

SAMPLE 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

COVID-19

By entering our venue, you understand and agree to the usual terms of entry set out below, which are government-enforced under the relevant COVID-19 State Government trading requirements:

1. The right to refuse entry if a guest is displaying symptoms of COVID-19
2. The requirement to check-in at our venue using the QR codes and provide contact information including first name, last name, mobile number or email address.
The contact details submitted are stored securely, and after 28 days, the data is destroyed. Your data will not be used for marketing purposes.
3. Guests from declared hot spot areas are not permitted to attend the venue, please check the NSW Government website for declared hot spot areas prior to your reservation.

BOOKING GUARANTEE POLICY

All reservations of 6 guests or more require credit card details to hold your table. No amount will be debited from your card when making the booking, however, if you cancel within 48 hours of the date of your booking or fail to arrive for your reservation, a cancellation fee of \$50 per person will be charged to your credit card.

The final number of guests must be confirmed not less than 48 hours prior to the reservation date.

In the event that the guest numbers reduce from the date of confirmation or if you arrive with less guests, you will be charged a \$50 per person cancellation fee.

PAYMENT PROCESSING FEE

A Payment Processing Fee will apply to all card transactions. 6HEAD engages an independent 3rd party to provide this service, and does not profiteer from any Payment Processing Fee received. EFTPOS, Savings & Cheque = NIL, MasterCard, Visa and American Express = 1.65%, Diners Club International = 1.50%, UnionPay = 2.20%. Alternatively, we do accept cash.

PUBLIC HOLIDAY SURCHARGE

A \$5 per person surcharge applies on public holidays.

SERVICE CHARGE

A service charge of 10% will be added for all groups of 10 or more guests which is passed directly to the waitstaff as a gratuity.

PRIVATE DINING ROOMS

When booking a private/semi-private dining room or space, you must comply with the minimum spend requirements.

The minimum spend is based on food and beverages only and does not include any other fees or charges such as the 10% service charge.

If you do not reach your minimum spend, you are welcome to purchase food and beverage to make up the balance. A party hire fee will otherwise apply to meet the minimum spend requirement.

MENUS AND BEVERAGE PACKAGES

All menu items and prices are subject to change based on seasonal availability. Beverage packages commence at the start time of your reservation.

SUNDAY TRADING

Our liquor license is subject to license conditions. One of those conditions is that the consumption of alcohol is prohibited from 10pm on Sundays.

This effectively means no alcohol can be consumed by guests from 10pm - alcohol must be removed from tables at this time in accordance with the liquor license.

ARRIVAL AND SEATING TIMES

It is appreciated if you could kindly emphasize to your guests the importance of arriving at 6HEAD on time so that you can enjoy your meal within the confirmed time period.

REQUESTED SEATING AND CAPACITY

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

BYO

We are a fully licensed restaurant and as such, we do not accept BYO.

CAKEAGE

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

