



PREMIUM SYDNEY ROCK OYSTERS

Natural w/ Lemon	3.9 each
Wood Fired Kilpatrick	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)	7.0
--------------------------------------------	-----

Lemon, Orange, Chilli, Garlic & Rosemary

Local Organic Sourdough	9.9
-------------------------	-----

Hunter Valley Olive Oil, Balsamic Caramel, Honeycomb Butter

Crunchy Falafel (VE)	14.9
----------------------	------

Beetroot Hummus, Crispy Chickpeas, Roasted Hazelnuts & Watercress

Vine Ripened Tomato & Basil Bruschetta	16.9
----------------------------------------	------

Chargrilled Sourdough, Torn Fresh Mozzarella, Red Onion, Balsamic Dressing

Wild Mushroom & Pinenut Arancini	16.9
----------------------------------	------

Tallegio, Parmesan, Aioli

Chilli Salt & Pepper Squid (DF)	18.9
---------------------------------	------

Green Chilli Mayonnaise, Coriander & Lemon

Duck & Cognac Pate (GFO)	17.9
--------------------------	------

Caramelised Onion Jam, Toasted Brioche & French Cornichons

Crispy Fried Chicken Wings (6)	14.9
--------------------------------	------

Tossed In 6 Degrees Spicy House Marinade, Spring Onions, Black Sesame Seeds, Lime Aioli

Hand Rolled Pork & Prawn Spring Rolls	16.9
---------------------------------------	------

Roasted Peanut, Chilli & Red Pepper Dipping Sauce

House Smoked Tasmanian Ocean Trout	19.9
------------------------------------	------

New Season Potato Salad, Lemon, Dill, Baby Onions & Capers

GRAZING PLATTERS

Perfect For Sharing

Bastille Platter (GFO)	27.9
------------------------	------

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
-------------------------	------

Wood Roasted Eggplant Dip, Hummus, Smoked Cod Dip, Red Peppers Stuffed with Feta, Grilled Haloumi, Blistered Chorizo, Warm Olives & Sourdough

SALADS

Crispy Duck Salad (DF)	24.9
------------------------	------

Marinated Soba Noodles, Fresh Herbs, Crunchy Asian Vegetables, Ponzu Dressing & Toasted Sesame

Moroccan Salad (GFO, DFO)	19.9
---------------------------	------

Pearl Cous Cous, Spiced Wood Roasted Eggplant, Pumpkin, Pistachios, Currants, Labna, Toasted Pumpkin Seeds & Tumeric Yoghurt

Add Chicken/Smoked Salmon	4.5/5.0
---------------------------	---------

Buddha Bowl (V, GF, DFO)	19.9
--------------------------	------

Wood Roasted Pumpkin, Spinach, Dukkah, Avocado, Quinoa, Toasted Seeds & Nuts, Haloumi & Beetroot Hummus

Add Chicken / Smoked Salmon	4.5/5.0
-----------------------------	---------

MAINS

Golden Chicken Breast Schnitzel (DF)	25.9
--------------------------------------	------

Aioli, Fat Cut Chips, Crunchy Slaw

Coopers Beer Battered Barramundi (DF)	27.9
---------------------------------------	------

Tartare Sauce, Crunchy Slaw & Fat Cut Chips

Pan Fried Northern Rivers Veal Escalopes	35.9
------------------------------------------	------

Creamed Potato, Capers, Lemon, Parsley, Shiraz Jus & Parmesan Crackle

Crispy Skinned Confit Duck (GF, DF)	35.9
-------------------------------------	------

Pan Fried Gnocchi, Wild Garlic, Baby Spinach, Swiss Brown Mushrooms & Red Wine Jus

Oven Roasted Huon Salmon Fillet	36.5
---------------------------------	------

Shaved Fennel & Summer Radish Salad, Lime & Herb Dressing & Toasted Rice

Crispy Skinned NT Barramundi	35.9
------------------------------	------

Wok Fried Asian Greens, Chilli & Sesame Caramel Dressing & Charred Lime

Hand Made Pasta (DFO)	33.9
-----------------------	------

Tiger Prawns, Crab, Chilli, Garlic, Parmesan Crumb

Handmade Pappardelle Pasta	31.9
----------------------------	------

Hazelnut Pesto, Wood Roasted Eggplant & Zucchini, Charred Portobello Mushrooms & Freshly Grated Parmesan

Roasted New England Lamb Rump	34.9
-------------------------------	------

Borlotti Beans, Roasted Red Onion, Baby Beets & Summer Peas

SHARING FOR TWO

8 Hour Slow Cooked Lamb Shoulder (GFO)	68.9
----------------------------------------	------

Portuguese Piri Piri Spices, Hummus, Tzatziki, Tabouli, Pita Breads, Garlic Dressing & Green Leaf Salad

CHILDRENS MEALS

All 10.9

Freshly Crumbed Schnitzel

Shoestring Fries & Salad

Lightly Battered Fish

Shoestring Fries & Salad

Rustic Pasta

Tomato & Basil Sauce, Parmesan Cheese

GF - Gluten Free | GFO - Gluten Free Option Available

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

AUTHENTIC NAPOLETANA PIZZA

From the Wood Fired Oven

Gluten Free Option Available

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

GF - Gluten Free | GFO - Gluten Free Option Available

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