

The background is a solid teal color with gold-colored splatters or paint-like textures scattered across it, primarily concentrated in the top-left and bottom-right corners. In the center, there is a circular logo consisting of a solid white outer ring and a dotted white inner ring. Inside this circle, the text "SIX33" is displayed in a serif font, with "SIX" in white and "33" in gold. Below the name is a thin white horizontal line, and underneath that, the word "Restaurant" is written in a smaller, white, sans-serif font.

SIX33

Restaurant

STARTERS

MEZZE NIBBLES FOR 2

Grilled halloumi, milk flat bread, hummus, baba ghanoush & olive tapenade **179**

ZUCCHINI FRIES

Famous zucchini fries with rosemary aioli **75**

CHICKEN LIVERS

Creamy peri-peri sauce with garlic ciabatta **89**

ASIAN CALAMARI

Fried calamari tossed with Asian dressing, spring onion & chilli **99**

TEMPURA PRAWNS

4 tempura battered prawns, served with Thai inspired sticky oriental dip with herbed salad **120**

CREAMY GARLIC MUSSELS

8 half shell mussels with creamy garlic sauce & toasted ciabatta **109**

BUFFALO WINGS

8 grilled buffalo wings with a choice of peri-peri sauce or BBQ served with homemade ranch dipping sauce **89**

JALEPEÑO POPPERS

Stuffed with a mix of mozzarella & cheddar, crumbed and deep fried served with lemon wedge **85**

CRISPY RICE PAPER

DUMPLING

Sauteed mushrooms, garlic, ginger, cabbage, carrots, spring onion & tofu served with spicy Asian dipping sauce **85**

LAMB KOFTA

4 homemade lamb kofta served with traditional tzatziki **95**

CRISPY SHRIMP BALL

Prawns marinated with Asian Sauce, wrapped in ribboned wonton pastry served with Sriracha mayo **99**

Nachos

(gluten free)

FULL PORTION **130**

HALF PORTION **79**

Pizza-oven baked corn nachos layered with nacho cheese sauce, tomato salsa, jalapeño's, and melted cheddar cheese with a side of guacamole & sour cream

Add BBQ pulled pork 40

Add Mexican mince 35

Add chicken 25

Focaccia

GARLIC & HERB **55**

FETA & ROCKET **75**

MOZZARELLA **75**

Tramezzini

Toasted pita bread with mozzarella cheese served with home-made fries or side salad

CHICKEN MAYO *(cajun or plain)* **105**

BACON, AVO PUREE & FETA **105**

CAJUN CHICKEN

Grilled cajun chicken, red onion & avocado puree **105**

Wraps

Served with side salad

CHICKEN & AVOCADO PUREE

Cheddar cheese, lettuce, tomato & sweet chillinise **105**

HALOUMI & AVOCADO PUREE 

Lettuce, tomato, rocket & basil-pestonnaise **105**

BEEF WRAP

Grilled beef strips, olives, feta, sundried tomato pesto, garden greens & tzatziki **115**

LIGHT FAIR

OLD FASHIONED "HAKE N CHIPS"

Lager battered hake fillet with tartar sauce, served with home-made fries and side salad **125**

CHICKEN SOUVLAKI

Chicken fillet skewered, and flame grilled with organum & lemon served with toasted pita bread, tzatziki and hummus served with a choice of homemade fries or six33 salad **145**

Saucy Prego

Served on a Portuguese roll, topped with homemade peri-peri sauce

CHICKEN FILLET 150G **99**

SIRLOIN 150G **125**

CHICKEN & CHORIZO

Grilled chicken breast(200g) with avo, pickled red onion & chorizo, served with home-made fries or "633" salad **135**

PANKO CHICKEN SCHNITZEL

200g Panko crumbed chicken fillet served with home-made fries & sauce of choice **125**

BANGERS & MASH

3 Pork sizzlers served with creamy mashed potato, basil garden peas and brown onion gravy **125**

SALADS

BUTTERNUT & BEETROOT SALAD

Roasted butternut, diced beetroot, wild rocket, Danish feta, walnuts & flatbread fingers **115**

CAESAR

Grilled chicken and bacon, grana padano, boiled egg, fresh garden greens with caesar dressing **120**

CALAMARI & CHORIZO

Grilled Falkland calamari and chorizo, snap peas, cucumber, red onion, and feta on a bed of mixed leaves with vinaigrette dressing **135**

SMOKED SALMON

Smoked Norwegian salmon, avocado, wasabi green peas, toasted sesame seed, marinated cucumber, pickled red onion with Asian dressing **145**

CAJUN CHICKEN

Salad greens, cherry tomatoes, red onion, mixed peppers, cucumber, and pineapple dressed with our home-made dressing **120**

PARMESAN & GRILLED ARTICHOKE

Fresh garden greens, grana padano, grilled artichokes and avocado dressed with a balsamic honey dressing **115**

BEAN & AVO SALAD

Lemon & mint marinated black beans, avocado, wild rocket, roasted butternut & bean sprouts served with quinoa, jalepeno & tomato salsa, pineapple chilli dressing & nacho chips **105**

SPICE IT UP

Quesadillas

EL DORADO

BBQ pulled pork, mature cheddar, coriander lime slaw, jalapeño & pickled red onion **115**

CARNE ASADA

Mince, black bean, tomato salsa, shredded lettuce, and cheddar **115**

EL POLLO LOCO

Chicken, corn, coriander, mozzarella, and guacamole **115**

BOWLED OVER

Hot Bowls

MALAY BUTTER CHICKEN CURRY

Spicy Malay influence butter curry served with basmati rice, carrot & mint sambal with a side of crispy chipatti **135**

CHICKEN & PRAWN CURRY

Shelled prawns and cubed chicken breast in a Kashmiri tomato sauce, on a bed of basmati rice and a pappadam **185**

CHICKEN BOWL

200g grilled chicken breast with a choice of lemon & herb or peri peri, bulgar wheat, sauteed with spring onion, ginger, garlic, parsley, corn & broccoli served with a side of our homemade peri peri sauce **135**

LENTIL CURRY

Lentils cooked in a tomato and coconut cream, topped with toasted almonds and coconut flakes on a bed of basmati rice and wilted baby spinach **125**

FALAFEL BOWL

Mushroom & cashew nut falafel, hummus, grilled aubergine, tomato salsa, red cabbage & avo with spiced bulgar wheat & tahini dressing **145**

FIESTA BURRITO BOWL

Mexican spiced chicken, coriander lime rice, black beans, corn, red onion, roasted red pepper, & avocado **125**

Poke Bowls

Sushi rice, pickled cucumber ribbons, shaved carrots, red cabbage, bean sprouts, black sesame seeds, spring onion, pickled ginger, dressed in sriracha mayo

SALMON **145**

SALT & PEPPER FRIED CALAMARI **145**

TOFU **109**

SIGNATURE MAINS

THE "633" FILLET

Topped with a garlic-buttered black mushroom, served with butternut puree & crispy smashed potato **215**

BALSAMIC FILLET

250g fillet of beef served with horseradish mash, sautéed baby spinach, caramelized shallots drizzled with balsamic reduction **215**

FILLET SUZETTE 250G (served medium)

Cubed fillet sautéed in lemon & olive oil | smashed potato **215**

MEDITERRANEAN FILLET BOARD

Thinly sliced tender fillet served with sherry caramelized onions, spicy hummus, cherry tomato chilli jam and a garlic focaccia **235**

BRAISED LAMB SHANK

500g red wine slow braised lamb shank served with cous cous tossed with feta, mint, pomegranate rubies and parsley **255**

PISTACHIO CRUSTED LAMB CUTLETS

Grilled thick-cut lamb cutlets served with crispy smashed potato & tarragon infused green beans **255**

THAI SEAFOOD CURRY

Cubed kingklip, calamari, & prawn tails sautéed in a Thai style coconut curry served with basmati rice & crispy chipatti **225**

SEAFOOD PAELLA

Prawns, mussels, calamari, chicken fillet and chorizo flash fried with saffron yellow rice, peas, red pepper and a hint of peri-peri **245**

LADIES PAN-SEARED SIRLOIN

200g pan-seared sirloin with garlic, thyme & butter served with truffle parsnip puree, sautéed rainbow carrots & baby corn **155**

EISBEIN

Traditional German 800g crispy pork knuckle accompanied with sauerkraut, creamy mashed potato served with German mustard **165**

CHICKEN PARMIGANA

Crumbed chicken breast topped with napolitana, mushrooms, basil pesto & mozzarella baked in our pizza oven served with tossed zucchini spaghetti, cherry tomatoes, mushrooms, lemon, garlic and a hint of truffle oil **155**

ASIAN PORK BELLY

Rolled pork belly, slow poached in stock with ginger, chilli & garlic, then grilled and basted with mirin and miso sauce served with sautéed seasonal vegetables & wasabi mashed potatoes **205**

TRIPLE MUSHROOM RISOTTO

Served with roasted asparagus, drizzled with truffle oil & topped with parmesan **135**
Enjoy it with 125g fillet medallions 85



 Vegetarian  Vegan

BURGERS

All served with home-made fries & BBQ basted

SIX33 BURGER

200g homemade pure beef patty on a toasted bun with mayo, lettuce, tomato & caramelized onion **99**

Add cheddar cheese 20

Add bacon 25

Add avo puree 20

GOURMET BURGER

200g homemade beef patty with dijonnaise, shaved grana padano & wild rocket **115**

BACON, BRIE & FIG BURGER

200g Six33 burger, fig preserve, melted brie cheese & crispy bacon **139**

NACHO BEEF BURGER

200g six33 burger topped with nachos, cheddar cheese, guacamole & jalepeño **135**

NAKED BURGER

200g six33 burger, grilled brown mushroom, roasted red pepper salsa topped with mature cheddar cheese **119**

CRISPY CHICKEN

Flash fried spicy chicken breast with mozzarella, avo puree, crisp lettuce & lemon mayo slaw **115**

CHICKPEA & MUSHROOM BURGER NEW

Homemade chickpea and mushroom patty with vegan mayo, lettuce, caramelized onion and tomato **135**

PULLED PORK BURGER

BBQ Pulled Pork, lemon mayo slaw, yellow cheddar, tomato & crispy onions **145**

FROM THE GRILL

served with a side of your choice

THE 900G SPATCHCOCK

(allow 40 min)

Choice of lemon & herb or peri-peri, marinated, flame-grilled, chopped-up & served with a yoghurt dipping sauce **165**

½ SPRING CHICKEN & ½ PORK

RIB RACK (allow 40 min)

Peri-peri or lemon & herb ½ spring chicken & 300g pork ribs with choice of side **245**



Vegetarian Vegan

PORK RIB RACK 600G **225**

PORK RIB RACK 300G NEW **135**

GROWN UP SIRLOIN 300G **165**

FILLET 250G **195**

DRY-AGED T-BONE 500G **210**

All cuts of beef aged a minimum of 28 days (BBQ basted or plain grilled)

Sauces

Mushroom & Thyme | Monkey gland | Prego | Green
Peppercorn | Cheddar Cheese
35

Sides

Crispy smashed potatoes | fries | onion rings | six33 side
salad | Honey & soya glazed seasonal veggies |
butternut puree
35

SEAFOOD

PISTACHIO-CRUSTED SALMON

Served on a bed of noodles with an Asian sauce **245**

CALAMARI - GRILLED

Peri-peri or lemon butter sauce, served with savoury rice **185**

QUEEN PRAWNS

8 grilled prawns, peri-peri or lemon butter sauce served with savoury rice **255**

KING IN THE PAN

Pan fried kingklip served with truffle infused cauliflower puree, sautéed baby spinach, crispy onions, garlic butter & crispy layered potatoes **235**

GRILLED BARRAMUNDI

Olive and thyme crusted asian sea bass fillet, peach salsa verde rested on roasted cherry tomato and asparagus with a scented seafood bisque **235**

PASTA

- *Optional - zucchini noodles 20*
- *Gluten free pasta cooked to order (Allow extra 25 min) **NEW** 35*

PENNE NAPOLITANA / ARABBIATA **M**

Home-made traditional italian salsa di pomodoro **95**

FUNGHI TAGLIATELLE **M**

Sauteed triple mushrooms, thyme & a hint of truffle oil in a creamy white wine sauce topped with fried basil **115**

LINGUINI FEGATINI DI POLO

Grilled chicken livers in a cream sauce with a hint of peri-peri **125**

SMOKED CHICKEN & PRAWN LINGUINI

Prawn tails & smoked chicken slivers in a creamy champagne sauce with wholegrain mustard & parsley **175**

GRILLED CHICKEN & BASIL PESTO PENNE

Salsa di pomodoro with a hint of basil pesto tossed with penne pasta topped with 200g grilled chicken breast **145**

SPAGHETTI BOLOGNAISE

Traditional Italian beef ragu, topped with fried basil **110**

TAGLIATELLE AL FREDO **NEW**

Hickory ham, sauteed mushrooms, white wine, garlic and fresh cream **135**

LINGUINI EL CARNE

Grilled beef strips tossed with chilli, garlic & a creamy white wine sauce **155**

SEAFOOD LINGUINI AL FRESCO

Calamari, mussels & prawns tossed with olive oil, lemon zest, chilli flakes, garlic, ginger, coriander & linguini **195**

CREAMY POLLO **NEW**

Chicken fillet, mushrooms, broccoli, white wine and fresh cream **145**

SPAGHETTI AGLIO E OLIO **99** **M**

Add prawn tails (6) 85

Add chorizo 50



PIZZA

(Made with Champagne Valley stone ground flour)

MARGARITA

Mozzarella & tomato **90**

CAPRI

Garlic, bacon & black mushroom **115**

SORRENTO

Black mushroom & peppadew **99**

MEXICAN

Bolognese, mixed pepper & chilli **125**

ROMA

Bacon, avocado & feta **125**

PERI-PERI CHICKEN

Spicy chicken, avo, jalepeño & feta **130**

EL GRECO

Pulled lamb, red onion, danish feta & fresh mint **140**

SICILIANA

Salami, olives, and mushrooms **125**

PERI-PERI CHICKEN LIVER

Peri-peri chicken livers, bacon & spring onion **115**

QUATRO STAGGIONI

Artichoke, bacon, olives and mushroom **135**

DIABLO

Cajun chicken, peppadew, mushroom & pineapple **130**

DAVINCI

Beef strips, mixed peppers, red onion, mushroom, chilli & garlic **135**

CAJUN CHICKEN

Cajun chicken strips, mixed peppers, onion & mushroom **125**

PARMA

Parma ham, rocket & parmesan cheese **155**

SANDRIANO

Sliced chorizo & prawns with peri-peri sauce **155**

QUATTRO FOMAGGI

Blue cheese, provolone, brie & shaved grana padano **105**

KIDS MENU

BAMBINO BURGER

150g beef patty, lettuce, tomato & homemade fries **59**

CHICKEN STRIPS *(home-made)*

Served with homemade fries, cucumber & carrot batons & cheese sauce **59**

FISH FINGERS *(home-made)*

Hake strips crumbed and fried, served with homemade fries, cucumber & carrot sticks **59**

BOERIE ROLL & CHIPS

150g boerewors on a roll served with homemade chips **55**

Pasta

SPAGHETTI BOLOGNAISE **58**

MACARONI & CHEESE **58**

BEEF LASAGNA **65**

Pizza

MARGHERITA

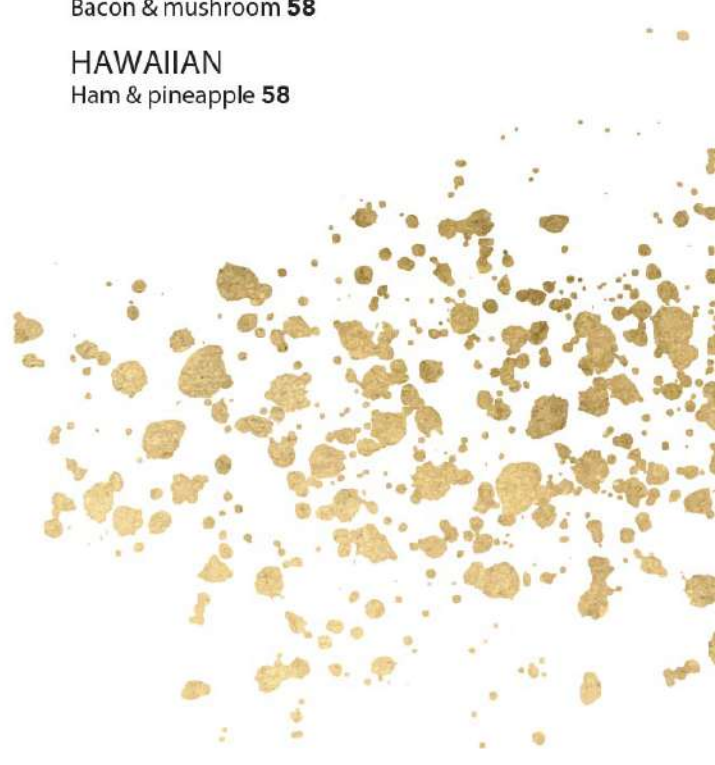
Mozzarella & tomato **58**

REGINA

Bacon & mushroom **58**

HAWAIIAN

Ham & pineapple **58**



SUSHI MENU



CALIFORNIA ROLL *(8 Pieces)*

Prawn **98**
Salmon or Tuna **89**
Crab Stick **69**
Vegetable & Avo **55**
Rainbow Roll
Salmon Or Tuna **99**

MAKI *(8 Pieces)*

Prawn **98**
Salmon or Tuna **89**
Crab Stick **69**
Vegetable & Avo **55**

FASHION SANDWICHES

(4 Pieces)
Prawn **98**
Salmon or Tuna **89**
Crab Stick **69**
Vegetable & Avo **55**

HAND ROLL

Prawn **65**
Salmon **65**
Spicy Tuna **65**
Vegetable & Avo **50**

NIGIRI *(3 Pieces)*

Prawn **98**
Salmon **89**
Spicy Tuna **89**

SASHIMI

Salmon *(8 pieces)* **165**
Tuna *(8 pieces)* **165**
Salmon *(4 pieces)* **85**
Tuna *(4 pieces)* **85**

ROSES *(3 Pieces)*

Salmon & Avo **90**

SIX33 PLATTER

4 Salmon Rainbow Rolls | 8 California Rolls Tuna | 3 Salmon Sashimi | 3 Tuna Sashimi | 8 Prawn Fashion Sandwich **475**

SUSHI FOR TWO

1 Salmon Hand Roll | 1 Tuna Hand Roll | 4 Prawn Maki | 2 Salmon Nigiri | 2 Tuna Nigiri **295**

GREENSOME

2 Vegetable Hand Rolls | 8 Vegetable California Rolls | 8 Vegetable Fashion Sandwich **150**

SALMON PLATTER

8 Salmon California | 5 Salmon Maki | 3 Salmon Sashimi | 3 Salmon Nigiri | 3 Salmon Rose **425**

**Available Wednesday to
Sunday 11:30 to 21:00**

SPECIALTY SUSHI

RAINBOW WARRIOR

4 Salmon | 4 Tuna | 4 Prawn **295**

4 X 4 COMBO

4 Salmon Roses | 4 Rainbow Roll **175**

DEEP FRIED FUTU MAKI **150**

(3 Pieces)

Salmon

Tuna

Prawn Avo

FLAME GRILLED CHEF SPECIALTY

8 pieces rolled salmon, flame grilled with chefs special sauce **135**

TEMPURA RAINBOW ROLLS

8 piece Salmon **100**

DRAGON ROLL

8 piece Tempura Prawn and Avo **100**

DEEP FRIED CALIFORNIA

4 Pieces Crab **89**

4 Pieces Prawn **99**

4 Pieces Tempura Prawn **99**

TUNA CRUNCHIE

8 pieces deep fried Tuna California Roll **135**

SIX33

Restaurant

DESSERT

AMARULA & BLUEBERRY CRÈME
BRULEE 65

CHOCOLATE FONDANT WITH
VANILLA ICE-CREAM 65

PISTACHIO CRUSTED CHOCOLATE
BROWNIE WITH VANILLA ICE
CREAM 65

WHITE CHOCOLATE MOUSSE
Pino colada infused white chocolate mousse
seated on coconut biscuit crumb 75

DECONSTRUCTED TIRAMISU 75

MANGO, COCONUT & ROSE CRÈME
BRULEE   75

CRISPY PHYLLO CUPS WITH
LEMON PISTACHIO & VANILLA
ICE CREAM  75

CAKES

Ask your server for cake of the day

GELATO

Assorted flavours served from the coffee bar

GIANT CHOC CHIP COOKIE

Freak Shakes

SALTED CARAMEL POPCORN 65

DEATH BY CHOCOLATE BROWNIE 65

SMARTIES & MARSHMALLOW 65

