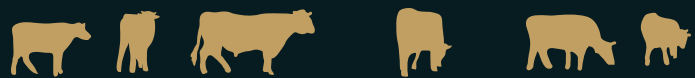


PERTH GROUP INFO PACK

# 6 HEAD



# DINING SPACES

## MINIMUM SPENDS

SPACES	SEATED CAPACITY	JANUARY-OCTOBER		NOVEMBER-DECEMBER	
		Seating Times Apply	Exclusive Use (No Time Restriction)	Seating Times Apply	Exclusive Use (No Time Restriction)
Elizabeth Room	12	\$1 800	\$2 800	\$2 000	\$3 000
Exclusive Venue Hire	180	On Request		On Request	

For special events, indoor and outdoor buy outs and exclusive venue hire, please contact our functions team - perth@6head.com.au

Chef Sean Hall has specially curated three group menu options starting from \$149 per person

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 and \$5 per person Sunday/Public Holiday surcharge. If you do not reach your minimum spend, you are welcome to purchase food and beverage to make up the balance. A room hire fee will otherwise apply to meet the minimum spend requirement.











6 HEAD







# THE HERD

THE HERD - THE STORY  
AS THE STONY GORGES & HERD OF BLACK CAPE CATTLE ARRIVED IN SYDNEY  
SHORTLY AFTER AND DURING A WORKER'S LUNCH BREAK THE CATTLE WANDERED OFF  
NEVER TO BE SEEN AGAIN & WERE EVENTUALLY GIVEN UP AS LOST...  
8 YEARS LATER THE CATTLE NOW WILD & NUMBERING MORE THAN 100, WERE FOUND  
GRAZING IN THE NERRANALLEE IN AN AREA THAT BECAME KNOWN AS 'THE COW PASTURES'  
WORD SOON SPREAD THAT AUSTRALIA HAD 'WHAT IT TOOK TO BE THE GREAT CATTLE  
COUNTRY. THE REST IS HISTORY!





# SAMPLE CANAPÉ MENU

## LIGHTER CANAPÉS

**Appellation Oyster** 9  
Fermented shallot mignonette

**Tuna Crostini** 6  
Raw Yellowfin tuna, soy dressing, chilli yoghurt, coriander,  
served on sourdough crostini

**Kingfish Crostini** 6  
Cured kingfish, garlic crème fraîche, citrus dressing,  
served on sourdough crostini

**Rump Tartare** 6  
Mayura rump, condiments, cured egg yolk,  
served on sourdough crostini

## SUBSTANTIAL CANAPÉS

**Prawn Roll** 12  
Poached prawns, 6HEAD Marie Rose sauce, pickled cucumber, brioche roll

**Wagyu Slider** 12  
Wagyu patty, brioche bun, burger sauce, Provolone cheese

**Wagyu Skewer** 30  
Mayura Wagyu rib eye, garlic crème fraîche, caviar

**Short Rib Croquette** 8  
Braised short rib, Parmesan, fresh herbs, confit garlic aioli



Minimum 30 pieces per canapé. The 6HEAD canapés are available upon request, please contact our functions team to discuss further.

# SAMPLE MENUS

## THE KIMBERLEY

\$149 pp (Enjoy paired wines for an extra \$79 pp)

## THE GREAT SOUTHERN

\$185 pp (Enjoy paired wines for an extra \$89 pp)

## THE ABROLHOS

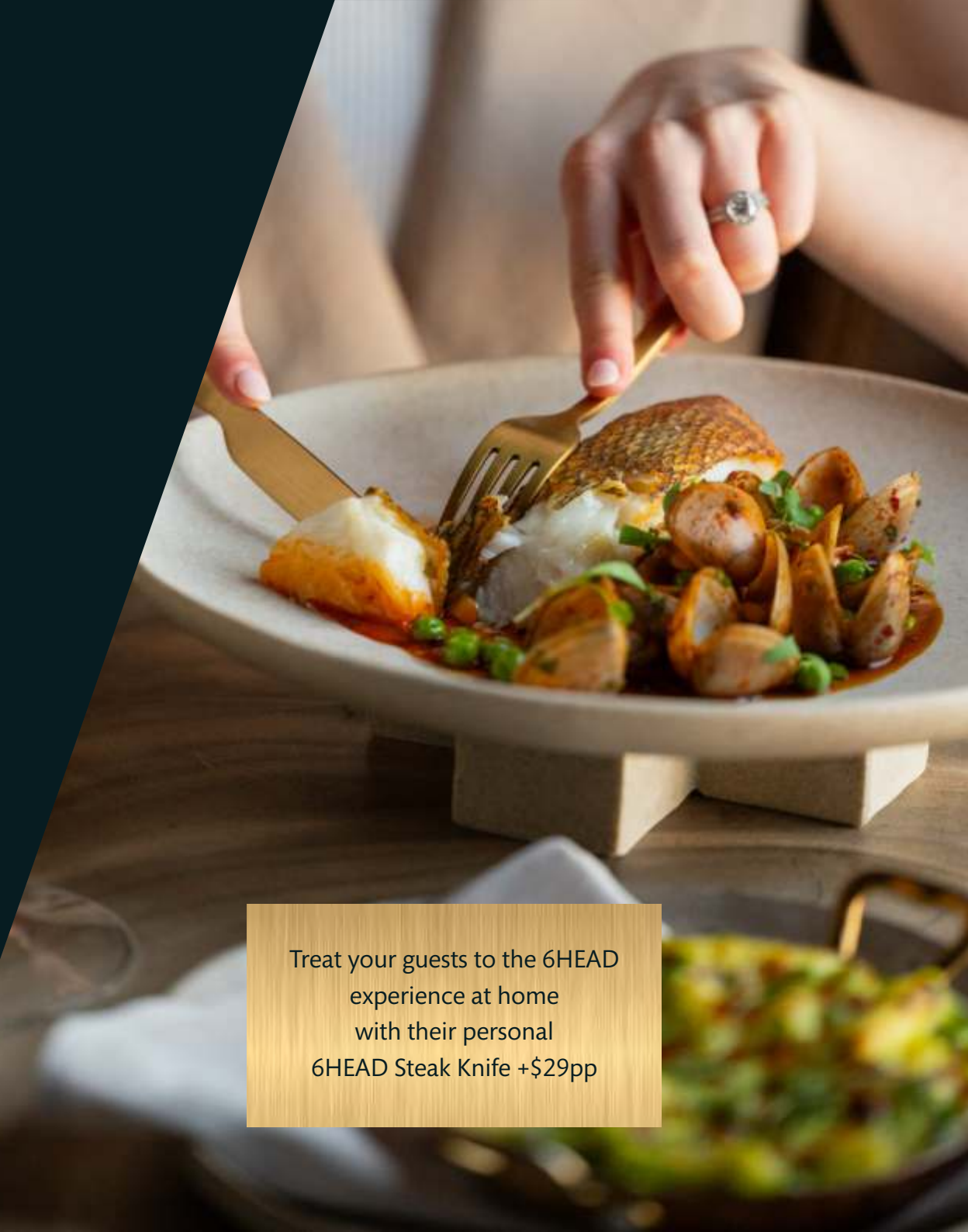
\$249 pp (Enjoy paired wines for an extra \$109 pp)

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

Paired wines are only available to group bookings of up to 20 guests.



Treat your guests to the 6HEAD  
experience at home  
with their personal  
6HEAD Steak Knife +\$29pp





# THE KIMBERLEY

INDIVIDUAL CHOICE MENU \$149 pp  
(Enjoy paired wines for an extra \$79 pp)



## SAMPLE MENU

### ON ARRIVAL

**Artisan Bread with Smoked Wagyu Butter** Seven ancient grain quinoa loaf, smoked Wagyu fat butter, lava salt

**Wagyu Salami Mayura** MB9+ cured by our friends at De Palma, pickles

### ENTRÉE (choice of)

**Kingfish Ceviche** Cured Hiramasa kingfish, garlic crème fraîche, gin & citrus dressing, pickled radish, coriander

**Mayura 'Platinum' Rump Tartare** Condiments, Dijon mustard, Parmesan, cured egg yolk, hand-cut waffle fries

**Artisanal Burrata** Roast peach purée, charred peach, pimentón oil, blood orange dressing, crostini

### MAIN COURSE (choice of)

**Fillet** 300g Collinson & Co, Grass Fed, Mb3+  
Served with chips or baby gem salad and a choice of sauce

**Striploin** 300g Collinson & Co, Grass Fed, Mb3+  
Served with chips or baby gem salad and a choice of sauce

**Handmade Ravioli Primavera** Ricotta & lemon ravioli, spring pesto, asparagus, lemon butter, Parmesan

**Toothfish** Glacier 51, clams, XO sauce, peas, wild garlic oil

**Spatchcock** Char-grilled and tahini marinated, pressed potato fondant, cauliflower purée, tarragon chicken jus

### SWEET ENDING (choice of)

**Raspberry Yoghurt & Matcha** Matcha crèmeux, raspberry yoghurt mousse, dried raspberry shard, calamansi gel

**White Chocolate Wagyu Fat Delice** Baked almond custard, Wagyu fat caramel, white chocolate mousse, caramel mousse, Biscoff crumb, malt ice-cream



## SAMPLE MENU

### ON ARRIVAL

#### **Artisan Bread with Smoked Wagyu Butter**

Seven ancient grain quinoa loaf, smoked Wagyu fat butter, lava salt

#### **Wagyu Bresaola**

Mayura 'Signature' MB9+, charred pickles

### ENTRÉES

#### **Mayura 'Platinum' Rump Tartare**

Condiments, Dijon mustard, Parmesan, cured egg yolk, hand-cut waffle fries

#### **Calamari**

Buttermilk & confit garlic marinated, Southern-style coated and fried, served with yuzu lime aioli

### MAIN COURSE

#### **Tomahawk**

1.5kg Collinson & Co, Grass Fed, MB3+  
Served with chips, baby gem salad and your choice of two sauces to share

### SWEET ENDING

#### **Honey Chocolate Cube**

Chocolate mousse, Suntory whisky honey centre, sourdough ice-cream, marshmallow, freeze-dried manuka honey

# THE GREAT SOUTHERN

SHARING MENU \$185 pp

One Dish per Two Guests

(Enjoy paired wines for an extra \$89 pp)





# THE BROLHOS

SHARING MENU \$249 pp

One Dish per Two Guests

(Enjoy paired wines for an extra \$109 pp)



## SAMPLE MENU

### ON ARRIVAL

#### Appellation Oysters

From a series of estuaries across the East Coast of Australia, served with yuzu & sesame mignonette

#### Garlic Brioche

Confit garlic butter, Parmesan, avruga

#### Wagyu Bresaola

Mayura 'Signature' MB9+, charred pickles

### ENTRÉES

#### A5 Hokkaido Skewer

Charred pita, burnt chilli, avruga, crème fraîche, coriander

#### XO Prawns

Skull Island tiger prawns, XO butter, 6HEAD fermented chilli sauce, lemon, pimentón oil

### MAIN COURSE

#### T-Bone

1kg Collinson & Co, Grass Fed, MB3+  
Served with chips, baby gem salad and your choice of two sauces to share

### SWEET ENDING

#### Honey Chocolate Cube

Chocolate mousse, Suntory whisky honey centre, sourdough ice-cream, marshmallow, freeze-dried manuka honey







# SAMPLE BEVERAGE PACKS

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

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





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

Includes Balter Cerveza, Asahi Super Dry, Pirate Life Cali Pale, Melbourne Bitter, Peroni Nastro Azzurro 0.0%, Bulmers Cider, Coke, Coke Zero, Sprite, Fanta, Orange Juice, Apple Juice

### CHOICE OF 1 SPARKLING

Cantine Borgo San Pietro Asolo DOCG  
Voyager Estate Sparkling Rosé

Veneto, Italy  
Margaret River, WA

### THE FOLLOWING 2 WHITES, 1 ROSÉ AND 2 REDS

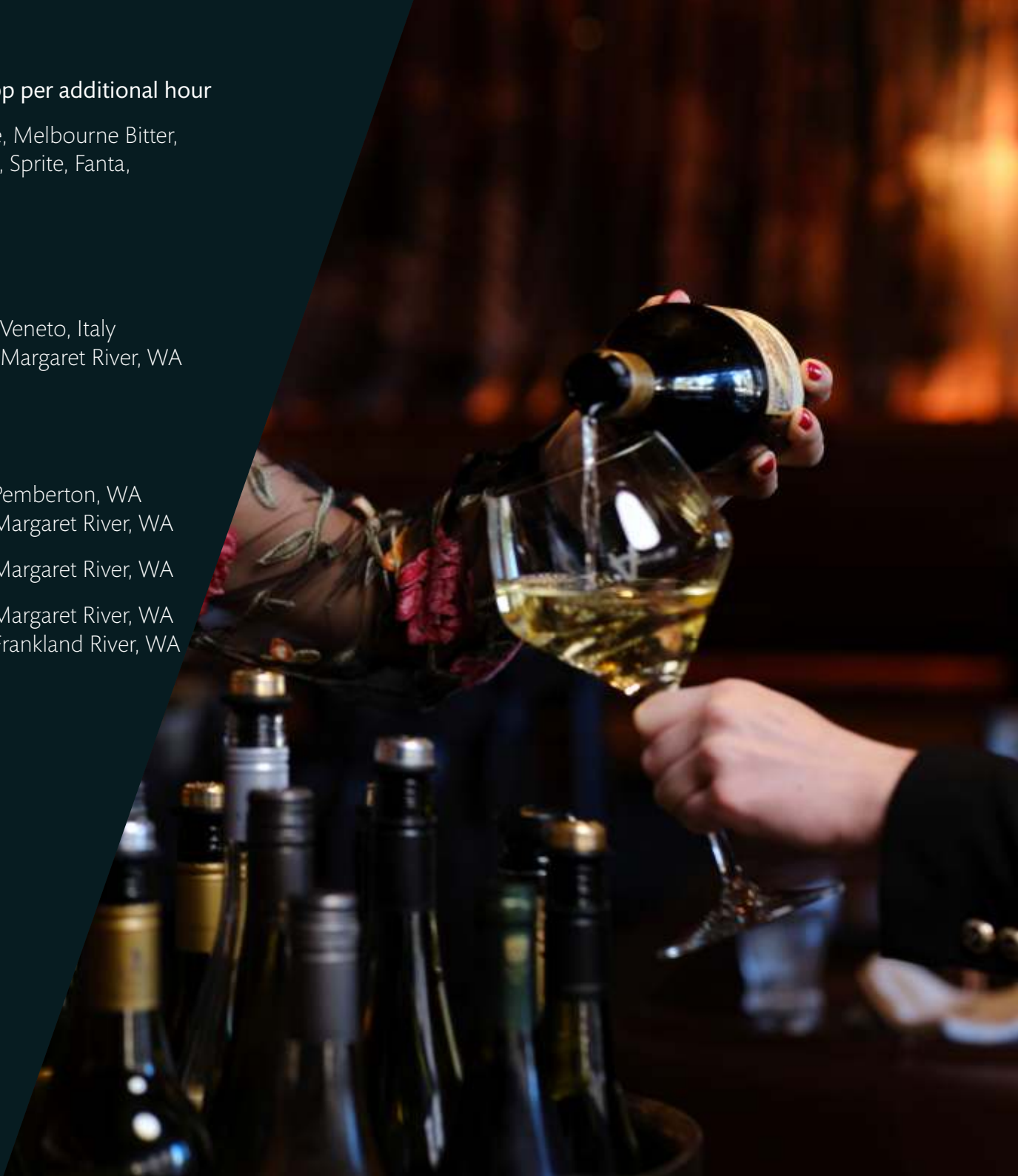
Picardy Sauvignon Blanc Sémillon Pemberton, WA  
Leeuwin Estate 'Prelude' Chardonnay Margaret River, WA

Leeuwin Estate Rosé Margaret River, WA

Marchand & Burch 'Villages' Pinot Noir Margaret River, WA  
The Yard Cabernet Sauvignon Frankland River, WA

# PREMIUM PACKAGE

*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 \$100 pp - 2 Hours / \$45 pp per additional hour

Includes all bottled beers and ciders, Coke, Coke Zero, Sprite, Fanta, Orange Juice, Apple Juice and Antipodes Still & Sparkling water

### CHOICE OF 1 SPARKLING

Vasse Felix 'Idée Fixe' Premier Brut

Margaret River, WA

Domaine Andre Delorme Cremant de Bourgogne Blanc de Blanc Brut

Bourgogne, France

Cantine Borgo San Pietro Asolo DOCG

Veneto, Italy

Feel like something special?

Upgrade your sparkling to **Laurent-Perrier 'La Cuvée Brut'** for \$40 pp. \$12 pp per additional hour.

### WHITE WINES (Choice of 2)

Frankland Estate

Riesling

Frankland River, WA

Moss Wood

Sémillon

Margaret River, WA

Cherubino 'Great Southern'

Riesling

Great Southern, WA

Cullen Wines 'Grace Madeline'

Sav Blanc Sémillon

Wilyabrup, Margaret River, WA

McHenry Hohnen 'Laterite'

Chardonnay

Margaret River, WA

Singlefile 'Great Southern'

Chardonnay

Denmark, WA

### ROSÉ

Leeuwin Estate

Rosé

Margaret River, WA

### RED WINES (choice of 2)

Marchand & Burch 'Villages'

Pinot Noir

Margaret River, WA

Amato Vino 'Fiume Terra'

Sangiovese

Margaret River, WA

Xanadu 'Black Label'

Cabernet Sauvignon

Margaret River, WA

Singlefile 'Great Southern'

Malbec

Denmark, WA

Frankland Estate

Shiraz

Frankland River, WA

Howard Park 'Leston'

Shiraz

Margaret River, WA

# DELUXE PACKAGE





# TERMS & CONDITIONS

## RESERVATION CONFIRMATION & CANCELLATION POLICY

If you need to cancel your reservation within 24 hours of your booking time, arrive with fewer guests than expected, or don't make it to your reservation, a \$50 per person fee will apply. For reservations with a set menu or beverage package, the final confirmed guest count provided 24 hours prior will be the minimum chargeable amount. Different policies may apply to group bookings of 50 or more guests.

## SERVICE CHARGE

A service charge of 10% will be automatically applied to all parties consisting of 8 or more guests. This charge is specifically designated to compensate our dedicated wait staff as a gratuity for their exceptional service.

## SURCHARGE

Please note that on Sundays and public holidays, there is an additional surcharge of \$5 per person. Furthermore, please be aware that fees may be applied to all card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation.

## PRIVATE DINING ROOMS & MINIMUM SPEND

When reserving a private or semi-private dining room or space, it is necessary to adhere to the minimum spend requirements. The minimum spend is exclusively applicable to food and beverages and does not encompass any additional fees or charges, such as the 10% service charge and the \$5 per person Sunday/Public Holiday surcharge. In the event that the minimum spend is not attained, you have the option to supplement the balance by purchasing food and beverages. Alternatively, a room hire fee will be implemented to fulfill the minimum spend requirement.

## BYO & CAKEAGE

We regret to inform you that outside beverages are not permitted at our establishment. As we are a fully licensed venue, we proudly provide an extensive selection of wines and beverages through our comprehensive list. We appreciate your understanding and look forward to offering you our exceptional range of libations to complement your dining experience. Should you choose to bring your own cake, please note that a cakeage fee of \$6 per person will be applicable.

## SET MENUS AND BEVERAGE PACKAGES

For group bookings consisting of 13 guests or more, it is necessary to select one of the thoughtfully curated set menus offered by 6HEAD. Additionally, bookings with 13 guests or more are required to choose a beverage package or pre-select wines from the comprehensive 6HEAD wine list. Failure to preselect beverages may result in unavailability on the day of the reservation, as such selections are subject to availability. Please note that all menu items and prices are subject to change to ensure alignment with seasonal availability. It is important to mention that beverage packages will commence at the scheduled start time of your reservation.

## ARRIVAL AND SEATING DURATIONS

We kindly request your assistance in conveying the significance of punctuality to your guests, as it greatly contributes to ensuring a seamless dining experience at 6HEAD within the designated time frame. All reservations are subject to specific seating durations: For groups of 1 to 5 guests: 2 hours, for groups of 6 to 10 guests: 2.5 hours and for groups of 11 guests and above: 3 hours. Please note that alternative seating durations may be implemented on special event days. We understand that unexpected circumstances may arise; however, in order to accommodate all guests, we can only hold your reservation and table for a maximum of 15 minutes beyond the scheduled reservation time. Regrettably, should you arrive more than 15 minutes late, your table may be released to ensure a smooth operation and minimise any inconvenience to other guests.

## REQUESTED SEATING AND CAPACITY

We acknowledge and appreciate your seating preferences and we make every effort to accommodate them; however, we cannot guarantee specific seating arrangements. Kindly understand that for groups exceeding 12 guests, it may be necessary to allocate seating across multiple tables.

## DISCOUNTS & PROMOTIONS

Discounts and promotions may not be combined with other promotional offers and require a minimum purchase of a main course. Some promotions may require a dine in reservation. All discount and promotional decisions are made at the discretion of the Venue Manager.



# 6 HEAD

## EVENT ENQUIRIES

### PHONE & EMAIL

08 6163 8888  
perth@6head.com.au

### ADDRESS

One The Esplanade  
Perth, WA, 6000

[ENQUIRE NOW](#)