SMPLE MENUS

THE CHARLOTTE \$135 pp

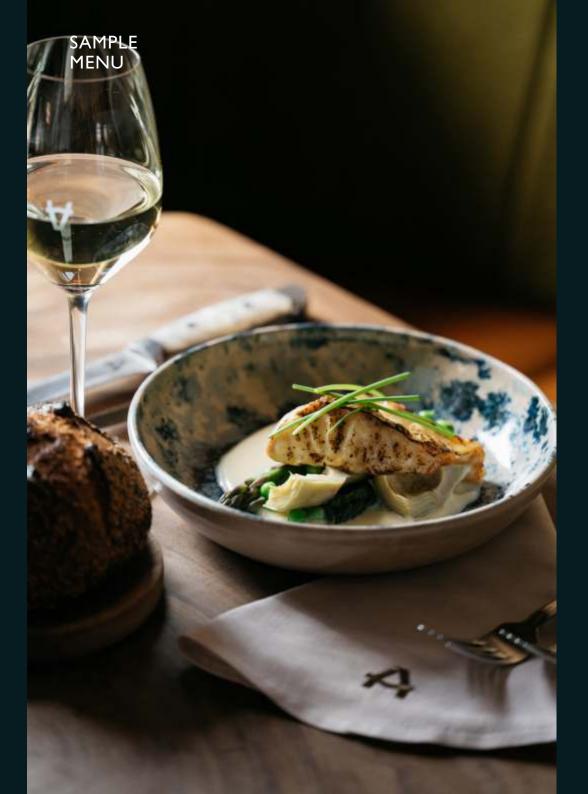
THE DAWES \$164 pp

THE CAMPBELL \$189 pp

Group bookings with 13 guests or more must dine on one of the 6HEAD set menus







THE INDIVIDUAL CHOICE MENU \$135 pp CHTRLOTTE

SIGNATURE SNACK

Artisan Bread with Smoked Wagyu Butter

Sesame crusted Sonoma soy & linseed sourdough, in-house cultured butter, lava salt

TO START

(choice of)

Kingfish Ceviche

Cured Hiramasa kingfish, garlic creme fraiche, gin and citrus dressing, pickled radish, coriander

Octopus Roll

Braised Fremantle octopus, Vegemite basting, brioche bun, tartare sauce, pickled radish

Mayura Rump Tartare

Free-range egg yolk, condiments, housemade potato chips, fresh herbs

MAIN COURSE

(choice of)

Fillet

300g Collinson & Co, MB 3+, 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, MB 6+ Grilled to your liking and served with chips or salad and a choice of sauce

Miso Glazed Cod

Miso glazed cod, spring vegetables, cauliflower velouté sauce

SWEET ENDING

(choice of)

French Peach Cake

Baked peach clafoutis pudding, peach sauce, dehydrated raspberries and vanilla ice-cream

Chocolate & Hazelnut Delice

Layered delice of chocolate sponge, hazelnut and dark chocolate crust, salted caramel, chocolate mousse and hazelnut ice-cream

THE DYWES SHARING MENU \$164 pp One Dish per Two Guests

TO START

Artisan Bread with Smoked Wagyu Butter

Sesame crusted Sonoma soy & linseed sourdough, inhouse cultured butter, lava salt

Wagyu Bresaola

Mayura MB 9+ cured by our friends at De Palma, pickled chilli

ENTRÉES

Burrata

Fresh mozzarella crafted by Vannella, confit cherry tomatoes, house baked herb focaccia

Mayura Rump Tartare

Free-range egg yolk, condiments, housemade potato chips, fresh herbs

MAIN

Dry-Aged Tomahawk

1.5kg Collinson & Co, MB 3+, Grass Fed Grilled to your liking served with chips, salad and your choice of two sauces

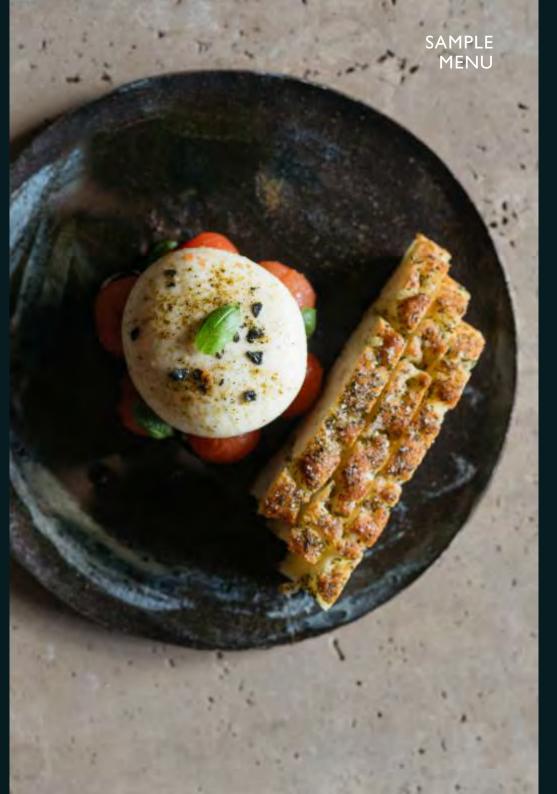
DESSERT

Passionfruit & Yuzu Tart

Shortcrust pastry, passionfruit gel, yuzu curd, Italian meringue and berry sorbet

French Peach Cake

Baked peach clafoutis pudding, peach sauce, dehydrated raspberries and vanilla ice-cream





SHARING MENU \$189 pp One Dish per Two Guests **CAMPBELL**

TO START

Artisan Bread with Smoked Wagyu Butter

Sesame crusted Sonoma soy & linseed sourdough, inhouse cultured butter, lava salt

Wagyu Bresaola

Mayura MB 9+ cured by our friends at De Palma, with pickled chilli

Appellations Oysters ½ DozenOysters sourced from a series of estuaries across the East Coast of Australia

ENTRÉES

King Prawns

XO butter, 6HEAD fermented chilli sauce, lime, pimento oil

Mayura Rump Tartare

Free-range egg yolk, condiments, housemade potato chips, fresh herbs

MAIN

T-Bone

1kg Collinson & Co, MB 3+, Grass Fed. Grilled to your liking and served with chips, salad and your choice of two sauces

SIDES

Broccolini

Pan-fried broccolini. Café de Paris butter

Creamed potato with wholegrain mustard

SWEET ENDING

The Forbidden Fruit

The 6HEAD Apple, 6 ways. Apple and bourbon mousse, apple sponge, sour apple gel, apple crumble, compressed apple and apple sorbet



SMPLE BEVERAGE PMCKS

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

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



Premium Sample Pack \$80pp - 2 Hours / \$35pp per additional hour

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

Choice of 1 sparkling:

Dal Zotto Prosecco Jansz Sparkling Brut NV **Deviation Road** Sparkling Rosé

The following 2 whites, 1 rosé and 2 reds:

Yalumba Pinot Grigio Freycinet 'Wineglass Bay' Sauvignon Blanc

Cape Mentelle Rosé

Bowen Estate Shiraz

Two Hands 'Sexy Beast' Cabernet Sauvignon

McLaren Vale, SA

PREMIUM P&CK&GE

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



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 Sparkling Rosé NV Chandon Yarra Valley, VIC

Feel like something special? Upgrade your sparkling to Pol Roger NV Champagne for \$24 per person.

\$12pp per additional hour.

Choice of 5 of the following:

Jim Barry 'Florita' **Cloudy Bay**

Peter Lehmann 'Hill and Valley'

Tarrawarra Estate Vasse Felix 'Premier'

Domaine AIX

Dalrymple Isole E Olena Head Wine Estate 'Old Vine' Terrazas De Los Andes Reserva Two Hands 'Sexy Beast'

Riesling Sauvignon Blanc Pinot Gris Chardonnay Chardonnay

Rosé

Pinot Noir Sangiovese Shiraz

Malbec

Cabernet Sauvignon McLaren Vale, SA

Clare Valley, SA

Marlborough, NZ Barossa Valley, SA Yarra Valley, VIC

Margaret River, WA

Provence, France

Coal River Valley, TAS

Tuscany, Italy Barossa Valley, SA Mendoza, Argentina

DELUXE **PV**CK**V**GE



TERMS & CONDITIONS

BOOKING GUARANTEE POLICY

Credit card details must be provided to secure a reservation at 6HEAD.

Should you cancel your reservation within 48 hours of the arrival time, arrive with less guests or fail to show for your reservation, a cancellation/no show charge of \$50 per person will be incurred.

Functions of 50+ guests may have a different booking guarantee policy - please speak to a member of the 6HEAD reservations team to discuss.

You may see a \$1 pending charge on your bank statement as part of the card authorisation process. This is a temporary authorisation charge and it will disappear from your statement.

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 8 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 13 guests or more are required to dine on one of the 6HEAD set menus.

Bookings of 13 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.





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