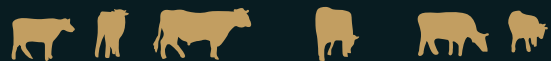


SYDNEY GROUP INFO PACK

# 6HEAD



# DINING SPACES

## MINIMUM SPENDS

SPACES	SEATED CAPACITY	JANUARY - OCTOBER		NOVEMBER - DECEMBER	
		Seating Times Apply	Exclusive Use (No Time Restriction)	Seating Times Apply	Exclusive Use (Lunch/Dinner)
<b>Walsh Room</b> (Private)	16	\$2 800	\$4 200	\$3 000	\$5 100
<b>Bay 10</b> (Semi Private)	30	\$5 200	\$9 100	\$5 600	\$ 9 600
<b>Bay 11</b> (Semi Private)	54	\$9 500	\$16 000	\$10 100	\$17 200
<b>Bay 10 &amp; 11</b> (Semi Private)	84	\$14 700	\$25 700	\$15 700	\$26 800
<b>Exclusive Terrace Hire</b>	130	On Request		On Request	
<b>Exclusive Venue Hire</b>	240	On Request		On Request	

For special events, terrace functions and buy outs, please contact our functions team - [sydney@6head.com.au](mailto:sydney@6head.com.au)

Chef Sean Hall has specially curated three group menu options starting from \$158 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.

















# CANAPÉ MENU

## LIGHTER CANAPÉS

### Appellation Oysters

From a series of estuaries across the East Coast of Australia, served with Bloody Mary mignonette

9

### Tuna Bite

Raw yellowfin tuna, soy dressing, chilli yoghurt, seagrapes, coriander

11

### Kingfish Bite

Cured kingfish, garlic creme fraiche, citrus dressing, pickled radish

11

### Potato Bite

Pressed wagyu fat potato, creme fraiche, avruga

11

### Rump Tartare Bite

Mayura Station rump, condiments, pickled mustard seed

9

## SUBSTANTIAL CANAPÉS

### Prawn Roll

Poached prawns, 6HEAD marie rose sauce, shaved fennel, pickled cucumber

13

### Wagyu Skewer

Mayura Station rump cap, garlic creme fraiche, avruga

23

### Short Rib Croquette

Braised short rib, parmesan, herbs, black garlic aioli

11

### Short Rib Slider

Caramelised onion, braised short rib, aioli

17

### Wagyu Beef Slider

Fermented mushroom ketchup, wagyu bacon, cheese sauce.

15



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

# SAMPLE MENUS

## THE CHARLOTTE

\$158 pp (Enjoy paired wines for an extra \$79 pp)

## THE DAWES

\$195 pp (Enjoy paired wines for an extra \$89 pp)

## THE CAMPBELL

\$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 CHARLOTTE

INDIVIDUAL CHOICE MENU \$158 pp

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



## SAMPLE MENU

### ON ARRIVAL

**Artisan Bread** Heritage grain wheat, smoked Wagyu fat butter, lava salt

**Wagyu Charcuterie** Mayura Station 'Signature' MB9+ bresaola & salami, charred pickles

### ENTRÉE

**Wagyu Beef Tartare** Mayura Station 'Platinum' MB7+ rump, condiments, Dijon, chicken jus, egg yolk, baby gem lettuce

**Calamari** Buttermilk & confit garlic marinated, southern-style, yuzu lime aioli

**Stracciatella** Cucumber, dill & yoghurt gazpacho, candied pine nuts, pickled grapes

### MAIN COURSE

**Fillet** 300g Collinson & Co, Grass Fed, MB3+

Served with beef tallow chips or baby gem salad and a choice of sauce

**Striploin** 300g Collinson & Co, Grass Fed, MB3+

Served with beef tallow chips or baby gem salad and a choice of sauce

**Toothfish** Spinach mousse, pea & leek velouté, abalone, charred leek

**Charred Cauliflower Steak** Hazelnut foam, toasted seeds, king brown mushroom, smoked vegetable jus

**Veal Milanese** Sage, veal jus, Parmesan, crispy capers

### SWEET ENDING

**Wagyu Fat Delice** Peanut butter brownie, Wagyu fat caramel, dark chocolate & caramel mousse, sourdough ice-cream

**Pistachio Bombe** Blood peach compote, pistachio mousse, torched Italian meringue, crème fraîche ice-cream



## SAMPLE MENU

### ON ARRIVAL

#### Artisan Bread

Heritage grain wheat, smoked Wagyu fat butter, lava salt

#### Wagyu Charcuterie

Mayura Station 'Signature' MB9+ bresaola & salami, charred pickles

### ENTRÉE

#### Wagyu Beef Tartare

Mayura Station 'Platinum' MB7+ rump, condiments, Dijon, chicken jus, egg yolk, baby gem lettuce

#### Stracciatella

Cucumber, dill & yoghurt gazpacho, candied pine nuts, pickled grapes

### MAIN COURSE

#### Tomahawk

1.5kg Collinson & Co, Grass Fed, MB3+

Served with beef tallow chips, baby gem salad and a choice of two sauces to share

### SWEET ENDING

#### Wagyu Fat Delice

Peanut butter brownie, Wagyu fat caramel, dark chocolate & caramel mousse, sourdough ice-cream

# THE DAWES

SHARING MENU \$195 pp

One Dish per Two Guests  
(Enjoy paired wines for an extra \$89 pp)





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



Date & nashi pear sponge, caramel sauce, lemon myrtle soaked baba, mascarpone Chantilly







# 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 Lord Nelson Pale Ale, Stryda Lager, Asahi Zero, Bulmers Cider, Sydney Cider, soft drinks, juices and Moda still & sparkling water

### SPARKLING

**Corte Giara 'Millesimato'**      Glera      Treviso, Veneto

*Feel like something special?*

*Upgrade from Sparkling Wine to Champagne for \$45 pp, \$12 pp additional hour.*

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

**Punt Road**      Pinot Gris      Yarra Valley, VIC  
**Vasse Felix**      Chardonnay      Margaret River, WA

**Domenica**      Nebbiolo      Beechworth, VIC

**Scorpo 'Noirien'**      Pinot Noir      Mornington Peninsula, VIC  
**Kalleske 'Moppa'**      Shiraz      Barossa Valley, SA

# 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 Lord Nelson Pale Ale, Stryda Lager, Asahi Zero, Bulmers Cider, Sydney Cider, soft drinks, juices and Moda still & sparkling water

### CHOICE OF 1 SPARKLING

<b>Corte Giara 'Millesimato'</b>	Prosecco	Treviso, Veneto
<b>Oakridge 'Blanc de Blancs'</b>		Yarra Valley, VIC

*Feel like something special?*

*Upgrade from Sparkling Wine to Champagne for \$45 pp, \$12 pp additional hour.*

### CHOICE OF 2 WHITES

<b>Clos Clare 'Watervale'</b>	Riesling	Clare Valley, SA
<b>Elena Walch</b>	Pinot Grigio	Tramin, Alto Adige
<b>Ashton Hills</b>	Chardonnay	Adelaide Hills, SA

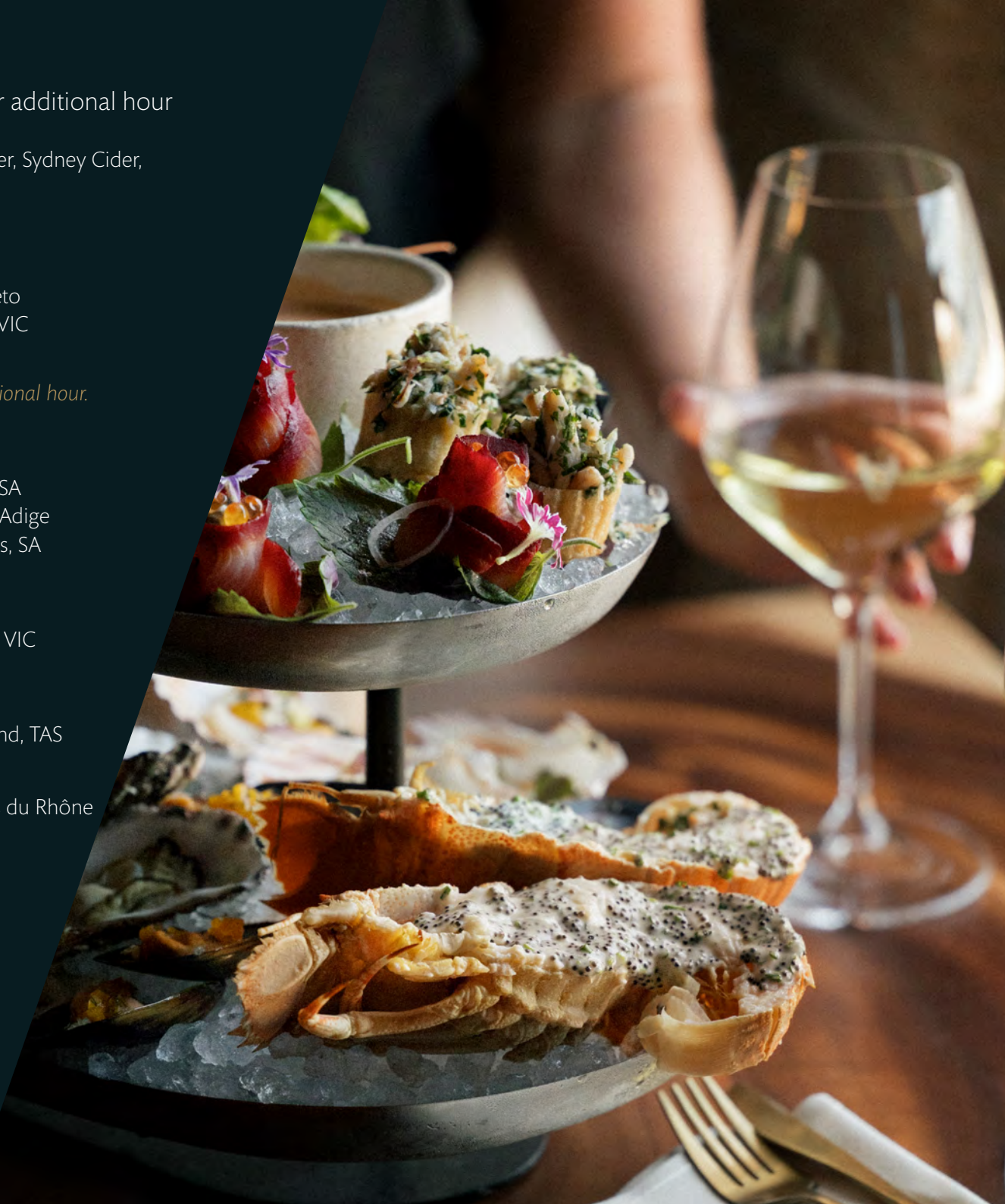
### ROSÉ

<b>Domenica</b>	Nebbiolo	Beechworth, VIC
-----------------	----------	-----------------

### CHOICE OF 2 REDS

<b>Dalrymple</b>	Pinot Noir	Regional Blend, TAS
<b>Saint Damien 'Plan de Dieu'</b>		
<b>Vieilles Vignes</b>	Grenache Blends	Violès, Côtes du Rhône
<b>Elderton Wines 'Estate Shiraz'</b>	Shiraz	Barossa, SA

# 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 & Surcharge**

A 10% service charge applies to all bookings of 8 or more guests and is distributed to our wait staff as a gratuity for their service. On Sundays and public holidays, a surcharge of \$5 per person applies - except when the service charge is in effect. Additional fees may apply to all card transactions, with rates varying by card type and payment method. Please note, third-party processing fees (e.g., PayPal, Stripe, or in-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**

Kindly emphasise to your guests the importance of arriving slightly ahead of your agreed time so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time. 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 & 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.





## EVENT ENQUIRIES

### PHONE & EMAIL

02 8629 8866

[sydney@6head.com.au](mailto:sydney@6head.com.au)

### ADDRESS

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