



STARTERS

ZUCCHINI FRIES

Famous zucchini fries with rosemary aioli 55

TEMPURA PRAWNS

4 Tempura battered prawns served with Thai inspired sticky oriental dip with rocket salad 95

MUSSEL POT

8 Mussels, in a creamy garlic and white wine sauce, served with toasted ciabatta 70

VEGETABLE CANNELLONI

Mélange of herbed seasonal vegetables rolled in grilled aubergine, topped with a creamy garlic parmesan sauce and baked in our pizza oven 65

BEEF CARPACCIO

Shavings of beef topped with grana padano, capers, toasted quinoa and pickled red onions, drizzled with balsamic glaze 90

FILLET SUZETTE (served medium)

Cubed fillet sauteed in lemon and olive oil, served with smashed potato 95

GNOCCHI

Homemade gnocchi served with salsa di pomodora and grana padano 65

CHICKEN LIVERS

Creamy peri-peri sauce with garlic ciabatta 65

ASIAN CALAMARI

Fried calamari tossed with Asian dressing, spring onion and chilli 75

BITTERBALLEN

Slow cooked beef croquettes, served with Dijon mustard 75

SOUP OF THE DAY

Ask your waiter for the flavour of the day 48

BOARDS

CHARCUTERIE BOARD

Selection of 3 cold meats, tomato chilli jam, basil pesto coated Fior Di Latte, marinated olives and marinated mushrooms 195

CHEESE BOARD

Selection of cheeses, crackers, chilli jam, preserves, marinated mushrooms and marinated olives 195

COMBO BOARD

Selection of cold meats, cheese, crackers, tomato chilli jam, preserves, marinated olives and marinated mushrooms 265

SALADS

ROOIBOS SMOKED CHICKEN & PINEAPPLE

Homemade Rooibos smoked chicken, pineapple, exotic tomatoes, snap peas, cucumber and celery on a bed of mixed garden greens dressed 99

CAESAR

Grilled chicken and bacon, grana padano, boiled egg, fresh garden greens with caesar dressing 99

CALAMARI & CHORIZO

Grilled Falkland calamari and chorizo, snap peas, cucumber, red onion and feta on a bed of mixed leaves with vinaigrette dressing 115

PARMESAN & ARTICHOKE

Fresh garden greens, grana padano, grilled artichokes and avocado dressed with a balsamic honey dressing 85

SMOKED SALMON

Smoked Norwegian salmon, avocado, wasabi green peas, toasted sesame seed, marinated cucumber, pickled red onion and Asian dressing 120

NICOISE

Tuna, baby potatoes, exotic tomatoes, olives, green beans on a bed of mixed leaves, dressed with vinaigrette 99



SIGNATURE MAINS

THE "SIX33" FILLET

Topped with a garlic-buttered black mushroom, served with butternut puree and crispy smashed potato **165**

FILLET SUZETTE 250g (served medium)

Cubed fillet sauteed in lemon and olive oil, served with smashed potato **165**

LAMB SHANK

500g Slow-braised lamb shank cooked in red wine and served with grilled rainbow carrots and a choice of vanilla bean mash or burnt rosemary gnocchi **198**

PISTACHIO CRUSTED SALMON

Served on a bed of noodles with an Asian sauce **190**

CHICKEN & CHORIZO

200g Grilled chicken breast with avo, pickled red onion and chorizo, served with homemade fries or "SIX33" salad **110**

CRUMBED CHICKEN BREASTS

Spicy buttermilk pan-fried chicken breast accompanied with tossed linguine, cherry tomatoes, mushrooms, lemon, garlic and olive oil with a hint of truffle **125**

ASIAN PORK BELLY (LADIES PORTION AVAILABLE)

Rolled pork belly slow poached with ginger, chilli and garlic then grilled and basted with mirin and miso sauce, served with sauteed seasonal vegetables and wasabi mashed potatoes **95/175**

RISOTTO

TRIPLE MUSHROOM RISOTTO (V)

Served with roasted asparagus, drizzled with truffle oil and topped with grana padano **110**
Enjoy it with 125 gram fillet medallions **60**

PRAWN & PEA RISOTTO

Served with crispy prawns and grana padano **175**

CHICKEN, LEMON & CORN RISOTTO

Served with radish, deep fried basil and topped with grana padano **145**

LAMB, PISTACHIO & MINT RISOTTO

Shredded lamb, fresh mint, all spice and lemony pistachios, topped with grana padano **175**

SEAFOOD

GRILLED CALAMARI

Peri-peri or lemon butter sauce, served with Basmati rice **145**

QUEEN PRAWNS

8 Grilled prawns, peri-peri or lemon butter sauce, served with Basmati rice **190**

OLD FASHIONED "HAKE N CHIPS"

Lager battered hake fillet topped with dill mayo, served with homemade fries and herb salad **99**

GRILLS

THE 800G SPATCHCOCK (allow 40 min)

Choice of lemon and herb or peri-peri, marinated, flame-grilled, chopped-up and served with a yoghurt dipping sauce **135**

PORK RIB RACK 600g **175**

GROWN UP SIRLOIN 300g **140**

FILLET 250g **155**

T-BONE 500g **165**

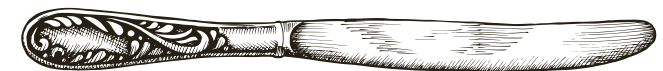
CHICKEN & PRAWN COMBO **195**

SIDES

Crispy Smashed Potatoes | Fries | Onion Rings | Six33 Side Salad | Honey & Soya Glazed Seasonal Veggies | Butternut Puree | Braai'd Sweet Potato **35**

SAUCES

Cheese, Madagascan Peppercorn, Mushroom, Dijon Mustard **30**



BURGERS

All served with homemade fries and BBQ basted

CLASSIC SIX³³ BURGER

200g Pure beef patty on a toasted bun with mayo, lettuce, tomato and caramelized onion **85**

Add Cheddar Cheese **15**

Add Avo **15**

Add Bacon **25**

GOURMET BURGER

200g Homemade beef patty with dijonnaise, shaved grana padano and micro herbs **95**

WAGYU

With garlic aioli and melted mature cheddar, topped with chunky tomato and red onion salsa **135**

BACON, BRIE & FIG BURGER

200g Classic beef burger, fig preserve, melted brie cheese and crispy bacon **120**

CHILLI JAM & CAMEMBERT BURGER

200g Classic beef burger topped with sweet tomato chilli jam and camembert cheese **115**

CRISPY CHICKEN

Flash fried spicy chicken breast with mozzarella, avo, crisp lettuce and lemon mayo slaw **95**

CHICKEN PREGO

Succulent chicken breast served on a Portuguese roll, topped with homemade peri-peri sauce **85**

VEGETARIAN

Chickpea and corn patty with garlic aioli, slivers of beet, micro-herbs and feta **95**

NAKED BURGER (NO ROLL)

200g Pure beef patty, grilled brown mushroom, roasted red pepper salsa topped with mature cheddar **105**

SAUCES

Cheese, Madagascan Peppercorn, Mushroom or Dijon Mustard **30**

WRAPS

Served with a side salad

KLEFTICO

Pulled lamb, red cabbage, pickled cucumber, hummus and minted aioli **95**

CHICKEN & AVOCADO

Cheddar, lettuce, tomato and sweet chillinnaise **85**

HALOUMI & AVOCADO

Lettuce, tomato, rocket and basil-pestonnaise **85**

TRAMEZZINI

Toasted pita bread with mozzarella cheese, served with homemade fries or side salad

CHICKEN MAYO Cajun or plain **75**

BACON, AVO & FETA **85**

VEGETARIAN

Roasted aubergine, red onion, mushrooms, fresh basil and a hint of garlic **75**

CAJUN CHICKEN

Grilled cajun chicken, red onion and avocado **85**

STEAK

Beef strips, homemade tomato chilli jam and mozzarella **95**



PIZZA

MARGARITA

Mozzarella and tomato 75

QUATTRO FORMAGGI

Blue cheese, provolone, brie and shaved grana padano 105

CAPRI

Garlic, bacon and black mushroom 110

SORRENTO

Black mushroom and pepperdew 98

MEXICAN

Bolognese, mixed pepper and chilli 105

ROMA

Bacon, avocado and feta 115

EL GRECO

Pulled lamb, red onion, Danish feta and fresh mint 135

SICILLIANA

Salami, olives and mushrooms 115

QUATRO STAGGIONI

Artichoke, bacon, olives and mushroom 130

CAJUN CHICKEN

Cajun chicken strips, mixed peppers, onion and mushroom 120

DIABLO

Cajun chicken, peppadew, mushroom and pineapple 120

PARMA

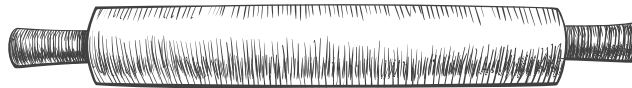
Parma ham, rocket and grana padana 145

SANDRIANO

Sliced chorizo and prawns with peri-peri sauce 145

DAVINCI

Beef strips, mixed peppers, red onion, mushroom, chilli and garlic 120



FOCACCIA

GARLIC & HERB 45

FETA CHEESE & ROCKET 55

MOZZARELLA 55

BOWLED OVER

MOROCCAN CHICKEN BOWL

Moroccan spiced chicken with roasted butternut, red onion, pomegranate seeds, coriander toasted pita strips, on a bed of bulgur wheat and lentils 120

STEAK & GUINNESS PIE

Tender slow braised Guinness marinated steak cubes incased with herbed puff pastry, baked till golden brown, served with creamy mashed potatoes 120

CHICKEN & MUSHROOM PIE

Chicken fillets and button mushrooms in a creamy thyme sauce baked in herbed puff pastry, served with creamy mashed potatoes 120

CHICKEN & PRAWN CURRY

Shelled prawns and cubed chicken breast in a Kashmiri tomato sauce, on a bed of Jasmine rice and a pappadum 155

LENTIL CURRY

Lentils cooked in a tomato and coconut cream, topped with toasted almonds and coconut flakes on a bed of Jasmine rice and wilted spinach 110

MALAY BUTTER CURRY

Spicy Malay infused butter curry served with Basmati rice, carrot and mint sambal with a side of crispy chipatti 135

PASTA

PENNE NAPOLITANA

Homemade traditional Italian ragu 80

PENNE ARABBIATA

Ragu with a hint of fresh chilli and garlic 80

CALAMARI & CHORIZO LINGUINI

Flash-fried calamari and chorizo napped with salsa di pomodora, topped with grana padano and micro herbs 135

GRILLED CHICKEN & BASIL PESTO PENNE

salsa di pomodora with a hint of basil tossed with penne pasta, topped with 200g grilled chicken breast 120

SEAFOOD LINGUINI AL FRESCO

Calamari, mussels and prawns tossed with lime, chilli, fresh coriander and linguini 138

SPAGHETTI AGLIO E OLIO 75

Add Prawn Tails (6) 70

Add Chorizo (6) 40

LINGUINI MAFIOSA

Grilled chicken livers in a cream sauce with a hint of peri-peri 95

SPAGHETTI BOLOGNAISE

Traditional Italian ragu, topped with fried basil 90

LINGUINI AL CARNE

Grilled beef strips tossed with chilli, garlic and a creamy white wine sauce 115

BUTTERNUT PANZEROTTI

Burnt butter and sage with chilli, walnuts, grana padano and a pancetta crumb 99

DESSERT

DECONSTRUCTED ICE-CREAM CONE 65

SPICED POACHED PEARS with vanilla ice-cream 60

BAKED FRENCH PUDDING with vanilla ice-cream 60

CHOCOLATE FONDANT with orange ice-cream 65

CHOCOLATE BROWNIE with pistachio ice-cream 65

CRÈME BRULÉE White chocolate and lavender crème brulee with candied almond flakes 60

PANCAKES

Cinnamon and sugar (2) 25

Add vanilla ice-cream 15

Milktart pancake with vanilla ice-cream 55



KIDS MENU

BAMBINO BURGER

150g Beef patty, lettuce, tomato and homemade fries 48

CHICKEN STRIPS

Homemade strips served with homemade fries, cucumber, carrot battons and cheese sauce 48

FISH FINGERS

Homemade hake strips crumbed and fried, served with homemade fries, cucumber and carrot sticks 48

RIBLETS

Sticky pork riblettes and homemade fries 60

PASTA

SPAGHETTI BOLOGNAISE 48

MACARONI & CHEESE 48

BEEF LASAGNA 48

PIZZA

MARGHERITA - Mozzarella and tomato 48

REGINA - Bacon and mushroom 48

HAWAIIAN - Bacon and pineapple 48