

Wine-Pairing Menu



ON ARRIVAL

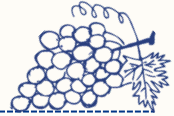
SYDNEY ROCK OYSTER WITH OUZO MIGNONETTE (GF,DF)

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)

tomato, onion, capers, caperberry extra virgin olive 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 the 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.



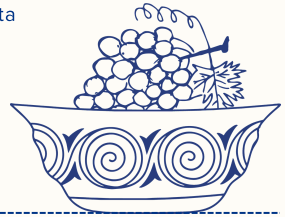
SMALL FOREST™

JIMMY'S
KITCHEN
BAY
ΞVΞΑ

SIDES TO SHARE

CHAR-GRILLED
PITA BREAD

FRIES
w/oregano & feta



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 desert like tonight. Serious and elegant Rose.*



TO FINISH

GREEK DANCE, 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*



SMALL FOREST™

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