



6 HEAD

1788

# DINING SPACES

SPACES	CAPACITY	SUN-THUR	FRI-SAT	FRI-SAT
		Min Spend	Min Spend	Min Spend
<b>Walsh Room</b> (Private)	<b>16</b>	<b>\$2 100</b>	<b>\$2 400</b>	<b>\$4 800</b>
<b>Dawes Room</b> (Private)	<b>14</b>	<b>\$1 800</b>	<b>\$2 100</b>	<b>\$4 200</b>
<b>Upstairs Bay 10</b> (Semi Private)	<b>30</b>	<b>\$4 000</b>	<b>\$4 500</b>	<b>\$9 000</b>
<b>Upstairs Bay 11</b> (Semi Private)	<b>54</b>	<b>\$7 100</b>	<b>\$8 100</b>	<b>\$16 000</b>
<b>Upstairs Bay 10 &amp; 11</b> (Semi Private)	<b>84</b>	<b>\$11 100</b>	<b>\$12 600</b>	<b>\$25 200</b>

For special events, terrace functions and buy outs please contact our staff  
Chef Sean Hall has curated 2 beautiful group menu options starting from \$98 for three courses





# SAMPLE MENUS

THE ALEXANDER  
\$98

THE CHARLOTTE  
\$128





# THE ALEXANDER

## ON ARRIVAL

### Artisan Bread

Loaf of the day with beef dripping butter

## ENTRÉE

### Kingfish Ceviche

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

### Calamari

Buttermilk marinated, southern-style coated and fried, served with fermented chilli aioli

### Lamb Tartare

Oberon lamb, Parmesan curd, garlic crisp and brioche crostini

## MAIN

### Fillet

200g (Tender Valley, Grain Fed, 200D)  
Grilled to your liking and served with chips or salad and a choice of sauce

### Chargrilled Spatchcock Chicken

Chargrilled butterflied spatchcock, burnt corn, veal sauce and herbs

### Ocean Trout Rib Rack

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

## DESSERT

### Layered Wagyu Fat Delice

Chocolate and nut brownie, peanut butter caramel, chocolate mousse, Wagyu fat and chocolate ganache, dehydrated peanut butter and coconut ice cream

### Lemon Meringue Tart

Lemon curd, lemon meringue sheets, lemon sorbet, passionfruit and finger lime syrup

# THE CHARLOTTE

## ON ARRIVAL

### Artisan Bread

Loaf of the day with beef dripping butter

## ENTRÉE

### Lamb Tartare

Oberon lamb, Parmesan curd, garlic crisp and brioche crostini

### Prawns XO

Seared king prawns, XO butter and sweet Japanese wine

### Tuna Carpaccio

Seared Bluefin tuna, black sesame seed, burnt pickled baby cucumber, soy dressing, Champagne pearl and oyster emulsion

## MAIN

### Fillet

300g (Shorthorn, Grain Fed, 150D)  
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 and English spinach

## DESSERT

### Carrot Cake

Carrot cake soaked in spice syrup, poached pear, maple mascarpone, crispy puffed rice and housemade dulce de leche

### Layered Wagyu Fat Delice

Chocolate and nut brownie, peanut butter caramel, chocolate mousse, Wagyu fat and chocolate ganache, dehydrated peanut butter and coconut ice cream



# SAMPLE BEVERAGE PACKS

**PREMIUM SAMPLE PACK \$75 - 2 Hours**

\$35 per additional hour

**DELUXE SAMPLE PACK \$95 - 2 Hours**

\$45 per additional hour





*Service of alcohol will be in accordance with NSW RSA legislation. All beverage packages commence at the confirmed reservation time. Cocktails and spirits are available and will be charged on a consumption basis only*

## **Premium Sample Pack \$75 - 2 Hours / \$35 per additional hour**

**Includes 4 Pines Indian Summer Ale Draught, 4 Pines Pacific Ale, Sydney Lager and Hills Apple Cider, soft drinks and juices**

### **Choice of 1 sparkling:**

<b>Dal Zotto</b>	Prosecco	King Valley, VIC
<b>Jansz</b>	Sparkling Brut NV	Pipers Brook, TAS
<b>Jansz</b>	Sparkling Brut Rosé	Pipers Brook, TAS

### **The following 2 whites, 1 rosé and 2 reds:**

<b>Yalumba</b>	Pinot Grigio	Regional, SA
<b>Freycinet 'Wineglass Bay'</b>	Sauvignon Blanc	East Coast, TAS
<b>Cape Mentelle</b>	Rosé	Margaret River, WA
<b>Bowen Estate</b>	Shiraz	Coonawarra, SA
<b>Two Hands 'Sexy Beast'</b>	Cabernet Sauvignon	McLaren Vale, SA

# **PREMIUM PACKAGE**



## Deluxe Sample Pack \$95 - 2 Hours / \$45 per additional hour

Includes 4 Pines Indian Summer Ale Draught, all bottled beers, soft drinks and juices

### Choice of 1 sparkling:

Chandon	Blanc de Blanc NV	Yarra Valley, VIC
Quartz Reef	Sparkling Brut NV	Central Otago, NZ
Chandon	Sparkling Rosé NV	Yarra Valley, VIC

Feel like something special? Add Pol Roger NV Champagne for \$12 per person

### Choice of 5 of the following:

Jim Barry 'Florita'	Riesling	Clare Valley, SA
Cloudy Bay	Sauvignon Blanc	Marlborough, NZ
Peter Lehmann 'Hill and Valley'	Pinot Gris	Barossa Valley, SA
Tarrawarra Estate	Chardonnay	Yarra Valley, VIC
Vasse Felix 'Premium'	Chardonnay	Margaret River, WA
Domaine AIX	Rosé	Provence, France
Dalrymple	Pinot Noir	Coal River Valley, TAS
Isole E Olena	Sangiovese	Tuscany, Italy
Head Wine Estate 'Old Vine'	Shiraz	Barossa Valley, SA
Terrazas De Los Andes Reserva	Malbec	Mendoza, Argentina
Two Hands 'Sexy Beast'	Cabernet Sauvignon	McLaren Vale, SA

# DELUXE PACKAGE



# 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. Paypal fees are not refunded upon cancelling a function.

## 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.

## 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.

