

6HEAD Perth

Shop 1, Ground Floor · +61861638888 · Updated: Jan 14, 2026

[View online menu](#)



SIGNATURE SNACKS 4

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| Artisan Bread | \$17.00 |
| Heritage grain wheat, smoked Wagyu fat butter, lava salt | |
| Garlic Brioche | \$21.00 |
| Confit garlic butter, Parmesan, avruga | |
| Wagyu Charcuterie | \$28.00 |
| Mayura Station 'Signature' MB9+ salami & bresaola, charred pickles | |
| A5 Hokkaido Skewer | \$125.00 |
| Charred pita, burnt chilli, avruga, crème fraîche, coriander | |

RAW 6

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| Appellation Oysters 1/2 Dozen | \$46.00 |
| From a series of estuaries across the East Coast of Australia, served with yuzu & sesame mignonette | |
| Appellation Oysters Dozen | \$86.00 |
| From a series of estuaries across the East Coast of Australia, served with yuzu & sesame mignonette | |
| Kingfish Ceviche | \$35.00 |
| Cured Hiramasa kingfish, garlic creme fraiche, gin & citrus dressing, pickled radish, coriander | |
| Yellowfin Tuna | \$32.00 |
| Seared yellowfin tuna, soy & sesame dressing, chilli yoghurt, shishito peppers, pickled chestnut mushroom | |
| Hokkaido Scallop Crudo | \$32.00 |
| Seared Hokkaido scallops, nashi pear, yuzu kosho, pickled walnuts, yuzu oil | |
| Mayura Station 'Platinum' Tartare | \$33.00 |
| Raw Wagyu rump MB7+, condiments, pickled mustard seed, egg yolk, morels, dashi, puffed beef crackling | |

CAVIAR 7

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| Caviar Bite | \$35.00 |
| Black Pearl Oscietra Black, crème fraîche, chives | |
| ARS ITALICA Oscietra 10g | \$120.00 |
| Served with Wagyu butter croissant, crème fraîche, chives, shallot, soft-boiled quail egg | |

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| ARS ITALICA Oscietra 30g | \$350.00 |
| Served with Wagyu butter croissant, crème fraîche, chives, shallot, soft-boiled quail egg | |
| BLACK PEARL Beluga 10g | \$165.00 |
| Served with Wagyu butter croissant, crème fraîche, chives, shallot, soft-boiled quail egg | |
| BLACK PEARL Beluga 30g | \$450.00 |
| Served with Wagyu butter croissant, crème fraîche, chives, shallot, soft-boiled quail egg | |
| BLACK PEARL White Sturgeon 10g | \$90.00 |
| Served with Wagyu butter croissant, crème fraîche, chives, shallot, soft-boiled quail egg | |
| BLACK PEARL White Sturgeon 30g | \$200.00 |
| Served with Wagyu butter croissant, crème fraîche, chives, shallot, soft-boiled quail egg | |

GET STARTED 5

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| XO Prawns | \$59.00 |
| Skull Island tiger prawns, XO butter, 6HEAD fermented chilli sauce, lemon, pimentón oil | |
| Calamari | \$22.00 |
| Buttermilk & confit garlic marinated, southern-style coated and fried, served with yuzu lime aioli | |
| Beetroot Terrine | \$26.00 |
| Honey goat curd yoghurt, black garlic aioli, beetroot chips, hazelnut dukkah | |
| Burrata | \$32.00 |
| Pan-roasted mushrooms, hazelnut foam, garlic oil, crostini | |
| Wagyu Ox Tongue | \$36.00 |
| Slow-cooked tongue, pickled mustard & carrot, puffed quinoa, charred shishito pepper, jus | |

STEAK SELECTION 15

COLLINSON & CO, MB3+

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| Striploin | \$83.00 |
| 300g Grass Fed | |
| Fillet | \$95.00 |
| 300g Grass Fed | |
| T-Bone* | \$220.00 |
| 1kg Grass Fed | |
| Tomahawk* | \$240.00 |
| 1.5kg Grass Fed | |

O'CONNOR, MB5+

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| Rib Eye | \$98.00 |
| 400g Long Grain Fed | |

Fillet **\$73.00**

200g Long Grain Fed

6HEAD, WAGYU MB6+

Rib Eye **\$135.00**

300g Grain Fed 450 Days

MAYURA STATION, MB7+

'Platinum' Eye of Rump **\$72.00**

300g Grain Fed 450 Days

'Signature' Tomahawk* **\$370.00**

Grain Fed 450 Days

***Served with both chips and salad. Ask your waiter for today's selection.**

IN-HOUSE DRY-AGEING PROGRAM

Featuring exclusive and unique cuts. Grilled to your liking and served with your choice of chips or salad. Additional cuts available, please ask your waiter for today's selection

SAUCE 5

Mushroom **\$6.00**

Three Pepper **\$6.00**

Fermented Chilli **\$8.00**

Chimichurri **\$7.00**

Blue Cheese **\$7.00**

SOMETHING ELSE 5

Wagyu Burger **\$35.00**

Double 'smashed' patties, American cheese, fermented ketchup, onion, pickles, Wagyu bacon, served with chips

Beef Dumplings **\$37.00**

Mayura Station 'Signature' beef, bone broth, goat curd, black garlic oil, nasturtium

Fish of the Day

Ask your waiter for today's availability

Dry Aged Duck **\$48.00**

Pan-roasted duck breast, charred radicchio, Ramos Pinto Port jus, pickled baby peaches, celeriac purée

Charred Cauliflower Steak **\$32.00**

Cauliflower sauce, hazelnut foam, toasted seeds, king brown mushroom, smoked vegetable jus

A BIT ON THE SIDE 6

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| Chips | \$10.00 |
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| Pomme Puree | \$16.00 |
| Burnt butter, chives | |
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| Pressed Potato | \$21.00 |
| Porcini cream sauce, black garlic creme fraiche | |
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| Brussels Sprouts | \$19.00 |
| Burnt butter, fermented chilli & honey glaze | |
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| Mac & Cheese | \$22.00 |
| Black garlic & truffle béchamel, truffle oil Add shaved black truffle +\$15 | |
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| Baby Gem Salad | \$16.00 |
| Whey rinse, burnt honey & mustard buttermilk, ricotta salata, toasted seeds, pickled onions | |

SWEET ENDING ⁵

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| Date Baba | \$23.00 |
| Date & nashi pear sponge, caramel sauce, lemon myrtle soaked baba, mascarpone Chantilly | |
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| Coffee & Pepperberry Delice | \$25.00 |
| Pepperberry ganache, coffee mousse, salted caramel cream, honey miso ice-cream | |
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| Carrot Five Ways | \$25.00 |
| Carrot sponge, carrot mousse, carrot chips, carrot caramel, burnt carrot caramel ice-cream | |
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| Sorbet | \$16.00 |
| A selection of three seasonal house-made sorbets. Ask your waiter for today's selection. | |
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| Cheese Board | \$68.00 |
| A selection of four wines, served with accompaniments, honey frame, muscatels, crackers. Ask your waiter for today's selection. | |

KIDS ⁴

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| Steak and Chips | \$26.00 |
| 200g Rump Eye, served with chips and Baby Gem Salad | |
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| Burger and Chips | \$20.00 |
| Beef patty, American cheese, served with chips and Baby Gem Salad | |
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| Chicken and Chips | \$18.00 |
| Chicken breast supreme, served with chips and Baby Gem Salad | |
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| Mac and Cheese | \$17.00 |
| Macaroni pasta, béchamel sauce and Parmesan, served with Baby Gem Salad | |