

IN THE CHILLER

Sparkling Mineral Water By Pellegrino	4.0
Still Water 600ml	2.5
Soft Drinks (Coke, Diet Coke, Coke Zero)	2.5
Juice By Nudie	4.9
Kombucha (Flavored Sparkling Tea)	4.5

FRESH JUICES

Refresh	6.6
Watermelon, Orange, Pineapple, Lemon	
Green Peace	6.6
Celery, Kiwi, Apple, Cucumber	
Skin Cleanser	6.6
Carrot, Celery, Apple	
Melon Delight	6.6
Rock Melon, Watermelon, Honeydew	
Veggie Delight	6.6
Beetroot, Carrot, Celery, Ginger	

SMOOTHIES

• Green Detox	6.6
<i>Kale, Green Apple, Spinach, Kiwifruit, Celery, Lemon, Honey & Turmeric</i>	
• Immune Boost	6.6
<i>Blueberry, Almond, Chia Seeds, Maple Syrup, Cinnamon & Milk</i>	
• Recharge	6.6
<i>Banana, Honey, Cinnamon, Almonds, Yoghurt & Milk</i>	
• Acai	8.0
<i>Amazon Power Organic Acai, Banana & Coconut Water</i>	

ALCOHOL

• House Red / White	Classes 6.0	Bottle 23.0
• House Beer		Bottle 6.0



LUNCH *Open weekdays 11am-2pm*

CONFIT SALMON & QUINOA

Atlantic Salmon, Fennel & Quinoa Salad With Caper Tomato Salsa \$20.0

THAI BEEF NOODLE SALAD

With Beef Scotch Fillet, Vermicelli Noodle, Mixed Leaf And Home Made Dressing \$15.0

CHICKEN SALAD

Grilled Chicken, Roast Pumpkin, Avocado, Tomato, Mixed Leaf & Honey Balsamic Vinaigrette \$14.0

CHICKEN WRAP

Choice Of Grill / Crispy Chicken Breast Fillet With Mixed Leaf, Onion, Avocado Cheddar Cheese And Mayonnaise \$10.0

Add On

Chip Or Salad \$4.5

HALLOUMI SALAD

Chargrilled Cypriot Halloumi Cheese, Pickled Rockmelon, Spanish Jamon Ham, Kale, Sourdough Croutons & Pickled Green Tomato Dressing \$15.0

FISH & CHIPS

Beer Battered Fish & Chips Served With House Made Lemon & Caper Tartare Sauce \$13.0

CLEAN EATERS

Brown Rice Served With Steamed Broccoli And Grilled Chicken Breast Fillet, Portuguese Mayo On The Side \$14.0

SMOKED SALMON SALAD

With Iceberg Lettuce, Onion, Tomato, Cucumber, Capers & Soft Boiled Egges \$16.0



JIM & CO

COFFEE CATERING

JIM'S PULLED PORK BURGER

Slow Roasted Pork, Green Apple & Fennel Coleslaw On A Soft Milk Bun \$9.5

With Gluten Free Bread Extra \$2.0

Add On

Chips Or Salad \$4.5

CHICKEN FILLET BURGER

Choice Of Grilled / Crispy Chicken Breast Fillet, Cos Lettuce Pickled Cucumber & Onion With Spicy Tomato Sauce & Aioli \$9.5

Add On

Chips Or Salad \$4.5

FRITTER STACK

Crispy Corn & Zucchini Fritter Stack With Grilled Haloumi & Tomato Avocado Salsa \$15.0

BEEF BURGER

Hand Ground Beef Patty, Bacon, Pickled Onion & Cucumber, Aged Cheddar, Tomato, Lettuce, Aioli & Homemade Tomato Relish \$9.5

Add On

Chips Or Salad \$4.5

BRUCHETTA

Sourdough Bread Served With Smashed Avocado, Cucumber, Tomato, Onion, Basil And Fetta \$11.0

Add On

2 Porched Egg \$4.0

CLUB HOUSE SANDWICH

White Sourdough, Bacon, Egg, Chicken, Cos Lettuce, Tomato & Mayonnaise \$10.0

Add On

Chips Or Salad \$4.5



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BREAKFAST All Day

SOURDOUGH TOAST By Brasserie Bread

Light Deli Rye, Organic White, Quinoa & Soya Grain, Sour Cherry & Raisin \$4.0

- Turkish Bread \$4.0
- Gluten Free Bread \$5.5
- Banana Bread \$4.5
- Brooklyn Bagels With Cream Cheese From \$5.0

Condiments:

Butter, Vegemite, Jams, Nutella, Organic Raw Honey, Crunchy Peanut Butter

Add On's

Avocado \$2.0 Tomato \$2.0 Ricotta & Honey \$2.0

HEALTHY KICK START

2 Free Range Poached Eggs, Avocado, Tomato, Organic Honey, Ricotta Cheese & Sourdough Bread \$10.0

BACON & EGG ROLL

2 Free Range Eggs Fried, Smoked Bacon On A Turkish Roll With Hp, Tomato Or BBQ Sauce (Add House Made Pickled Tomato Relish Or Aioli 0.5) \$7.9

ACAI BOWL

Acai Bowl With Home Made Granola, Chia Seeds, Toasted Coconut, Kiwi Fruit & Strawberries \$15.0

TWO EGGS BENEDICT Choice of

- Ham & Spinach \$14.0
- Salmon & Spinach \$15.0
- Avocado & Spinach \$14.0

All Served On Brioche With Home Made Hollandaise Sauce And Hash Brown.

OMELETTE BAR

3 Eggs Omelette Served With Side Garden Salad Choice Of \$14.0

- Ham, Chesse & Tomato
- Chicken, Avocado & Spinach
- Mushroom, Spinach & Feta



HALLOUMI BACON & EGGS

Crispy Honey Glazed Bacon, Fried Eggs & Grilled Cypriot Halloumi Cheese With Micro Herbs, Caramelized Lemon & Mint On French Mountain Bread \$15.0

EGG'S ON TOAST

2 Free Range Eggs Fried / Scrambled / Poached Served With Sourdough Toast \$7.9

Add On's:

- | | |
|------------------------|-----------------------------|
| • Extra Bread \$2.0 | • Grilled Haloumi \$3.5 |
| • Avocado \$2.0 | • Sautéed Spinach \$3.5 |
| • Ricotta Cheese \$2.0 | • Sautéed Kale \$3.5 |
| • Grilled Tomato \$2.0 | • Portobello Mushroom \$3.5 |
| • Fetta Cheese \$2.0 | • Smoked Salmon \$4.0 |
| • Hashbrown \$3.0 | |

QUINOA PORRIDGE

- Honey Glazed Quinoa & Oat Porridge With Pumpkin Seeds, Dehydrated Berries & Poached Pear \$10.0
- With Almond Milk \$2.0

MACRO BOWL

2 Poached Eggs, Buckwheat, Seaweed, Sweet Potato, Tuscan Kale, Sesame & Roasted Pecans \$14.0

GRANOLA FRUIT BOWL

Homemade Honey Maple Granola Served With Premium Evia Yoghurt & Seasonal Frutis \$11.0

BAGEL SANDWICH

Scramble Eggs, Bacon, Cheddar Cheese On Toasted Brooklyn Boy's Bagel \$14.0

CORN & ZUCCHINI FRITTERS

2 Poached Eggs Served With Smashed Avocado On Corn & Zucchini Fritters And Tomato Relish On The Side \$14.0

JIM'S BREAKFAST PLATE

3 Scramble Eggs, Crispy Prosciutto, Thymed Roasted Portobello Mushroom, Roasted Almond & Served With Brioche \$14.0



COFFEE By Pablo & Rustys

	4oz	6oz	8oz	12oz
Latte	-	3.0	3.5	4.0
Cappuccino	-	3.0	3.5	4.0
Flat White	-	3.0	3.5	4.0
Long Black	-	3.0	3.5	4.0
Hot Chocolate	-	3.0	3.5	4.0
Mocha	-	3.5	4.0	4.5
Espresso	3.0	-	-	-
Piccolo	3.0	-	-	-
Macchiato	3.0	-	-	-
Iced Latte	-	-	-	4.0
Iced Long Black	-	-	-	4.0
Chai Latte	-	-	-	4.5
Matcha Coconut Milk	-	-	-	4.5

EXTRAS 0.5

- Extra Shot, Decaf,
- Soy, Almond, Coconut Or Lactose Free Milk
- Vanilla, Hazelnut Or Caramel Syrup's



TEA 4.0

- | | |
|---------------------|------------------------|
| • Chamomile | • Chai |
| • English Breakfast | • Gunpowder Green |
| • Peppermint | • Lemon Grass & Ginger |
| • Earl Grey | |

CHILLED OR FRAPPES 6.6

- | | | |
|----------|---------|-------------|
| • Coffee | • Mocha | • Chocolate |
|----------|---------|-------------|

SHAKES 6.6

- Maple Roasted Pecan & Salted Caramel
- Salted Chocolate & Peanut Butter
- Nutella Blended With Icecream And Milk

FRESH FRUIT

Small \$45 (6-8pax)

- Fresh Fruit Platter
With Selection Of Fresh Sliced Seasonal Fruits

Large \$85 (13-15pax)

- Fresh Fruit Cup
With Strawberry, Blueberry, Mango, Kiwi,
Bananas And Honey & Lemon Dressing

Regular \$6.5

Mini \$3.5

HOT & COLD

CANAPÉS BITES (min. 12 per variety)

- Satay Chicken Skewer With Satay Sauce \$3.0
- Herbed Beef Meat Ball In Napolitana Sauce \$2.5
- Mini Dimsim \$2.0
- Mini Quiche \$2.5
(Spinach & Ricotta, Vegetarian, Lorraine)
- Petite Pies \$2.0
- Mini Sausage Roll \$1.5
- Mini Spring Roll With Tomato And Sweet Chilli Sauce \$1.2
- Curry Puffs \$1.2
- Vietnamese Rice Paper Roll Served In Half \$5.0
(Chicken, prawn, veggie)
- Feta & Cherry Tomato Skewers Served In Mint Chilli Sauce \$2.5
- Sushi Slice \$2.0
(Chicken, Veggie Or Prawn)
- Deep Fried Fish Fingers With Tartare Sauce \$2.5
- Spiced Tandoori Chicken Skewer With Yoghurt Dipping \$3.0
- Brioche Sliders \$5.0
(Bacon & Egg, Spinach Egg & haloumi Or Pulled Pork & Green Apple Slaw)

FEASTING PLATTERS

- Cheese Board-Regular \$70 (Up To 10 People) Assorted Of Local & Imported Cheese Served With Grapes, Dried Fruits, Quince Paste, Lavosh & Water Crackers
- Sushi Platter \$2 Per Slice (Min. 12) Assorted Slice Sushi Served With Soy Sauce, Wasabi And Pickled Ginger
- Aussie Plate Small \$65 (30 Pieces) Large \$125 (60 Pieces) With Assorted Mini Pies, Mini Quiche, Sausage Roll, Spring Rolls, Deep Fried Fish Fingers Served With Tomato Sauce, BBQ Sauce & Tartare Sauce

SOUP

\$9 PER bowl

Served Individually With An Italian Rustic Bread Roll (min. 6 per variety)

- Broccoli Roast Potato & Spinach (V)
- Roast Pumpkin Chickpea & Sweet Potato (V)
- Sweet Corn & Parmesan Cauliflower (V)
- Chicken Chowder

CHEF'S SALAD BOWL

Small \$40(5-7pax)

Large \$75(10-12pax)

Individual Bowl \$8.5

- Thai Beef Salad
- Pasta With Grilled Chicken, Fetta & Pesto
- Moroccan Spiced Cous Cous Grilled Capsicum Kale & Raisins(V)
- Roasted Cauliflower & Quinoa, Kale, Fetta & Cranberry Caper Dressing
- Pasta With Italian Homemade Meatballs
- Quinoa Pumpkin Salad With Onion, Tomato, Cucumber, Corn Mixed Leaf & Lemon Oil Dressing
- Roast Pork & Lentil Salad With Soy Balsamic Dressing
- Grilled Chicken, Broccoli, Buckwheat Salad With Sesame Dressing
- Pasta With Albacore Tuna, Fetta & Pesto
- Smoked Ham, Sweet Potato, Smashed Green Pea & Fetta With Lemon Oil Dressing
- Classic Chicken Caesar
- Greek Salad With Tomato, Mix Leaf, Cucumber, Olives And Fetta
- Haloumi Salad With Chargrilled Cypriot Haloumi Cheese, Prosciutto, Pickled Rockmelon, Kale, Sourdough Crouton And Pickled Green Tomato Dressing



CHEF'S SANDWICH/BURGERS

ASSORTED SIMPLE TRIANGLE \$6.5 per sandwich

POINTED SANDWICHES

Served On White & Wholemeal Sliced Bread

(min. 10)

- Ham Cheese Tomato
- Avocado Cheese Tomato(V)
- Smashed Egg Mixed Leaf Cheddar Cheese Aioli
- Shredded Chicken Lettuce Cheese Tomato

Assorted Gourmet Sandwiches \$9.5 per sandwich

Served In Halves

On Sour Dough Bread

(min. 6)

- Chargrilled Veggie Pesto On Harvest Grain Sourdough (V)
- Smoked Salmon, Cucumber, Lettuce, Capers, Ricotta Cheese And Aioli
- Albacore Tuna, Baby Spinach, Avocado, Capsicum, Fetta, Tomato And Spicy Mayo
- Chicken Snitzel Lettuce, Cheese, Tomato, Pickled Cucumber, Pesto Chimichurri On Schiacciata Bread
- Grilled Chicken, Lettuce, Roasted Capsicum, Tomato, Cucumber And Herb Aioli
- Prosciutto, Kale, Pickled Relish, Swiss Ages Cheddar Cheese And Aioli On Schiacciata Bread
- Grilled Or Crispy Chicken Wrap With Avocado Mixed Leaf Cheese Aioli
- The Reuben Corned Beef, Pickled Cucumber, Sauerkraut, Swiss Cheese And Aioli On Deli Dye

Assorted Gourmet Burgers

9.5 per burger

Served In Halves

(min. 6)

- Veggie Burger With Baked Portobello Mushrooms, Grilled Haloumi Cheese, Tomato, Pickled Cucumber, Kale, Aioli, BBQ Sauce (V)
- Beef Burger With Home Made Beef Patty, Pickled Onion & Cucumber, Aged Cheddar, Tomato, Lettuce, Aioli & Tomato Relish
- Pulled Pork Burger With Slow Roasted Pork, Green Apple And Fennel Coleslaw
- Crispy Or Grilled Chicken Burger With Cos Lettuce, Pickled Cucumber, Onion With Spicy Tomato Aioli

JIM & CO

COFFEE CATERING

CATERING MENU

Mon - Fri : 6am - 4pm | Delivery Available

BREAKFAST

HOT COLD BREAKFAST

\$8.5 each (min. 6)

- Smoked Ham, Swiss Cheese & Smashed Avocado On Sesame Bagel
- Swiss Cheese, Fresh Tomato, Croissant/ Smoke Ham, Cheese, Tomato Croissant
- Bacon Egg Roll With Bbq Sauce
- Fried Eggs, Bacon, House Made Tomato Relish, Brioche Bun
- Scrambled Egg, Spinach, Mushroom Wraps (V)
- Scrambled Egg, Bacon, House Made Tomato Relish Wraps
- Smashed Avocado And Feta On Organic White Sourdough
- Savoury Frittatas Flavours (Pumkin Feta, Mediterranean, Spinach & Cheese, Bacon Corn & Leek)
- Beetroot With Ricotta, Smashed Feta , Mint And Tomato On Sourdough Toast
- Savoury Eggs Homemade Savoury Olive Loaf With Reggiano Parmesan Crumbled Eggs, Cherry Tomatoes & Micro Herbs
- Chicken & Mushroom Filo Or Spinach & Feta Filo (Served In Quarters)

YOGHURT & MUESLI CUPS

Regular Cup \$5.5 each

Mini Cup \$3.5 each

Choice of topping:

- Detox Seeds - (Gluten Free) Sunflower Kernal, Raisins, Linseed, Buckwheat, Millet Seed, Pumpkin Seeds, Chia Seeds, Poppy Seeds, Rice Bran, Amaranth
- Fresh Fruit & Homemade Honey Maple Granola
- Passion Fruit & Almond Biscuit Crumble
- Mixed Berry & Homemade Honey Maple Granola
- Bircher Muesli With Yoghurt



ALL OF OUR RESTURANT
MENU DISHES ARE
AVAILABLE FOR CATERING
PLEASE CHECK IT OUT on
jimandco.com.au

Catering Term And Conditions

- Orders Can Be Made By Phone Or Email
- Orders Need To Be Placed By 2pm On The Day Prior To The Event
- Orders Cancelled With In 24hrs Of Te Event Will Incur A 100% Cancellation Fee
- Need Catering For A Last Minute Meeting? Call Our Team And We Will Happily Discuss Available Options
- We Accept Cash, Amex, Matercards, Visa Credit Cards (3.5% Amex Surcharge)
- Pick Up Or Delivery Service Available (Certain Locations May Incur Delivery Charges)
- Full Prepayment Is Required To Confirm You Order
- We Cater For Allergies Where Possible
- Free Delivery (Min Order \$150)
- \$15 Delivery Fees Under \$150

JIM & CO CAFE

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A: 233 Castlereagh St, Sydney NSW 2000

W: jimandco.com.au



SWEET TREATS

Mixed Selection Per Person \$5.5

Order Individually Min. 12 Per Variety

- Cookies-assorted Flavours \$ 3.5
- Little Secret- Assorted Flavours \$5.5
- Muffins - Assorted Flavours \$4.5
- Mini Muffins \$2.0
- Pastries - Plain Croissants, Pain Chocolate, Almond Croissant \$4.95
- Mini Danish - Assorted Flavours \$2.5
- House Made Doughnuts - Classic Jam Or Salted, Maple Peanut Butter \$4.5
- Cupcakes- Assorted Flavours \$4.9
- Mini Cupcakes \$2.0
- Classic Banana Bread (Served In Quarter) \$4.5
- Flourless Chocolate Brownie \$4.0
- Paleo Cacao Almond Bars (Individually Wrapped) \$4.95
- Protein Ball (Served In Half) \$3.5

DRINKS

In The Bottle

- Still Water 600ml \$2.5
- Sparkling Mineral Water By S.Pellegrino 500ml \$4.0
- Kombucha Sparkling Tea \$4.5
- Soft Drinks (Coke, Coke Zero, Diet Coke) \$2.5
- Cold Pressed Nature Juice Flavours 300ml \$6.5
- Nudie Juice Flavours 400ml \$4.95
- Devondale Milk Full Cream/Skim 2L \$5.0
- Almond Milk 1L \$8.5
- Bonsoy Milk 1L \$6.0

Home Made Special Shakes

- Maple Roasted Pecan & Salted Caramel \$6.6
- Salted Chocolate & Peanut Butter \$6.6
- Nutella Blended With Icecream & Milk \$6.6

Smoothies

- Green Detox \$6.6
- Kale, Green Apple, Spinach, Kiwifruit, Celery, Lemon, Honey & Turmeric
- Immune Boost \$6.6
- Blueberry, Almond, Chia Seeds, Maple Syrup, Cinnamon & Milk
- Recharge \$6.6
- Banana, Honey, Cinnamon, Almonds, Yoghurt & Milk