

SET MENUS

THE ALEXANDER
\$98

THE CHARLOTTE
\$129



THE ALEXANDER

ENTRÉE

Kingfish Ceviche

Watermelon radish, garlic crème fraîche, herbs, golden shallot, citrus dressing, black lava salt, chilli

Calamari Yuzu

Buttermilk marinated, southern-style coated and fried, yuzu lime aioli

Burrata (V)

Peach purée, pickled and roasted beets, walnut crumb

MAIN

Fillet

200g (Tender Valley, Grain Fed, 200D)

Grilled to your liking and served with chips or salad and a choice of sauce

Char-grilled Quail

Garlic marinated quail, charred corn purée, veal jus, onion petals

Posh Fish and Chips

Whole butterflied snapper, crumbed and fried, prawn bisque reduction, shoestring fries

DESSERT

Black Forest Doughnut

Cocoa doughnut, Chantilly cream, boozy cherries and dark chocolate

Choc Orange Delice

Decadent dark chocolate and orange mousse delice, chocolate brownie, orange gelato

THE CHARLOTTE

ENTRÉE

Burrata

Peach purée, pickled and roasted beets, walnut crumb

Rump Tartare

Mayura Wagyu Eye of Rump tartare, Parmesan crisp, soy egg yolk, crostini

Trout Sashimi

Cured ocean trout belly, garlic crème fraîche, burnt chilli, watercress & wasabi dressing

MAIN

Rib Eye

300g (Wagyu, Grain Fed, MB6+ 450D)

Grilled to your liking and served with chips or salad and a choice of sauce

Eye of Rump (Mayura Platinum)

300g (Wagyu, Grain Fed, MB6+ 450D)

Grilled to your liking and served with chips or salad and a choice of sauce

Ocean Trout Rib Rack

Pan fried and roasted ocean trout rib rack, cauliflower purée, prawn bisque reduction, English spinach

DESSERT

Strawberry Ruby Rouche

Ruby mousse, strawberry gel, blondie, white chocolate and almond glaze, strawberry sorbet

Choc Orange Delice

Decadent dark chocolate and orange mousse delice, chocolate brownie, orange gelato

TERMS & CONDITIONS

Deposits

To secure your reservation the restaurant will confirm your initial enquiry and send you a confirmation email including a link to make deposit payment. We take deposits to secure your reservation which will come off your final bill.

6 to 10 guests : \$250

11 to 20 guests : \$500

21 to 30 guests : \$750

31 to 40 guests : \$1,000

41 guests and over : Invoiced at \$25 per person

Alterations to Bookings

The final number of guests must be confirmed within 48 hours from the confirmed time and date of your function. In the event that guest numbers reduce from date of confirmation, you will be charged for the confirmed number of set menus and beverage packages

Cancellations

Cancellations made with at least 72 hours notice before the booking date will receive a full refund of their deposit. Cancellations made with less than 72 hours notice before the booking date will result in the forfeit of the deposit paid

Surcharge

A \$5.00 per person surcharge applies on public holidays. **A service charge of 10% will be added for all groups of 10 or more guests

Private Dining Rooms

When booking a private dining room or space, you must comply to the minimum spend requirements. If you do not reach your minimum spend you are welcome purchase food and beverage to make up the balance. A party hire fee will apply otherwise

Menus & Beverage Packages

All menu items and prices are subject to change based on seasonal availability. **A service charge of 10% will be added for all groups of 10 or more guests to the final bill.

Arrival & Seating Times

Kindly emphasize to your guests the importance of arriving at 6Head slightly ahead of your agreed time, so that you can enjoy your meal within the confirmed time period. We recommend you arrive 10 minutes prior to your seating time

Requested Seating & Capacity

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 12 people may be seated on two or more tables

Cakeage

A cakeage fee of \$3 per person applies if you bring your own cake

