



## 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)	7.9
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Lemon, Orange, Chilli, Garlic & Rosemary

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

Six Degrees Classic Garlic Bread Basket	9.9
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Spanish "Grand Reserva" Serrano Ham	18.9
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Chargrilled Artichoke, Buffalo Mozzarella, Croutons, Aged Sherry Vinegar Dressing

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

QLD King Prawns & Baby Squid (GFO)	23.9
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Sauteed In Olive Oil with Garlic, Chilli, Lemon Spring Onions & Parsley, Served With Grilled Sourdough

## GRAZING PLATTERS

Perfect For Sharing

Bastille Platter (GFO)	29.9
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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)	29.9
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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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Prosciutto, Salami, Blue Cheese w/ Honeycomb, Spanish Goats Cheese, Soft Brie, Cheddar, Fig Paste, Green Tapenade, Cornichons, Grissini & Grilled Sourdough

GF - Gluten Free | GFO - Gluten Free Option Available  
DF - Dairy Free | V - Vegetarian

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, funghi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% Surcharge Applies on Public Holidays. Sorry We Do Not Split Bills.

Instagram: sixdegreesnewcastle  
Gift Vouchers Available

## SALADS

House Smoked Ocean Trout Salad (GF)	24.9
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Edamame Beans, Cucumber, Rocket, Apple, Lemon Dill & Sour Cream Dressing

Yogi Protein Bowl (V, GF)	20.9
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Organic Lentils & Brown Rice, Warm Chickpea Felafels, Cucumber, Roast Pumpkin, Shredded Summer Greens, Green Tahini Yoghurt Dressing, Crushed Macadamias

Bali Bowl (DFO, GF)	20.9
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Peanut Grilled Organic Tofu, Shredded Cabbage, Carrot & Spring Onions, Snow Peas & Sprouts, Avocado, Lime, Chilli

Buddha Bowl (V, GF, DFO)	20.5
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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, Rustic Cut Chips, Crunchy Slaw

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

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

Chargrilled Lamb Fillets (DFO)	35.9
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New Season Peas & Sugar Snaps, Rosemary & Sea Salt Crispy Chats, Persian Feta, Red Wine Jus

Crispy Skin N.T Barramundi	35.9
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Charred Corn, Corriander, Avocado & Tomato Salsa, Palm Sugar & Tamarind Glaze

Pan Fried Huon Salmon	36.5
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Citrus Dressed Raw Summer Greens & Target Beets, Green Goddess Dressing, Toasted Almonds

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

Wood Roasted Corn Fed Chicken Breast	34.9
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Paris Mash, Roasted Swiss Brown & Portabello Mushrooms, Wild Garlic Leaf, Pan Jus

Hand Rolled Pumpkin & Ricotta Gnocchi	29.9
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Asparagus, Rainbow Chard, Toasted Hazelnuts, Sage Butter, Parmesan Crumb

## 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.



## CHAR GRILL

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

All steaks are served with rustic cut chips, wood roasted onions, garlic green beans, mustard 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

**Grainge 400g Ribeye On The Bone 45.9**  
 The King of Steaks! Packed with Flavour from its Finely Marbled Texture, 100 Day Grain Fed, 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

**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

**Legerra 26.9**  
 Prosciutto, Basil Sugo, Mozzarella, Fresh Parmesan, Rocket, Chilli, Lemon Oil

**Texas 25.9**  
 Smokey BBQ Sauce, Smoked Bacon, Pepperoni, Leg Ham, Wood Fired Chicken, Mozzarella

**Pollo alla Boscioia 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

## SIDES

**Rustic 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