guest to select-

VEGAN RATATOUILLE (VG)

Slow cooked mixed seasonal vegetables served with anise-flavoured rice, topped with crispy bread and sweet & sour on the side

PRAWN LINGUINE

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

BEER BATTERED FISH

Hake fillet served with crunchy chips, lemon and lime mayonnaise

CHICKEN IN MUSHROOM SAUCE (GF)

Free range chicken breast and zucchini balsamic carpaccio with brown mushroom jus

CHARCOAL-GRILLED WHOLE BARRAMUNDI (GF)

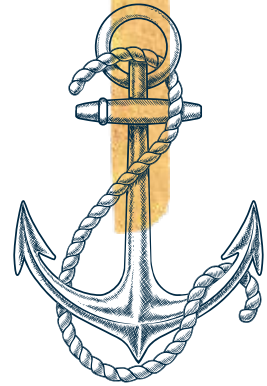
Marinated and charcoal-grilled served with a homemade sauce and lemon

DESSERT

-Alternate serve-

Chef's selection of daily desserts





THE SAILOR MENU \$95

ON ARRIVAL

-Shared in the middle of the table-

Garlic Bread

ENTREE

-Shared in the middle of the table-

CHILLI AND SESAME SCALLOPS (GF)

Roasted scallops on a bed of creamy peas topped with fresh mint leaves

SALT AND PEPPERBERRY CALAMARI (GF)

Spiced & crispy fried baby calamari served with shallots, chilli and lemon

SIGNATURE CHARCOAL-GRILLED TUNA BELLY (GF)

Charcoal-grilled tuna belly marinated with sage, rosemary, chilli, garlic and EVO served with sautéed seasonal vegetables

STORM CLAMS (4 GIANT CLAMS)

Storm clams sautéed in EVO, garlic and lemon grass flavoured with coconut milk and prawn bisque and served with toasted bread

MAINS

-Each guest to select-

VEGAN RATATOUILLE (VG)

Slow cooked mixed seasonal vegetables served with anise-flavoured rice, topped with crispy bread and sweet & sour on the side

BEER BATTERED FISH

Hake fillet served with crunchy chips, lemon and lime mayonnaise

SQUID INK SEAFOOD LINGUINE

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

PORK CHOPS (300g)

Pork chops marinated with dijon mustard and mustard seeds, cooked over coals and served with rosemary potatoes and "Davidson plum jam"

CHARCOAL-GRILLED WHOLE BARRAMUNDI (GF)

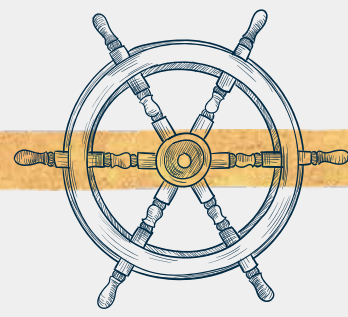
Marinated and charcoal-grilled served with a homemade sauce and lemon

DESSERT

-Alternate serve-

Chef's selection of daily desserts





THE CAPTAIN MENU - \$105

ON ARRIVAL

-Shared in the middle of the table-

Croutons with Seafood

ENTREE

-Each guest to select-

SYDNEY ROCK OYSTERS - ½ DOZEN (GF)

TUNA TARTARE (GF)

High-grade seared fresh yellow-fin Australian tuna, tomato concasse and avocado finished with sesame, mint, chilli and ginger dressing

CHARCOAL-GRILLED PRAWN SKEWER (3)(GF)

Charcoal-grilled marinated prawns, served with apple cider vinegar, chilli, honey and ginger sauce with sesame seeds

SALT AND PEPPERBERRY CALAMARI (GF)

Spiced and crispy fried baby calamari served with shallots, chilli and lemon

COCONUT PRAWN SALAD (GF)

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

MAINS

-Each guest to select-

-All mains are served with a selection of sides to share: Rosemary potatoes, brussels sprouts & garden salad

LOBSTER & CRAB RAVIOLI

Ravioli stuffed with crab, prawns and lobster in prawn bisque sauce, chilli, garlic and a touch of Napoli sauce

TRUFFLE GNOCCHI (V)

Potato gnocchi cooked in a rich sauce with mushrooms, black truffle paste, parmesan, parsley and a touch of cream

CHARCOAL-GRILLED WHOLE SNAPPER (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

CHARCOAL-GRILLED SALMON FILLET (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

CHARCOAL-GRILLED WHOLE BARRAMUNDI (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

LAMB CUTLETS (4)(GF)

Tender lamb cutlets marinated in EVO, garlic, rosemary and black pepper, char-grilled on coals, served with a ratatouille of seasonal vegetables.

DESSERT

-Alternate serve-

Chef's selection of daily desserts





THE ADMIRAL MENU - \$140

ON ARRIVAL

-Shared in the middle of the table-

Croutons and seafood

Mixed oyster plate

ENTREE

-Each guest to select-

SALT AND PEPPERBERRY CALAMARI (GF)

Spiced and crispy fried baby calamari served with shallots, chilli and lemon

TUNA TARTARE (GF)

High-grade seared fresh yellow-fin Australian tuna, tomato concasse and avocado finished with a sesame, mint, chilli and ginger dressing

VEGAN QUINOA SALAD (V)(VG)(GF)

Quinoa, green beans, courgettes, cherry tomatoes, radish, orange, walnuts, vegan cheese, mint and finished with citrus dressing

CHARCOAL-GRILLED PRAWN SKEWER (3)(GF)

Charcoal-grilled marinated prawns, served with an apple cider vinegar, chili, honey and ginger sauce with sesame seeds

SIGNATURE CHARCOAL-GRILLED TUNA BELLY (GF)

Charcoal-grilled tuna belly marinated with sage, rosemary, chilli, garlic and EVO served with sautéed seasonal vegetables

STORM CLAMS (4 GIANT CLAMS)

Storm clams sautéed in EVO, garlic and lemon grass flavoured with coconut milk and prawn bisque and served with toasted bread

MAINS

-Each guest to select-

-All mains are served with a selection of sides to share-
Rosemary potatoes, brussels sprouts & garden salad

CHARCOAL-GRILLED ½ LOBSTER (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

CHARCOAL-GRILLED WHOLE SNAPPER (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

CHARCOAL-GRILLED WHOLE FLOUNDER (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

CHARCOAL-GRILLED WHOLE BARRAMUNDI (GF)

Marinated and charcoal-grilled served with a homemade sauce and lemon

MONKFISH (GF)

Monkfish marinated with extra virgin olive oil, rosemary and garlic slow cooked with crispy prosciutto and balsamic vinegar glaze

CHARCOAL-GRILLED 350g RIB-EYE ON THE BONE (GF)

Charcoal-grilled grass fed Rib-Eye on the bone served with green leaves, roasted rosemary potatoes and peppercorn sauce

DESSERT

Alternate serve

Chef's selection of daily desserts



BEVERAGE PACKAGES

INCLUSIONS

- T'Gallant Prosecco
- Squealing Pig Sauvignon Blanc
- Squealing Pig Rose
- Penfolds Max's Cabernet Sauvignon
- Riesling
- Chardonnay
- Great Northern
- Peroni
- Pure Blonde
- Pear or Apple Cider
- Soft Drinks

3 HOURS - Starting from \$70pp

2 HOURS - Starting from \$60pp



MASTERCLASSES

COCKTAIL MASTERCLASS

Whether you're hosting friends or team building with colleagues, our cocktail making class is the perfect hands-on activity for your next gathering.

This class is your bartending 101 guide into spirits, cordials, and all the tools of the craft.

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



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