

COCKTAILS

SHARING IS CARING
TASTY!

COCKTAILS TO SHARE

BLUEBERRY, BASIL & ELDERFLOWER PUNCH

VODKA, ELDERFLOWER, BLUEBERRY, FRESH BASIL
APPLE JUICE, LEMON JUICE, SODA

ELDERFLOWER PALOMA

TEQUILA, ELDERFLOWER LIQUEUR, AGAVE, GRAPEFRUIT
JUICE, LIME, SODA

PEACH ICED TEA

VODKA, PEACH LIQUEUR, STRAWBERRIES
BLACK TEA, LEMON, SODA

MANGO & LYCHEE PUNCH

WHITE RUM, LYCHEE, MANGO, APPLE JUICE, LEMON
JUICE, LEMONADE

BLOOD ORANGE SOFI SPRITZ

BLOOD ORANGE, RIESLING, BITTERS, LIME, SODA

WHITE WINE & STRAWBERRY SANGRIA

WHITE WINE, STRAWBERRY CIDER SYRUP, COINTREAU
STRAWBERRIES, LEMON, PINEAPPLE JUICE

WHITE PEACH & GINGER SOFI SPRITZ

WHITE PEACH, GINGER, WHITE WINE, MINT
LEMON, SODA

SPICED RED WINE SANGRIA

RED WINE, COINTREAU, SPICE SYRUP, ORANGE
JUICE, LEMON

COCKTAILS

JUST
FOR YOU!

PINK GRAPEFRUIT SPRITZ

PINK GIN, APEROL, PINK GRAPEFRUIT JUICE, LIME
ROSEMARY SYRUP, SODA

CACTUS QUENCHER

TEQUILA, AGAVE, MINT, PINEAPPLE JUICE, LEMON

BASIL & CUCUMBER GIMLET

GIN, LIME, BASIL, CUCUMBER, SUGAR

WATTLE TOFFEE SOUR

VODKA, WATTLE TOFFEE LIQUEUR, LEMON, SUGAR
PASSIONFRUIT SYRUP, EGG WHITE

SPICED RUM DERBY

SAILOR JERRY'S, CINZANO, PASSIONFRUIT
LEMON JUICE, SUGAR

STRAWBERRY BUBBLES

STRAWBERRY CIDER SYRUP, CHAMBORD, SPARKLING
WINE

PASSIONFRUIT & ELDERFLOWER PUNCH

PLUM PISCO, ELDERFLOWER, COINTREAU,
PASSIONFRUIT, PINEAPPLE, LIME, GINGER BEER
ORANGE

LYCHEE LADY

VODKA, ELDERFLOWER, LYCHEES, CLOUDY APPLE
LEMON

APEROL SPRITZ

APEROL, SPARKLING WINE, SODA, FRESH ORANGE

SIXES BLOODY MARY

INFUSED VODKA, TOMATO JUICE, SPICE MIX, ETC...

SIXES ESPRESSO MARTINI

VODKA, KAHLUA, COGNAC, ESPRESSO

DRINKS

YES
PLEASE!

WINE

BEER
AND
CIDER

ICE COLD

GLASS // HALF // FULL
150ML 500ML 1000ML

POT // PINT // PITCHER

CARAFE WINE

CHARDONNAY // ROBERT OATLEY WA

SAUVIGNON BLANC // WAIRAU RIVER NZ

SANGIOVESE // PIZZINI SA

SHIRAZ // KAESLER STONEHORSE SA

BOTTLED WINE

WHITE

GLASS // 375ML // 750ML

RIESLING DANDELION SA

330ML //

SAUVIGNON BLANC CRAGGY RANGE NZ

330ML //

SOAVE PEIROPAN ITALY

330ML //

PINOT GRIS PORTSEA VIC

CHARDONNAY LA CREMA USA

330ML //

RED

GLASS // 375ML // 750ML

ROSÉ SAINT AIX FRANCE

355ML //

PINOT NOIR SAINT CLAIR NZ

330ML //

PINOT NOIR BELLVALE VIC

330ML //

CHIANTI PEPPOLI ITALY

375ML //

GSM TORBRECK 'THE STEADING' SA

355ML //

CABERNET SAVIGNON MERLOT CULLEN WA

330ml //

SHIRAZ SHAW & SMITH SA

330ML //

BUBBLES

GLASS // 375ML // 750ML

SIXES HOUSE SPARKLING SA

345ML //

PROSECCO BANDINI ITALY

330ML //

DUVAL LEROY NV FRANCE

500ML //

VEUVE CLICQUOT BRUT NV FRANCE

330ML //

375ML //

330ML //

330ML //

ON DRAUGHT

4 PINES PALE ALE

STONE & WOOD PACIFIC ALE

KIRIN

WHITE RABBIT DARK ALE

ROGERS AMBER ALE

NAPOLEONE APPLE CIDER

LIGHT/MID STRENGTH

HAHN LIGHT

XXXX GOLD

PERONI LEGGERA

FULL-STRENGTH BEER

PERONI NASTRO AZZURRO

CORONA

HAHN SUPER DRY

FURPHY

COOPERS PALE ALE

SIERRA NEVADA AMERICAN PALE ALE

WILDE GLUTEN FREE PALE ALE

LITTLE CREATURES IPA

HOEGAARDEN

JAMES SQUIRE AMBER ALE

WHITE RABBIT DARK ALE

BOTTLED GINGER BEER

BROOKVALE UNION GINGER BEER

BOTTLED CIDER

MONTEITHS APPLE

YOUNG HENRYS CLOUDY APPLE

NAPOLEONE PEAR

REKORDERLIG STRAWBERRY & LIME

The Speak was Easy
The Food was Shared
The Drink Appreciated

JUST WHAT I
NEEDED

SIXES AND SEVENS
MENU

FIND A TABLE / ORDER AT THE BAR / SPEAK WITH EASE



EATS



TO SHARE

- CRUNCHY CORN KERNELS // SPICED \$6
- MIXED OLIVES // HERBS // OLIVE OIL \$9
- SHITAKE MUSHROOM SPRING ROLLS // RICE NOODLE SWEET CHILLI DIPPING SAUCE (2) \$9
- STICKY BEEF SPRING ROLLS // RICE NOODLE // MINT CORIANDER // SOY GINGER DIPPING SAUCE (2) \$9
- BEER BATTERED CHIPS // AIOLI \$9
- PIZZA BREAD FINGERS // MUSHROOM DIP // FETA (6) \$10
- ROCKET SALAD // POACHED PEAR // SHAVED PARMESAN TOASTED CORN // VINAIGRETTE \$12
- CRUMBED HALOUMI CHIPS // HARISSA AIOLI (6) \$14
- MAPLE BACON CHEESE BALLS // PARMESAN // SOUR CREAM SMOKEY BACON DIP (6) \$14
- CHILLI CHICKEN CRISPY TACO // VEGETABLE SLAW // GUACAMOLE CRISPY SHALLOTS // PEPPERED SOUR CREAM (3) \$16
- SALT & PEPPER CALAMARI // FLASH FRIED // CAPER AIOLI \$16

SALADS

- ROASTED PUMPKIN // MUSHROOM // LENTILS // ROCKET CHERRY TOMATO // VINAIGRETTE \$16
- ADD GRILLED HALOUMI \$6 per serve
- POACHED CHICKEN // SHAVED VEGETABLES TOASTED PEPITAS // SHALLOTS // CHARDONNAY DRESSING \$17
- HOT SMOKED SALMON // GREEN BEANS // FENNEL FETA // ROCKET // POTATO // LIME AIOLI \$19

BURGERS

- CRUMBED HALOUMI // MUSHROOM PATÉ // BABY COS GARLIC AIOLI // CRUNCHY CORN \$14
 - PULLED CHILLI CHICKEN // BABY COS // GINGER GUACAMOLE // SOUR CREAM // FRIED GUINDILLA \$15
 - CRUMBED PHILLY STEAK // JACK CHEESE // COS LETTUCE RANCH DRESSING // FRIED PICKLE \$15
 - CRUMBED FISH // SNAPPER // CRUNCHY CORN CRUMB BABY COS // SLAW // CAPER AIOLI // SWEET POTATO CRISPS \$16
- ADD CHIPS \$4 per serve

PIZZA

- THREE CHEESE // NAPOLI SAUCE // MOZZARELLA PARMESAN // GRUYERE \$16
- ITALIAN // NAPOLI SAUCE // PANCETTA // ROCKET // PEAR REGGIANO // BALSAMIC \$19.5
- CHILLI PRAWN // NAPOLI SAUCE // PICKLED FENNEL ROCKET // MOZZARELLA // LIME AIOLI \$24

MAINS

- CHICKEN & LEEK PIE // CREAMED POTATO SAFFRON CREME // BUTTERED BEANS \$16
- PORK & FENNEL SAUSAGES // CREAMED POTATOES RED CABBAGE CONFIT // ONION GRAVY \$19
- FISH & CHIPS // BEER BATTERED SNAPPER GARDEN SALAD // TARTARE SAUCE // CHIPS \$24
- STEAK SANDWICH // 200G ANGUS RIB FILLET // JACK CHEESE MAPLE BACON // FRIED EGG // MUSTARD MAYO // FRIED PICKLE TOASTED SOURDOUGH // CHIPS \$25
- SESAME CRUSTED ATLANTIC SALMON // ROASTED CHATS HARISSA AIOLI // PICKLED FENNEL & SNOW PEA SALAD \$26
- 300G BLACK ANGUS RUMP STEAK // COLESLAW // CHIPS W/ GREEN PEPPERCORN SAUCE OR RED WINE JUS \$28

DESSERT

- WHITE CHOCOLATE TORTE // HONEY COMB ICE CREAM CANDIED ORANGE \$10
 - BOUTIQUE AUSTRALIAN CHEESE BOARD TWO \$19 // THREE \$27 BRIE // BLUE // CHEDDAR
- W/ QUINCE PASTE, TOASTED TURKISH, FALWASSER CRISP BREAD & FRUIT

