



## PREMIUM SYDNEY ROCK OYSTERS

Natural (GF, DF) w/ Lemon	3.9 each
Wood Fired Kilpatrick (GF, DF)	4.9 each
Wood Fired Half Shell Scallops	4.9 each

Crispy Bacon, Garlic Butter & Golden Breadcrumbs

## STARTERS

Warm Marinated Eden Valley Olives (GF, DF, V)	7.0
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Lemon, Orange, Chilli, Garlic & Rosemary

Local Organic Sourdough (V)	9.9
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Hunter Valley Olive Oil, Balsamic Caramel, Honeycomb Butter

Crispy Tempura Zucchini Flowers (V)	18.9
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Goats Curd, Salted Macadamia, Lemon & Basil

Crunchy Queso Fundido Potato Skins	15.9
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Hot Melted Cheese, Spicy Chorizo, Fresh Jalapeno Chilli, Coriander, Sour Cream & Guacamole

Vine Ripened Tomato & Basil Bruschetta (GFO)	16.9
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Chargrilled Sourdough, Torn Fresh Mozzarella, Red Onion, Balsamic Dressing

Wild Mushroom & Pinenut Arancini (V)	16.9
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Tallegio, Parmesan, Aioli

Chilli Salt & Pepper Squid (DF, GFO)	18.9
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Green Chilli Mayonnaise, Coriander & Lemon

Duck & Cognac Pate (GFO)	17.9
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Caramelised Onion Jam, Toasted Brioche & French Cornichons

Crispy Fried Chicken Wings (6) (GFO)	14.9
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Tossed In 6 Degrees Spicy House Marinade, Spring Onions, Black Sesame Seeds, Lime Aioli

Hand Rolled Pork & Prawn Spring Rolls	16.9
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Roasted Peanut, Chilli & Red Pepper Dipping Sauce

Sticky Braised Pork Belly (GF)	18.9
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5 Spice Caramel, Fried Chilli & Shallots & Toasted Sesame

## GRAZING PLATTERS

Perfect For Sharing

Bastille Platter (GFO)	27.9
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Smoked Pork & Veal Terrine, Duck & Cognac Pate, Baby Gherkins, Brie Cheese, Nicoise Olives, Goats Cheese Rolled in Black Pepper & Grilled Sourdough

Mezze Platter (GFO, VO)	27.9
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Wood Roasted Eggplant Dip, Hummus, Smoked Cod Dip, Red Peppers Stuffed with Feta, Grilled Haloumi, Blistered Chorizo, Warm Olives & Sourdough

The Amalfi (GFO)	39.9
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Proscuitto, Salami, Blue Cheese w/ Honeycomb, Spanish Goats Cheese, Soft Brie, Cheddar, Fig Paste, Green Topenade, Cornichons, Grissini & Grilled Sourdough

## SALADS

Crispy Duck Salad (DF)	24.9
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Marinated Soba Noodles, Fresh Herbs, Crunchy Asian Vegetables, Ponzu Dressing & Toasted Sesame

Moroccan Salad (GFO, DFO, V)	19.9
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Pearl Cous Cous, Spiced Wood Roasted Eggplant, Pumpkin, Pistachios, Currants, Labna, Toasted Pumpkin Seeds & Tumeric Yoghurt

Add Chicken/Smoked Salmon	4.5/5.0
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Buddha Bowl (V, GF, DFO)	19.9
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Wood Roasted Pumpkin, Spinach, Dukkah, Avocado, Quinoa, Toasted Seeds & Nuts, Haloumi & Beetroot Hummus

Add Chicken/Smoked Salmon	4.5/5.0
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Atlantic Salmon Poke Bowl	24.9
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Organic Brown Rice & Quinoa, Ponzu Marinated Diced Salmon, Sesame Crusted Avocado, Flaked Wakame, Pumpkin & Spring Onion

## MAINS

Golden Chicken Breast Schnitzel (DF)	25.9
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Aioli, Fat Cut Chips, Crunchy Slaw

Crispy Beer Battered Flathead (DF)	27.9
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Tartare Sauce, Crunchy Slaw & Fat Cut Chips

Pan Fried Northern Rivers Veal Escalopes (GFO)	35.9
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Creamed Potato, Capers, Lemon, Parsley, Shiraz Jus & Parmesan Crackle

Roasted Crispy Skinned Duck (GF, DF)	35.9
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Wok Tossed Greens, Cinnamon & Red Vinegar Glaze, Toasted Cashews

Pan Fried Gnocchi (V)	31.9
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Confit Garlic, Torn Basil, Wood Roasted Eggplant, Rich Tomato Sugo, Parmesan Crackling

Pan Fried NT Barramundi	35.9
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Buckwheat Tabouleh, Heritage Tomatoes, Green Harissa, Kohlrabi, Lime & Red Onion

Hand Made Pasta (DFO)	33.9
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Tiger Prawns, Crab, Chilli, Garlic, Parmesan Crumb

Crispy Skinned Huon Salmon Fillet (GF)	36.5
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Wood Roasted Beetroot Puree, Salsa Verde, Hazelnuts, Red Sorrel

Wood Roasted Spatchcock Chicken (GF)	34.9
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Fresh Summer Peas, Beans & Sprouts, Charred Zucchini, Lemon Olive Oil Mash, Pan Jus

## SHARING FOR TWO

8 Hour Slow Cooked Lamb Shoulder (GFO)	68.9
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Portuguese Piri Piri Spices, Hummus, Tzatziki, Tabouli, Pita Breads, Garlic Dressing & Green Leaf Salad

Six Degree's Hot & Cold Seafood Platter	139.0
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Fresh King Prawns, Blue Swimmer Crab, Smoked Salmon, Oysters Natural & Kilpatrick, Wood Roasted Scallops, Beer Battered Flathead Fillets, Crumbed Whiting, Flash Fried Salt & Pepper Squid, Chips, Greek Salad, Fresh Fruit & Dipping Sauce With Lemon,

GF - Gluten Free | GFO - Gluten Free Option Available

DF - Dairy Free | V - Vegetarian

Some of Our Menu Items May Contain Traces of Nuts, Dairy, Flour & Eggs  
15% Surcharge Applies on Public Holidays. Sorry We Do Not Split Bills.

Instagram: sixdegreesnewcastle

Gift Vouchers Available



## CHAR GRILL

We have specially selected our steaks from some of the best beef producers in Australia.

All steaks are served with fat cut chips, wood roasted onions, garlic green beans and your choice of one of the following:

- Low and slow, house made, spicy Chipotle BBQ
- Freshly grated horseradish Creme Fraiche
- Red wine jus
- Cafe D' Paris butter
- South American Chimmichurri

**Cape Grim, 300g Scotch Fillet 39.9**  
 Finely marbled British bred cattle from Tasmania, raised free range on the purest fertile pastures for a rich and flavoursome steak

**"Grainge" Black Angus 200g Eye Fillet 42.9**  
 Taken from the centre of the tenderloin, this is the finest cut hand selected from Riverina NSW, Grain fed for 120+ days

**"Pinnacle" 400g Dry Aged Sirloin 42.9**  
 On the bone, packed with intense dry aged flavour and tenderness, free range, 100% grass fed and MSA graded

**180 Gram Beef Burger 24.9**  
 Smoked Bacon, Beetroot Jam, Monterey Jack Cheddar, Salad, Egg & Steak Cut Chips

## SIX DEGREES "COLLECTIVE MENU"

Our Collective Menu is Designed for Sharing

& is Available for 4 or More Guests

Six Dishes \$49.50pp

Eight Dishes \$59.50pp (# Denotes Extra Dishes)

### 1st Course

#### • Warm Marinated Eden Valley Olives

Lemon, Orange, Chilli, Garlic & Rosemary

#### • Chargrilled Sourdough

Wood Roasted Eggplant Dip, Hummus, Smoked Cod Dip

#### # Hand Rolled Pork & Prawn Spring Rolls

Roasted Peanut, Chilli & Red Pepper Dipping Sauce

### 2nd Course

#### • Wild Mushroom & Pinenut Arancini

Tallegio, Parmesan, Aioli

#### • Chilli Salt & Pepper Squid

Green Chilli Mayonnaise, Coriander & Lemon

#### # Wood Fired Half Shell Scallops

Crispy Bacon, Garlic Butter & Golden Breadcrumbs

### Main Course

#### • 8 Hour Slow Cooked Lamb Shoulder

Portuguese Piri Piri Spices, Hummus, Tzatziki, Tabouli,

#### • Pita Breads, Garlic Dressing & Green Leaf Salad

### Dessert Option \$6pp

#### • Spanish Style Churros

Warm Belgium Chocolate, Salted Caramel & Vanilla Ice Cream

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## AUTHENTIC NAPOLETANA PIZZA

From the Wood Fired Oven

Gluten Free Option Available | All Bases Are Vegan

**Aglione (v) 20.9**

Confit Garlic, Black Garlic, Fresh Herbs, Parmigiano Reggiano

**Margherita (v) 23.9**

Wood Fried Vine Ripened Cherry Tomato, Mozzarella, Basil, Sugo

**Ananas 24.9**

Smoked Leg Ham, Caramelised Pineapple, Sugo, Mozzarella

**Vegetariano (v) 24.9**

Fire Roasted Pumpkin, Crumbled Feta, Spinach, Artichokes, Toasted Pinenuts

**Gamberi 27.9**

King Prawns, Chorizo, Binnorie Feta, Chilli, Mozzarella, Olive Oil

**Leggera 26.9**

Prosciutto, Basil Sugo, Mozzarella, Fresh Parmesan, Rocket, Chilli, Lemon Oil

**Quattro Formaggio 24.9**

Mozzarella, Parmigiano Reggiano, Feta, Gorgonzola, Sugo

**Pollo alla Bosciola 25.9**

Wood Fired Chicken, Mushrooms, Parmigiano Reggiano, Sugo, Mozzarella

**Agnello Picante 26.9**

Pulled Lamb, Spanish Onion, Green Olives, Goats Feta, Toasted Almonds & Harissa Aioli

**Con Carne 26.9**

Parma Ham, Salumi, Smoked Bacon, Calabrese Sausage, Chorizo, Mozzarella, Sugo

**Frutti de Mare 27.9**

Prawns, Mussels, Squid, Capers, Olives, Mozzarella, Sugo

## SIDES

**Fat Cut Chips (GF, DF) 9.9**

Aioli

**French Fries (GF, DF) 8.5**

**Greek Salad (GF) 9.9**

Vine Tomato, Kalamata Olives, Cucumber, Spanish Onion, Crumbled Feta & Red Wine Vinaigrette

**Tomato, Mozzarella & Torn Basil Salad 9.9**

Red Wine Vinaigrette (GF)

**Buttered Seasonal Greens (GF) 8.9**

**Paris Mash (GF) 9.0**

## CHILDRENS MEALS

All 10.9

### Freshly Crumbed Schnitzel

Shoestring Fries & Salad

### Lightly Battered Fish

Shoestring Fries & Salad

### Rustic Pasta

Tomato & Basil Sauce, Parmesan Cheese