

THE STORY BEHIND THE NAME ...

As the story goes, cattle were introduced to Australia with only 6 head of Black Cape: two bulls and four cows. Subsequently, steak was regarded as a rare pleasure. Almost unattainable, it was the finest dining choice of Governors and Captains, scarce and limited; richly palatable.

Upon Australian arrival, a convict was given instruction to pay close attention to the cattle – as these 6 head were the only living cattle in Australia. The convict returned from lunch one day finding the 6 head were missing.

Eight years later, over 100 head of cattle had been found inland beyond the Nepean, direct descendants of the original 6 head. Remarkably, they had prospered without human intervention, prompting hope in the newly appointed Governor Hunter.

It's believed that very evening, Hunter and his party found a stray from the herd, selecting steak as his finest dinner choice.

Word spread beyond the colony that Australia would be the great cattle country after all, a tale too true nowadays.

6HEAD wishes to deliver you the rarest of pleasures Australia has to offer.



A 10% service charge applies to all bookings of 8 or more guests.

A surcharge of \$5 per person applies on Sundays and public holidays; however, this surcharge will not be applied in instances where the 10% service charge is in effect.

Please advise your waiter of any allergies or dietary requirements upon arrival.

6HEAD does its utmost to fulfil all requests, however, please note this is not an allergen free kitchen, there is a risk of cross contamination. Any dish may contain trace elements due to the nature of our ingredients and kitchen environment.

CAVIAR

CAVIAR BITE

Caspian Gem Baerii caviar, crème fraîche, chives

35



The following is served with beef tallow hash browns, crème fraîche, chives, eschalot, soft-boiled quail egg

ARS ITALICA

Oscietra

10g 30g
120 350

Ars Italica is situated in the north of Italy near Lake Maggiore.

Oscietra caviar is prepared from the roe of pure Russian sturgeon. The flavour is rich with hints of hazelnut and butter.

BLACK PEARL

Oscietra Gold

10g 30g
110 310

Beluga

165 450

Siberian

110 300

White Sturgeon

90 200

Black Pearl sources the finest caviar from carefully selected farms across the world. The farms have a strong understanding of consistency, quality & sustainability.

The Black Pearl **Oscietra Gold** has a distinct olive, golden colour. Its palate is creamy, silky and nutty.

The Black Pearl **Beluga** is one of the world's most precious and valuable caviar. The flavour is full bodied and creamy with a long aftertaste.

The Black Pearl **Siberian** features a pure, clean, and elegant flavour profile with notes of cream, butter, hazelnut, and subtle wild berry hints.

The Black Pearl **White Sturgeon** is bred and grown in Calvisano, North Italy. The flavour is perfectly balanced with round notes, combining delicate nuances of the sea with light, buttery hints of pastry.

SIGNATURE SNACKS

ARTISAN BREAD 18

Heritage grain wheat, smoked Wagyu fat butter, lava salt

WAGYU CHARCUTERIE 28

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

KATSU SANDWICH 105

Japanese Wagyu A5 striploin, sugar loaf slaw, Forged cultured quail parfait

RAW

APPELLATION OYSTERS $\frac{1}{2}$ Dozen 49 Dozen 89

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

YELLOWTAIL KINGFISH 36

Citrus buttermilk dressing, linaria flowers, salmon roe, eschalot, dill

YELLOWFIN TUNA 34

Soy & sesame dressing, chilli yoghurt, shishito peppers, pickled
chestnut mushrooms

HOKKAIDO SCALLOP CEVICHE 34

Chardonnay vinaigrette, avruga, Granny Smith apple, carrot

WAGYU BEEF TARTARE 39

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

SEAFOOD PLATTER 320

Appellation Oysters, dressed crab bites, poached slipper lobster, prawn cocktail,
mussels escabeche, yellowtail kingfish, Hokkaido scallops

GET STARTED

SKULL ISLAND PRAWNS 59

XO butter, mirin, fermented chilli, lemon, pimentón oil

ESCARCOT 34

Confit garlic parsley butter, buttermilk rolls, Cheddar, Parmesan

CALAMARI 22

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

ROASTED BONE MARROW 37

Braised oxtail, Ras el Hanout, charred pita, pickled eschalots

STRACCIATELLA 28

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

MEAT PROGRAM

Collinson & Co are Australian artisan beef purveyors and only offer what is available. Their Black Angus beef is sourced from the pastures of Southern Australia, where abundant rainfall & cool temperatures provide the perfect environment for producing grass fed hormone free, naturally marbled Angus beef.

O'Connor is known as Gippsland's finest beef for three generations. Grazing on what is undeniably Australia's finest environment for producing premium beef. Their cattle are entirely free range, raised on a natural diet of pure pastures. Flourishing in the crisp fresh air, pristine water and nutrient rich landscape.

Mayura Station is positioned on the pristine limestone coast of South Australia. Situated in an area perfectly sculpted with rich and healthy rolling hills and fertile soils which create the ultimate quality Wagyu beef.

Mayura is considered one of the best and most accredited Wagyu beef producers in Australia.



STEAK SELECTION

Handpicked from the most unique and well respected meat programs in Australia.
Grilled to your liking and served with your choice of beef tallow chips or salad.

BLACK ANGUS

COLLINSON & CO, MB3+

Striploin	Grass Fed	300g	87
Fillet	Grass Fed	300g	98
T-Bone	Grass Fed	1kg	225
Tomahawk	Grass Fed	1.5kg	275

O'CONNOR, MB5+

Fillet	Long Grain Fed	200g	75
Rib Eye	Long Grain Fed	400g	110

WAGYU

MB6+

Rib Eye	Grain Fed 450 Days	300g	135
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MAYURA STATION, MB7+

'Platinum' Eye of Rump	Grain Fed 450 Days	300g	79
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'Signature' Tomahawk - Ask your waiter for today's selection 375/kg

IN-HOUSE DRY-AGEING PROGRAM

Featuring exclusive and unique cuts aged in Wagyu fat and dark chocolate.
Grilled to your liking and served with your choice of beef tallow chips or salad.
Please ask your waiter for today's selection.

SAUCE

Mushroom	6
Three Pepper	6
Blue Cheese	7
Fermented Chilli	8
Chimichurri	8

SOMETHING ELSE

WAGYU BURGER

Wagyu bacon, fermented ketchup, pickles, cheese sauce, served with beef tallow chips

40

UNI PASTA

Saffron bucatini, slipper lobster, dressed white crab, shaved asparagus, prawn oil

68

TOOTHFISH

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

62

VEAL MILANESE

Sage, veal jus, Parmesan, crispy capers

59

CHARRED CAULIFLOWER STEAK

Hazelnut foam, toasted seeds, king brown mushroom, smoked vegetable jus

32

GUNDAGAI LAMB RACK (1kg)

Chimichurri jus, fermented chilli basting

210

A BIT ON THE SIDE

CHIPS

Beef tallow chips

10

BROCCOLINI

Whipped maple tofu, toasted sesame, yuzu dressing, pickled eschalots

23

POMME PURÉE

Burnt butter, chives

17

POTATO CHEESE FRITTER

Japanese BBQ sauce, aïoli, shaved bonito

24

BRUSSELS SPROUTS

Burnt butter, fermented chilli & honey glaze

19

MAC & CHEESE

Black garlic béchamel, Cheddar, chives

22

BABY GEM SALAD

Whey rinse, burnt honey & mustard buttermilk, ricotta salata, toasted seeds, pickled onions

17

SWEET ENDING

DATE BABA

23

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

WAGYU FAT DELICE

26

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

PISTACHIO BOMBE

25

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

SORBET

16

A selection of three seasonal house-made sorbets.