

SAMPLE MENUS

THE ALEXANDER

\$110 pp

THE CHARLOTTE

\$135 pp

THE BENNELONG

\$149 pp

THE DAWES

\$164 pp

Group bookings with 21 guests or more must dine on one of the 6HEAD set menus



THE ALEXANDER

SIGNATURE SNACK

Olive Bread with Smoked Wagyu Butter

Black olive Sonoma Miche sourdough, in-house cultured butter, lava salt

TO START

(choice of)

Kingfish Ceviche

Cured Hiramasa kingfish, garlic crème fraîche, citrus dressing, fresh herbs, pickles

Calamari

Buttermilk and confit garlic marinated, southern-style coated and fried, served with Yuzu aioli

Mayura Rump Tartare

Free-range egg yolk, condiments, garlic crostini, fresh herbs

MAIN COURSE

(choice of)

Fillet

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

Mushroom Pithivier

Seasonal mushroom & Fable ragu pie, truffle mash, mushroom cream

Murray Cod

Pan-fried fillet, charred corn, soft leeks, kombu butter, mussels

SWEET ENDING

(choice of)

Rice Pudding

Caramelised rice pudding, spiced orange, roasted quince, almond crumb and vanilla ice-cream

Chocolate & Malt Tart

Baked dark chocolate, malt, hazelnut soil and hazelnut ice-cream

THE CHARLOTTE

SIGNATURE SNACK

Olive Bread with Smoked Wagyu Butter

Black olive Sonoma Miche sourdough, in-house cultured butter, lava salt

TO START

(choice of)

Chicken Parfait

Corn-fed chicken liver parfait, toasted brioche, quince paste

Charred Fremantle Octopus

Slow-braised lentil ragu, salsa verde, fresh herbs

Mayura Rump Tartare

Free-range egg yolk, condiments, garlic crostini, fresh herbs

MAIN COURSE

(choice of)

Fillet

300g Collinson & Co, Grass Fed
Grilled to your liking and served with chips or salad and a choice of sauce

Eye of Rump

300g Mayura Platinum Wagyu Grain Fed 450 Days, MB6+
Grilled to your liking and served with chips or salad and a choice of sauce

Murray Cod

Pan-fried fillet, charred corn, soft leeks, kombu butter, mussels

SWEET ENDING

(choice of)

Rice Pudding

Caramelised rice pudding, spiced orange, roasted quince, almond crumb and vanilla ice-cream

Buttermilk Pannacotta

Gingerbread, poached pear and salted caramel

THE BENNELONG

SHARING
MENU
FOR TWO

TO START

Olive Bread with Smoked Wagyu Butter

Black olive Sonoma Miche sourdough, in-house cultured butter, lava salt

Wagyu Bresaola

Mayura MB9+ cured by our friends at De Palma, with Lombardi peppers

ENTRÉES

Calamari

Buttermilk and confit garlic marinated, southern-style coated and fried, served with Yuzu aioli

Charred Fremantle Octopus

Slow-braised lentil ragu, salsa verde, fresh herbs

MAIN

Dry-Aged Tomahawk

1.5kg Collinson & Co, Grass Fed. Grilled to your liking served with chips & salad

SIDE

Truffle Mash

Seasonal black truffle, confit garlic oil

DESSERT

Chocolate & Malt Tart

Baked dark chocolate, malt, hazelnut soil and hazelnut ice-cream

THE DAWES

SHARING
MENU
FOR TWO

TO START

Olive Bread with Smoked Wagyu Butter

Black olive Sonoma Miche sourdough, in-house cultured butter, lava salt

Wagyu Bresaola

Mayura MB9+ cured by our friends at De Palma, with Lombardi peppers

ENTRÉES

Kingfish Ceviche

Cured Hiramasa kingfish, garlic crème fraîche, citrus dressing, fresh herbs, pickles

Mayura Rump Tartare

Free-range egg yolk, condiments, garlic crostini, fresh herbs

MAIN

Dry-Aged Tomahawk

1.5kg Collinson & Co, Grass Fed. Grilled to your liking served with chips, salad and your choice of sauce

DESSERT

Rice Pudding

Caramelised rice pudding, spiced orange, roasted quince, almond crumb and vanilla ice-cream

Cheese Selection

Today's selection of our specially curated cheese selection, served with condiments and crackers

SAMPLE BEVERAGE PACKS

PREMIUM SAMPLE PACK \$80pp - 2 Hours
\$35pp per additional hour

DELUXE SAMPLE PACK \$100pp - 2 Hours
\$45pp 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 \$80pp - 2 Hours / \$35pp per additional hour

Includes Peroni on Tap, 4 Pines Pacific Ale, Sydney Lager and Hills Apple Cider, soft drinks, juices, Moda Still & Sparkling water

Choice of 1 sparkling:

Dal Zotto	Prosecco	King Valley, VIC
Jansz	Sparkling Brut NV	Pipers Brook, TAS
Deviation Road	Sparkling Rosé	Adelaide Hills, SA

The following 2 whites, 1 rosé and 2 reds:

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

PREMIUM PACKAGE



Deluxe Sample Pack \$100pp - 2 Hours / \$45pp per additional hour

Includes Peroni on Tap, all bottled beers, soft drinks, juices, Moda Still & Sparkling water

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 'Premier'	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

BOOKING GUARANTEE POLICY

Booking Size 1-5pax: Credit card details must be provided to secure a Saturday and Sunday reservation at 6HEAD. Should you cancel your reservation within 24 hours of the arrival time, or if you arrive with less guests, or fail to show, a cancellation charge of \$50 per person will be incurred.

Booking Size 6-50pax: Credit card details must be provided to secure a reservation for 6 - 50 guests at 6HEAD. Should you cancel your reservation within 48 hours of the arrival time, or if you arrive with less guests, or fail to show for the reservation, a cancellation charge of \$50 per person will be incurred.

Booking Size 51+pax: A different policy applies for bookings of 51 or more guests. Speak to a member of the 6HEAD Reservations team to discuss.

PAYMENT PROCESSING FEE

A Payment Processing Fee will apply to all card transactions made in the restaurant. 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. For payments made online and in situations where we have stored your card details to be charged at a later date = 2.60%. Third-party vendor fees e.g. PayPal, Stripe, in-house store terminal fees will not be refunded upon cancellation.

SERVICE CHARGE

A \$5 per person surcharge applies on Sundays and public holidays.. A service charge of 10% will be added for all groups of 10 or more guests which is passed directly to the wait staff 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

Group bookings of 21 guests or more are required to dine on one of the 6HEAD set menus. Bookings of 21 guests or more are also required to choose a beverage package, otherwise pre-select wines from the 6HEAD wine list. If beverages are not pre-selected 6HEAD cannot guarantee availability on the day. 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.

All reservations are subject to a seating time as follows: 1 to 5 guests: 2 hours, 6 to 10 guests: 2.5 hours, 11 and above guests: 3 hours.

LATE RESERVATIONS

Please arrive on time for your reservation. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late.

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 \$6 per person applies if you choose to bring your own cake.



6 HEAD

1788

EVENT ENQUIRIES

PHONE & EMAIL

02 8629 8866
sydney@6head.com.au

ADDRESS

Bay 10 & 11, Campbell's Stores,
7-27 Circular Quay West,
The Rocks, NSW

[ENQUIRE NOW](#)