

on SIXTH

it's all about taste

FOOD MENU

Our trademark dishes are freshly prepared in full view, as to maintain the highest possible quality standard. With this in mind, please note that a slightly longer preparation time is required during peak periods.



VEGETARIAN

BREAD & DIPS

GARLIC FOCACCIA | 70.00

Garlic and herb

"ON SIXTH" SIGNATURE GARLIC FOCACCIA | 95.00

Served with Basil Pesto, Sundried Tomato Pesto and Olive Tapenade

SEAFOOD

SNAILS | 110.00 ★

Snails drenched in a creamy gorgonzola garlic sauce, garnished with fresh parsley and fresh ciabatta bread for dipping

CALAMARI TUBES | 105.00

Grilled or Fried served with a homemade honey mustard aioli and a fresh lemon wedge.

TEMPURA PRAWNS | 115.00

Crispy prawn tails skewered on bamboo sticks served with homemade honey mustard aioli and a fresh lemon wedge

CRISPY SALT AND PEPPER SQUID HEADS | 99.00

Served with homemade honey mustard aioli and a fresh lemon wedge.

HALLOUMI CHEESE | 90.00 🌿

Grilled or fried served with a sweet chilli dipping sauce and a fresh lemon wedge

BRINJAL STACK | 90.00 ★ 🌿

Layers of sliced brinjals tempura crumbed, fried and topped with parmesan shavings

CRISPY FRIED MOZZARELLA BALLS | 90.00 ★ 🌿

Panko Crumbed and deep fried mozzarella and spring onion balls served with basil pesto and sundried tomato dipping sauce

SWEET CORN FRITTERS | 80.00 ★ 🌿

Crispy corn fritters served with a dipping plum sauce (add bacon for an extra R15,00)

MALAYSIAN CURRY PRAWNS | 115.00 ★

Prawns drenched in a tasty malaysian curry sauce served with fresh ciabatta bread for dipping

PRAWN STUFFED AVOCADO | 130.00 ★

Elegant starter, prawns stuffed in avo layered on a bed of greens drizzled with our delightful pink sauce

FRESH LARGE OYSTERS | SQ

Served in a pan over crushed ice, salt, crack of black pepper and fresh lemon wedges (Subject to availability)

Pan of 6 Oysters | 199.00

Pan of 12 Oysters | 389.00

JAPANESE FRESH LARGE OYSTERS | 199.00

4 Large Oysters served on a bed of rock salt, cucumber, ginger, dash of soya, fresh lime and a hint of red chilli on the side

MEAT

on
SIXTH
it's all about taste

PERI-PERI CHICKEN LIVERS | 85.00

Drenched in a peri-peri sauce, served with a side of On Sixth garlic focaccia bread strips

CHICKEN WINGS | 99.00

Sticky or crumbed chicken wings served with a spicy soya asian glaze dipping sauce topped with spring onions, sesame seeds and a hint of chilli flakes

CORN FLAKE CRUSTED CHICKEN STRIPS | 105.00

Served with homemade honey mustard aioli dipping sauce

PEPPER ENCRUSTED ASIAN SEARED STEAK | 125.00

Thinly sliced sirloin steak served with spicy sticky asian & wasabi sour cream dipping sauces

STICKY CARVED FILLETO | 125.00 ★

Carved melt in your mouth fillet steak pan fried with mushrooms glazed with chilli, soya sauce topped with spring onion and sesame seeds

ON SIXTH SKEWERS | 110.00

Fried halloumi cheese, chorizo sausage and whole peppadews all skewered on 3 kebab sticks served with sweet chilli dipping sauce

CHEF'S SOUP OF THE DAY | SQ

Ask your waiter for availability

DIM SUM | ★

Beef - 90 | Spicy Chicken - 90 | Veg - 80 Fried crispy Dim Sum, drizzled with spicy chilli Asian glaze sauce, served with pickled ginger, wasabi, tortilla shard, topped with fresh coriander

POKE BOWLS & SALADS

{ Always made fresh, Tofu available for vegan options
All extras at an additional cost, Subject to availability }

MEDITERRANEAN POKE BOWL | 149.00

Danish feta, kalamata olives, cucumber spirals, rosa tomatoes, red onion, green pepper, avocado, lime bulgar wheat, crisp lettuce rocket and drizzled with olive oil, lemon and origanum served with tortilla shards

SEARED SALMON SPICED POKE BOWL | 220.00

Fresh Norwegian salmon fillet, avocado, cucumber spirals, pineapple pieces, sliced raddish, fresh coriander and parsley, lime bulgar wheat drizzled with a spicy mayo sauce served with tortilla shards

SEARED STEAK POKE BOWL | 208.00

Tender chargrilled fillet steak, avocado, cucumber spirals, pineapple pieces, sliced raddish, spring onion, lime bulgar wheat, red chillies, sweetcorn kernels sprinkled with black and white sesame seeds drizzled with spicy mayo sauce served with tortilla shards

MEXICAN CHICKEN POKE BOWL | 179.00

Spicy sliced chicken fillet, rosa tomatoes, sweet corn kernels, avocado, pineapple pieces, lime bulgar wheat, red onion, sliced raddish sprinkled with red chilli flakes and served with tortilla shards

CHICKEN SALAD | 155.00

Char grilled honey mustard chicken with fried halloumi, danish feta, peppadews, rosa tomatoes, avocado, crisp lettuce and cucumber drizzled in honey mustard sauce served with tortilla shards

PRAWN AND AVO SALAD | 165.00

8 Medium prawns steamed on a bed of crisp lettuce and rocket, rosa tomatoes topped with avocado drizzled with a 1000 island dressing



QUICK BITES

CHEF'S SIGNATURE BEEF BURGER | 145.00

200g homemade pure beef burger chargrilled basted with our chef's signature glaze, caramelized red onions, lettuce, tomato, topped with cheddar cheese on a bun served with golden fries

CRUNCHY CHICKEN BURGER | 139.00 ★

Chicken fillet panko crumbed, red onion, lettuce, tomato, topped with cheddar cheese and sweet chilli mayo on a bun served with golden fries

BURGER EXTRAS:

Cheddar 19	Avocado 20
Mozzarella 25	Caramelized Onions 15
Brie 25	Sautéed Mushrooms 15
Blue Cheese 25	Tempura Crumbed Onion
Bacon 25	Rings 25
Fried Egg 13	

LEMON AND HERB CHICKEN BREASTS | 165.00

Wood fire oven baked chicken breasts served with golden fries or side salad

SEASIDE BLISS | 160.00 ★

Grilled or fried, golden hake fillet in crispy tempura crumbs served with a side of your choice, honey mustard aioli and fresh lemon wedge

BEEF WRAP | 152.00 ★

Sliced fillet steak in a spicy paprika tomato base sauce, cream cheese, rocket, avocado, red onion, all wrapped up and served with golden fries

CHICKEN THAI WRAP | 139.00 ★

Panko crumbed chicken fillet, pineapple pieces, avocado, sliced tomatoes, coriander, cheddar cheese drizzled with sweet chilli mayo sauce all wrapped up and served with golden fries

VEGETARIAN WRAP | 125.00 ★

Fried halloumi cheese, avocado, sliced peppadews, rocket drizzled in sweet chilli mayo sauce all wrapped up and served with golden fries

Replace halloumi cheese with tofu - additional charge - 17.00

PASTA

A selection of penne, linguine or spaghetti served with crushed garlic, fresh chopped chilli and grated parmesan cheese. [Gluten free pasta available add on R25.00](#)

ARRABBIATA | 145.00 ★

Napoletana sauce with calamata olives and a hint of chilli

AL FREDO | 150.00

Creamy mushrooms, ham and garlic

AL GRECO | 169.00

Chicken, spinach, feta and olives

VEGETARIAN MEDITERRANEAN | 145.00 ★

Spinach, sundried tomatoes and olives in a creamy parmesan sauce

VEGETABLE PRIMAVERA | 150.00 ★

Chopped butternut, green beans, spinach, mushrooms, peeled tomatoes and garlic in a tomato base sauce topped with fresh basil

OCEANA | 199.00

Prawns and calamari in a creamy white wine, freshly squeezed lemon, garlic and dill infused sauce

BOLOGNAISE | 148.00

Savoury mince and tomato sauce

FILLETO | 199.00

Tender beef fillet strips, feta, basil pesto, garlic, spring onion, cherry tomatoes drizzled with olive oil and crack of black pepper

LEMONI | 159.00

Tender chargrilled chicken strips in a lemon mushroom sauce

CHORIZO | 155.00

Chorizo sausage, garlic, onion, tomato and fresh basil sauce topped with parmesan shavings

ZINGARA | 159.00 ★

Bacon, mushrooms, napoli sauce, garlic, chilli and fresh cream

PORTUGAL | 159.00 ★

Chorizo, green peppers, sundried tomatoes, feta in a creamy napoletana sauce

MEAT LA CRÈME | 189.00 ★

Tender beef fillet strips, garlic, mushrooms, green peppers in a creamy beef stroganof sauce

PESTO CHICKEN | 179.00 ★

Tender chargrilled chicken strips, rosa tomatoes, sundried tomatoes, basil pesto, capers, spinach, topped with feta

FORMAGGIO | 160.00 ★

All the cheeses, mozzarella, cheddar cheese, parmesan shavings topped with feta and origanum

MELANZANA | 149.00

Green peppers, garlic, brinjals, mushrooms, sundried tomatoes, jalapeños and feta

PRAWN AND ROCKET | 179.00

Grilled prawns, garlic, red chillies, lemon zest, sundried tomato pesto, dash of dry white wine topped with parmesan shavings and fresh rocket drizzled in olive oil

BEEF LASAGNE | 159.00

Layers of pasta with beef mince, pizza oven baked and topped with mozzarella served with a side salad

PIZZALADIERE

Wood fired pizzas on a traditional thin pizza base, gluten free pizza bases available add on 40.00. Our thin crust pizza base is vegan

CHEF'S SIGNATURE WOOD FIRED PIZZAS

COSMOPOLITAN | 169.00

Bacon, peppadews, mushrooms, sweet chilli sauce, topped with cream cheese

ORGANICA | 190.00 ★

Halloumi cheese, rosa tomatoes, fresh basil, avocado, drizzled with olive oil

THE EXECUTIVE | 215.00 ★

Chicken, ham, chorizo, salami, bacon, onion and avocado

BEEFY BARBEQUE | 210.00 ★

Tender fillet steak, green peppers, red onions, garlic, mushrooms, BBQ sauce topped with grated parmesan and mozzarella

AZZURRO | 190.00 ★

Bacon, peppadews, onion, garlic, feta, olives and sundried tomatoes

ALMERA | 179.00 ★

Chorizo, chicken, onions, rocket and avocado

ON SIXTH STYLE | 179.00

Bacon, peppadews, halloumi cheese, sweet chilli sauce topped with rocket

FAMOUS FAVOURITE WOOD FIRED PIZZAS



MARGHERITA | 110.00

Tomato and mozzarella

CLASSIC REGINA | 139.00

Ham and mushrooms

HAWAIIAN | 139.00

Ham and pineapple

VEGETARIAN | 139.00

Mushrooms, olives, green peppers, onions, peppadews and asparagus

CLASSIC PEPPERONI | 169.00

Pepperoni and cheese

MADERA | 159.00

Chorizo, jalapeños, rosa tomatoes, caramelized onions and feta

CHICKEN GOURMET | 159.00

Spicy chicken, avocado, mushrooms, drizzled with our signature BBQ sauce

MEXICANA | 162.00

Mince, green peppers, onions, chilli and garlic

EL GRECO | 169.00

Bacon, garlic, spinach, olives and feta

PACASSO | 159.00

Chicken, avocado, sundried tomatoes, rocket and feta

CRISPY BACON | 165.00

Avocado, bacon and feta

NAISEY | 159.00

Spicy chicken, mayonnaise and bacon

FERRARI | 159.00

Salami, ham, peppadews, onion, feta and olives

FOUR CHEESES | 159.00

Mozzarella, parmesan, cheddar and feta cheese

SALAMI | 169.00

Salami, garlic, mushrooms and sundried tomato pesto

PESTO CAPRICE | 149.00

Basil pesto, rosa tomatoes, garlic, mozzarella and balsamic reduction

THE BBQ | 159.00

Spicy chicken, bacon, red onions, mozzarella and BBQ base

PIZZA TOP IT UP

Tomato - 25.00, Spinach - 19.00, Red Onion - 23.00, Green Peppers - 23.00, Onions - 19.00, Egg - 13.00, Caramelized Onions - 23.00

Garlic - 13.00, Freshly Chopped Chilli - 23.00, Jalapenos - 23.00, Pineapple - 25.00, Salsa - 25.00, Rosa Tomatoes - 23.00,

Capers - 12.50, Mushrooms - 25.00, Olives - 23.00, Sundried Tomatoes - 25.00, Fresh Basil - 35.00, Fresh Rocket - 25.00

Peppadews - 25.00, Asparagus - 33.00, Ham - 25.00, Avocado - 28.00, Anchovies - 25.00

Blue Cheese - 25.00, Mozzarella - 34.00, Parmesan - 28.00, Cheddar Cheese - 28.00, Cream Cheese - 28.00, Feta Cheese - 34.00

Salami - 34.00, Beef Strips - 36.00, Mince - 34.00, Chorizo - 28.00, Pepperoni - 34.00, Crispy Bacon - 34.00, Chicken 34.00, Pulled Pork 36.00

Kindly note that a 10% Gratuity Service charge will be added to all tables with 8 guests or more, thank you for your support

PRIME CUTS

All prime cuts served with a rhapsody of vegetables and a side choice of creamy mash, roasted garlic potatoes, golden fries or side salad. Add a sauce, or top it with Herb butter

on
SIXTH
it's all about taste

FILLET STEAK

200G - **240.00** | 300G - **315.00**

Prime cut so tender it melts in your mouth basted with our chef's signature glaze

SIRLOIN STEAK

200G - **195.00** | 300G - **225.00**

A succulent cut with just enough fat to enhance its flavour basted with our chef's signature glaze

RUMP STEAK | 300G - 225.00 | 600G - 375.00

Tender and full of delicious flavour basted with our chef's signature glaze

PICANHA | 400G - 320.00 | 600G - 460.00

A highly prized, tender cut steak with a thick, flavorful fat cap, often called queen of steaks, with or without basting

LAMB CHOPS | 300G - 305.00 | 600G - 530.00

Frenched lamb chops grilled to perfection basted with our chef's signature glaze

PORK SPARE RIBS | 600G - 295.00

600g fall off the bone melt in your mouth rib perfection, chargrilled and basted with our chef's signature glaze

SAUCES

BBQ Sauce | **35.00**

Mushroom Sauce | **40.00**

Garlic Sauce | **39.00**

Cheese Sauce | **40.00**

Blue Cheese Sauce | **40.00**

Pepper Sauce | **40.00**

Peri-Peri Sauce | **40.00**

Lemon, Garlic & Mushroom
Sauce | **40.00**

Salted Garlic & Herb
Butter | **35.00**

CHEF'S CHOICE

Chef's Choice meals are served with a rhapsody of vegetables and a side choice of creamy mash, roasted garlic potatoes, golden fries or side salad.
SUBJECT TO AVAILABILITY

BEEF FILLET "ON SIXTH WAY"

200G - **299.00** | 300G - **359.00**

Prime beef fillet grilled to perfection, basted with our chef's signature glaze, topped with peppadews, bacon bits, cream cheese and avocado served with a rhapsody of vegetables and a side of your choice

RUMP ESPETADA | 335.00

400g Aged rump steak cubed on an espetada skewer with onion and green pepper basted in our chef's signature glaze served with a rhapsody of vegetables and a side of your choice

STICKY RUMP STACK STEAK | 320.00

Aged rump steak basted in our chef's signature glaze topped with fried halloumi cheese and crispy bacon served with a rhapsody of vegetables and a side of your choice

CHICKEN ROULADE | 210.00

Butterflied chicken fillet filled with bacon, spinach, mozzarella cheese and sundried tomato pesto, rolled and baked, served with a cheese or mushroom sauce, rhapsody of vegetables and a side of your choice

ON SIXTH CHICKEN SCHNITZEL | 199.00

Parmesan encrusted chicken fillet set on creamy spinach, topped with parmesan shavings, served with a side of your choice

SEAFOOD

Seafood meals are served with a rhapsody of vegetables and a side choice of creamy mash, roasted garlic potatoes, golden fries or side salad.

SUBJECT TO AVAILABILITY

CALAMARI | 220.00

Grilled or fried with thyme lemon butter, creamy garlic or peri-peri sauce served with a rhapsody of vegetables and a side of your choice

PRAWN ESPETADA | SQ

12 Medium prawns flame grilled, skewered with sweet peppadews with thyme lemon butter, creamy garlic or creamy peri-peri sauce served with a rhapsody of vegetables and a side of your choice

KING PRAWNS | SQ

6 Grilled butterflied prawns with thyme lemon butter, creamy garlic or creamy peri-peri sauce served with a rhapsody of vegetables and a side of your choice

Top up additional prawns | R55.00 EACH

SALMON | 299.00

Fresh norwegian salmon seared in a coconut creamy lemon caper sauce with a hint of chilli, served with a rhapsody of vegetables and a side of your choice

SOLE | 289.00

Succulent East Coast sole grilled with thyme lemon butter, creamy garlic or creamy peri-peri sauce served with a rhapsody of vegetables and a side of your choice

KINGKLIP | 295.00

Grilled kingklip fillet in a creamy cajun sauce, served with a rhapsody of vegetables and a side of your choice

CURRIES

PRAWN CURRY HOT POT | 245.00

A Bali dish of prawns in a light mother-in-law tomato curry sauce with a timbale of basmati rice, poppadom and sambals

ON SIXTH THAI GREEN CHICKEN & PRAWN HOT POT | 265.00

A Bali dish of chicken and prawns infused in a green curry coconut cream sauce served with a timbale of basmati rice, poppadom and sambals

EGGPLANT CHICKPEA AND TOFU CURRY | 225.00

A delicious vegan and gluten-free Indian curry served with a timbale of basmati rice, poppadum and sambals

COMBOS

Combo meals are served with a rhapsody of vegetables and a side choice of creamy mash, roasted garlic potatoes, golden fries or side salad.

ON SIXTH COMBO SIRLOIN - 235.00 | FILLET - 285.00 ★

Flame grilled succulent 200g sirloin or fillet steak basted with our chef's signature glaze and a hearty portion of grilled or fried calamari served with a rhapsody of vegetables and a side of your choice

FISHERMAN'S CATCH | 260.00

Grilled prawns and calamari with lemon butter, creamy garlic or creamy peri-peri sauce served with a rhapsody of vegetables and a side of your choice

PORK SPARE RIBS & CHICKEN WINGS | 285.00

400g fall off the bone pork spare ribs basted with our chef's signature glaze and spicy sticky or crumbed chicken wings served with a rhapsody of vegetables and a side of your choice

TENDER STEAK AND WINGS SIRLOIN - 245.00 | FILLET - 295.00 ★

Flame grilled succulent 200g sirloin or fillet steak basted with our chef's signature glaze and spicy sticky or crumbed chicken wings served with a rhapsody of vegetables and a side of your choice

BEEF AND REEF ★ SIRLOIN - 245.00 | FILLET - 285.00

Flame grilled succulent 200g sirloin or fillet steak basted with our chef's signature glaze topped with 4 grilled, butterflied medium prawns served with a rhapsody of vegetables and a side of your choice

SEAFOOD PLATTER FOR 1 | SQ ★

Golden hake fillet, calamari and squidheads, x4 medium prawns, grilled or fried, lemon butter, creamy garlic or creamy peri-peri sauce served with a rhapsody of vegetables and a side of your choice

KIDS EAT OUT

Spaghetti bolognese | 99.00

Crumbed chicken strips served with golden fries | 85.00

Mac and cheese | 90.00

Kiddies beef burger served with golden fries | 95.00

Kiddies margherita pizza - tomato and cheese | 85.00

Kiddies regina pizza - ham and cheese | 99.00

Kiddies hawaiian - ham and pineapple | 99.00

Kiddies pork spare ribs and chips | 130.00

SWEET KIDS EAT

Vanilla ice cream and chocolate sauce | 70.00

Chocolate Pocket | 80.00

Nutella Chocolate filled pockets served with a scoop of vanilla ice cream

Candy Kisses | 85.00

A selection of 4 Candy kisses. Please ask your server of flavors available.

THE SWEETER THINGS IN LIFE

DECADENT CHOCOLATE BROWNIE | 105.00

With a dollop of fresh cream or ice cream

ON SIXTH WAFFLE | 99.00

Drizzled with syrup and a dollop of fresh cream or ice cream

WAFFLE | 120.00

Banana slices topped with condensed milk, dusted with cinnamon served with vanilla ice cream topped with fresh cream

KEY LIME PIE | 99.00

Topped with fresh cream and lime zest

BAKED PASSION FRUIT CHEESECAKE | 105.00

Served with granadilla sorbet drizzled in passion fruit sauce

CANNOLI | 105.00

Topped with fresh cream. - Please ask your server of flavors available.

GELATO ITALIAN STYLE ICE CREAM | 95.00

Please ask your server of flavours available.

SELECTION OF 3 REAL FRUIT SORBETS | 95.00

Please ask your server of flavours available.

ITALIAN KISSES | 95.00 ★

A selection of kisses. Please ask your server of flavours available.

CHOCOLATE POCKET | 95.00 ★

Nutella Chocolate filled pockets topped with berries of the forest sorbet

STRAWBERRY SUNDAE | 99.00 ★

Topped with fresh cream, drizzled with strawberry coulis, nuts and chocolate

DECONSTRUCTED APPLE CRUMBLE | 99.00 ★

Layered biscuit crumbled, apple, cinnamon, ginger coulis, topped with fresh cream and crazy graffiti

SUSHI

MENU

CALIFORNIA ROLLS

4PCS

Salmon
Tuna
Prawn
Spicy tuna
Spicy salmon
Vegetarian 🌱

65.00
65.00
67.00
68.00
68.00
54.00

NIGIRI

2PCS

Salmon
Tuna
Prawn

52.00
52.00
52.00

FASHION SANDWICH

4PCS

Salmon
Tuna
Prawn
Vegetarian 🌱

65.00
65.00
65.00
55.00

HAND ROLLS

1PCS

Salmon
Tuna
Prawn
Vegetarian 🌱

65.00
65.00
65.00
55.00

MAKI

Salmon
Tuna
Prawn
Spicy tuna
Spicy salmon
Cucumber 🌱
Avo 🌱

58.00
58.00
58.00
60.00
60.00
50.00
50.00

SASHIMI

Salmon
Tuna

89.00
89.00

OTHER

Salmon roses
Tuna roses
Salmon rainbow rolls
Tuna rainbow rolls
Tiger rolls
Chef's dragon roll
On Sixth house special

79.00
79.00
79.00
79.00
80.00
85.00
89.00

INARI

Inari spicy prawn
Inari spicy salmon
Inari Vegetarian 🌱

79.00
79.00
59.00

6PCS

4PCS

4PCS

2PC



SUSHI PLATTERS

6 PCS SALMON PLATTER | 125.00

2 Salmon nigiri, 2 salmon and avo fashion sandwiches and 2 salmon roses

8 PCS MIXED PLATTER | 135.00

2 Salmon roses, 4 prawn and avo california rolls, 2 prawn nigiris

10 PCS VEGETARIAN PLATTER | 135.00

4 Vegetable fashion sandwiches, 4 vegetable california rolls and 2 japanese mayo inaris

12 PCS MIXED PLATTER | 175.00

2 Salmon nigiris, 4 salmon and avo fashion sandwiches, 4 tuna california rolls and 2 salmon roses

12 PCS MIXED PLATTER | 199.00

4 Rainbow rolls, 2 salmon roses, 2 salmon or tuna nigiri and 4 tiger rolls

15 PCS MIXED PLATTER | 240.00

2 Salmon sashimi, 2 tuna sashimi, 4 rainbow rolls, 3 Spicy tuna maki, 2 salmon nigiri and 2 salmon roses

SUSHI SALADS

SALMON AND AVOCADO SALAD | 148.00

Salmon and avocado, sushi rice ball, cucumber, ice-berg lettuce, micro herbs, topped with japanese mayo, teriyaki sauce sprinkled with sesame seeds

TEMPURA PRAWN SALAD | 148.00

Tempura prawns, avocado, sushi rice ball, ice-berg lettuce, micro herbs, topped with japanese mayo, sweet chilli sauce, spring onion sprinkled with sesame seeds



NIGIRI EXTREME 2PCS | 92.00

Salmon nigiri topped with prawn, avocado, japanese mayo and caviar

BAMBOO ROLL SALMON 4PCS | 115.00

Cucumber roll with salmon and avocado inside, topped with japanese mayo and caviar

TEMPURA VOLCANO 4PCS | 105.00

Prawn and avocado california rolls, topped with tempura prawns, japanese mayo, sweet chilli sauce, caviar, spring onion, sprinkled with sesame seeds

DOUBLE DECKER SALMON RAINBOW ROLL 4PCS | 99.00

Salmon and avocado on the inside, topped with salmon avocado and drizzled with teriyaki sauce

THE YUPPIE 4PCS | 89.00

Salmon, avocado and cream cheese california roll, topped with sesame seeds and lemon zest

CRISPY TEMPURA CALIFORNIA 4PC | 98.00

Salmon, tuna or prawn, and avocado tempura on the outside topped with japanese mayo, sweet chilli sauce, spring onion

CREAMY TEMPURA ROCK CALIFORNIA 4PCS | 115.00

Tempura tuna or salmon balls, on cream cheese california rolls with sweet chilli mayo

SUMO BITES 4PCS | 115.00

Crispy rice squares, topped with avocado, salmon or tuna, spicy mayo, spring onion, sesame seeds, teriyaki sauce and olives

FIRE ROLL 4PCS | 115.00

California roll with salmon, tuna or prawn, fresh red chilli, cream cheese, japanese mayo, teriyaki sauce topped with fresh dill

TEMPURA ROLL (NO RICE) 6PCS | 140.00

Salmon and tuna, avocado, nori, spicy japanese mayo and teriyaki sauce topped with spring onion

on SIXTH

it's all about taste

DRINKS MENU

{ Our trademark beverages are freshly prepared in full view, as to maintain the highest possible quality standard. With this in mind, please note that a slightly longer preparation time is required during peak periods. }

MCC (BUBBLY)

	GLASS	BOTTLE
J.C. Le Roux Le Domaine		239,00
J.C. Le Roux La Chanson		239,00
J.C. Le Roux La Fleurette		239,00
J.C. Le Roux La Domaine (Non-alcoholic)		258,00
Durbanville Hills Sparkling Sauvignon Blanc		282,00
Durbanville Hills Sparkling Rose		282,00
Pongracz White		488,00
Pongracz Rose		488,00
Boschendal Brut Nv	113,00	565,00
Boschendal Brut Rose' Nv		565,00
Boschendal Luxe Nectar Demi Sec	113,00	565,00
Bottega Millesimato Extra Dry Prosecco	98,00	488,00
Bottega Millesimato Brut Prosecco	105,00	510,00
Moet & Chandon Imperial Brut		1700,00

CORKAGE POLICY

Although we carefully select our wines for you to enjoy, we do appreciate that you may want to bring your own special bottle.

Applicable to Wines & Champagnes that we at OnSixth do not stock.

PLEASE NOTE THE FOLLOWING

One bottle per two people, maximum of 12 bottles per party. Charges Apply per bottle, please inquire with your waiter. Only applicable to wines and champagnes.



WHITE WINES

SAUVIGNON BLANC

	GLASS	BOTTLE
Durbanville Hills Sauvignon Blanc	72.00	215.00
Brampton Sauvignon Blanc	69.00	205.00
Protea Sauvignon Blanc - Lemon Zest Passionfruit	69.00	205.00
Backsberg Sauvignon Blanc		283.00
Diemersdal Sauvignon Blanc	82.00	244.00
Fryer's Cove Sauvignon Blanc		436.00
Springfield Life From Stone Sauvignon Blanc		420.00

CHARDONNAY AND CHENIN BLANC

Durbanville Hills Chardonnay	72.00	215.00
Backsberg Gravel Road Chenin Blanc	69.00	205.00
Brampton Unoaked Chardonnay	85.00	256.00
Protea Chardonnay - Nectarine Peach Citrus	69.00	205.00
Protea Chenin Blanc - Pear Citrus Honeysuckle	69.00	205.00
Boschendal 1685 Chardonnay		386.00
Fyer's Cove Chenin Blanc		436.00

SEMI SWEET WHITE WINES

De Krans Moscato Semi Sweet		239.00
-----------------------------	--	--------

BLENDED WHITE WINES & OTHER VARIETALS

Haute Cabriere Chardonnay Pinot Noir		284.00
Boschendale Blanc De Noir		205.00
Pierre Jordan Tranquille Classique		205.00
Protea Pinot Grigio		205.00
Brampton Cinsault		304.00

ROSÉ

Kanonkop Kadette Pinotage Rose		257.00
Protea Rose - Floral Strawberry Rose Petal	69.00	205.00
Backsberg Summer Berry Rose' (Off Dry)		205.00
Backsberg Ella Pinotage Rose' (Dry)	94.00	282.00
Brampton Rose'	85.00	256.00

HOUSE WINES DRY

White - 1659 Sauvignon Blanc	50.00	150.00
Red - 1659 Merlot/Cinsaut/Cabernet Sauvignon	50.00	150.00

HOUSE WINES SWEET

Rose – 1659 Natural Sweet Rose	50.00	150.00
Red – 1659 Sweet Red	50.00	150.00

RED WINES

MERLOT

	GLASS	BOTTLE
Durbanville Hills Merlot	72.00	215.00
Protea Merlot - Cocoa Berries Spice	69.00	205.00
Diemersdal Merlot		359.00
Backsberg Plumb Valley Merlot	120.00	359.00
Boschendale 1685 Merlot		488.00

PINOTAGE

Durbanville Hills Pinotage	215.00
Beyerskloof Pinotage	282.00
Backsberg Blueberry Row Pinotage	359.00
Diemersdal Pinotage	359.00

SHIRAZ

Protea Shiraz - Cherry Plum Spice	205.00
Diemersdal Shiraz	359.00
Boschendal 1685 Shiraz	488.00

CABERNET SAUVIGNON

Durbanville Hills Cabernet Sauvignon	72.00	215.00
Protea Cabernet Sauvignon-Blackcurrant Cocoa Cedar	69.00	205.00
Boschendal Stellenbosch Caberenet Sauvignon		822.00
Springfield Whole Berry Cabernet Sauvignon		488.00

BLENDED RED WINES

Boschendal Nicolas	615.00
Springfield Work Of Time	615.00
Rupert Rothchild Cabernet Sauv/Merlot Classique	539.00

BEERS & CIDERS

on
SIXTH
it's all about taste

BEERS

Castle Lite	37.00
Castle	33.00
Black Label	36.00
Hansa	36.00
Amstel	36.00
Windhoek Draught	45.00
Windhoek Lager	45.00
Heineken	41.00
Heineken Zero	43.00
Millers	43.00
Flying Fish Lemon	35.00
Corona	42.00

CIDERS

Savanna Dry	46.00
Savanna Light	46.00
Savanna Lemon Free	53.00
Hunters Gold	42.00
Hunters Dry	42.00
Brutal Fruit Strawberry Rouge	40.00
Brutal Fruit Ruby Apple	
Smirnoff Spin	



CRAFT BEERS

On Sixth Lager 500ml	54.00
Devils Peak Lager Light 500ml	54.00
On Sixth Lager 1L	99.00
Devils Peak Lager Light 1L	99.00

{ PLEASE ASK YOUR WAITER
FOR SELECTION OF CRAFT
DRINKS AVAILABLE ON TAP. }



*PLEASE NOTE, NO ALCOHOL WILL BE
SERVED TO PEOPLE UNDER THE AGE OF 18



SPIRITS & LIQUERS

on
SIXTH
it's all about taste

SPIRITS

Bells Whisky	24.00
J&B Whisky	24.00
Johnny Walker Red Whisky	26.00
Johnny Walker Black Whisky	41.00
Johnny Walker Blue Whisky	280.00
Jameson Whiskey	34.00
Scottish Leader Whisky	25.00
Famous Grouse Whisky	24.00
Glenmorangie 10 Year Whisky	59.00
Glenfiddich 12 Year Whisky	61.00
Chivas Regal Whisky 12 Year	39.00
Klipdrift Brandy	23.00
Klipdrift Premium Brandy	24.00
Richelieu Brandy	24.00
Kwv 5 Year	24.00
Kwv 10 Year	33.00

Aquardente 1920 Brandy	35.00
Jack Daniels Bourbon Whiskey	28.00
Captain Morgan Rum	22.00
Red Heart Rum	22.00
Spiced Gold	22.00
Southern Comfort	22.00
Bacardi White Rum	23.00
Smirnoff Vodka	24.00
Absolute Vodka	27.00
Absolute Raspberry Vodka	27.00
Sky Vodka	25.00
Malibu	22.00
Cape To Rio Cane	22.00

LIQUEURS

Amarula Cream	24.00
Cape Velvet Cream	25.00
Kahlua Coffee Liqueur	29.00
Frangelico	28.00
Amaretto Disaronno	36.00

Cointreau	41.00
Hennessy Cognac	49.00
Old Brown Sherry	25.00
Drambuie	41.00

Kindly note that a 10% Gratuity Service charge will be added to all tables with 8 guests or more, thank you for your support





GIN & TONICS ARE HERE TO STAY...

CHOOSE YOUR GIN:

Gordons Gin	24.00
Tanqueray Gin	28.00
Bombay Sapphire Gin	31.00
Beefeater London Blood Orange Gin	32.00
Beefeater London Strawberry Gin	32.00
Malfy Originale Gin	37.00
Malfy Con Arancia (Blood Orange Flavoured) Gin	37.00
Malfy Rosa (Pink Grapefruit) Gin	37.00
Malfy Con Limone (Lemon Flavoured) Gin	37.00
Inverroche Gin Classic	43.00
Inverroche Amber Rich And Aromatic Gin	43.00

& YOUR FLAVOUR?

Strawberry & Basil	19.00
Cucumber & Mint	19.00
Cherry & Blackpepper	19.00
Pomegranate & Thyme	19.00
Blueberry & Rosemary	19.00
Elderflower & Mint	19.00

& NOW YOUR TONIC?

Fitch & Leedes: Indian Tonic, Sugar Free Tonic, Pink Tonic, Sugar Free Pink Tonic, Blue Tonic, Grapefruit Tonic.	25.00
--	-------

OH YES... THAT'S GOING TO BE AMAZING...

COCKTAILS

MONIN®

LONG ISLAND ICE TEA | 105.00

Bacardi White Rum, Tequila Blanco, Gordons Gin, 1818 Smirnoff Vodka, Fresh Lemon Juice, Monin Triple Sec, Monin Sugar Cane Syrup & Coca Cola

MOJITO | 82.00

Bacardi White Rum, Monin Sugar Cane Syrup, Monin Mint Syrup, Lime Pieces, Brown Sugar, Fresh Mint Leaves & Soda Water

ADIOS MOTHER F*CKER | 115.00

Vodka, Gin, Bacardi, Monin Blue Curacao Sour Mix Topped With Lemonade

APEROL SPRITZ PROSECCO & ORANGE | 112.00

Bottega Extra Dry Prosecco, Toschi Easy Spritz Syrup, Brotto Orange Syrup, & Soda Water

TEQUILA SUNRISE | 82.00

Gold tequila & Grenadine fresh orange juice

STRAWBERRY DAQUIRI | 80.00

Bacardi White Rum, Fresh Lemon Juice, Monin Strawberry Syrup & Fresh Chopped Strawberries

ESPRESSO MARTINI | 80.00

Dark roast espresso, Amarula & Kahlua

ELEGANTLY WASTED | 82.00

1818 Smirnoff Vodka, Apple Sours, Monin Triple Sec, Monin Sugar Cane, Freshly Squeezed Lime Juice, Lemonade & Monin Grenadine

COSMOPOLITAN | 78.00

1818 Smirnoff Vodka, Monin Triple Sec, Freshly Squeezed Lime Juice & Fresh Cranberry Juice

THE BITTER EX | 105.00

Cointreau, Gin, Lemonade topped with Bitters Garnish

MARGARITA FROZEN SHAKEN | 78.00

Tequila Blanco, Monin Triple Sec, Monin Sugar Cane Syrup & Freshly Squeezed Lime Juice

MIXED BERRY MARGARITA | 87.00

Tequila Blanco, Monin Triple Sec, Monin Sugar Cane Syrup, Monin Berry Syrup, Frozen Mixed Berries & Freshly Squeezed Lime Juice

FEELING BLUE MARGARITA | 87.00

Tequila Blanco, Monin Triple Sec, Monin Sugar Cane Syrup, Monin Blue Curacao & Freshly Squeezed Lime Juice

PINA COLADA | 78.00

Bacardi White Run, Fresh Lemon Juice, Monin Coconut Concentrate, Monin Pineapple Syrup & Fresh Pouring Cream

MANGO COLADA | 80.00

Bacardi White Run, Fresh Mango Juice, Monin Coconut Concentrate, Monin Mango Syrup & Fresh Pouring Cream

Kindly note that a 10% Gratuity Service charge will be added to all tables with 8 guests or more, thank you for your support

FLAVOURED SANGRIA

	500ml	1L
House White Wine - Strawberry And Basil	80.00	160.00
House Red Wine - Pomegranate And Apple	80.00	160.00

SHOTS & SHOOTERS

SHOOTERS

Turkish Delight	30.00
Chocolate Cake	32.00
Rascal	30.00
Blow Job	30.00
Jelly Baby	30.00

Slippery Nipple	30.00
Bokke	32.00
Jou Biscuit	32.00
Suitcase	42.00
The Oyster	32.00

SHOTS

Olmega Silver Tequila	30.00
Olmega Gold Tequila	30.00
Jose Cuervo Gold Tequila	30.00
Jose Cuervo Silver Tequila	30.00
Don Julio Reposado Tequila	94.00
Cactus Jack	28.00
Ponchos	30.00
Strawberry Lips	25.00
Zappa Sambuca Black	24.00
Jagermeister	30.00
Apple Sours	24.00

LIQUIDS

Liquid Cocaine	52.00
----------------	-------

BOMBS

Jagerbomb	78.00
-----------	-------



HOT BEVERAGES

Almond Milk available additional 16.00

Cappuccino Molinari	30.00	Americano Molinari	28.00
Red Cappuccino	32.00	Filter Coffee Molinari	37.00
Café Latte	34.00	Hot Chocolate	37.00
Red Latte	34.00	Mochaccino	32.00
Hazelnut Latte	43.00	Five Roses Tea	25.00
Macchiato Molinari	30.00	Rooibos Tea	25.00
Sgl Espresso Molinari	26.00	Green Tea	25.00
Dbl Espresso Molinari	32.00	Spicy Chai	42.00
Red Espresso Molinari	30.00	Decaf Molinari Available	32.00

DONS & IRISH COFFEE

DONS

Kahlua, Amarula, Amaretto,	54.00
Cape Velvet, Frangelico,	
Cointreau, Peppermint, Sambuca	

DON PEDRO

Bells, J&B, Scottish Leader,	48.00
Famous Grouse	
Jameson, Johnny Walker Red/	54.00
Black, Chivas Regal 12 Year	

IRISH COFFEE

Bells, J&B, Scottish Leader,	48.00
Amarula Cape Velvet	
Jameson, Johnny Walker Red/	54.00
Black, Amaretto Disaronno,	
Frangelico, Kahlua, Chivas Regal	
12 Year	

Kindly note that a 10% Gratuity Service charge will be added to all tables with 8 guests or more, thank you for your support



COLD BEVERAGES

on
SIXTH
it's all about taste

SODAS

Coke, Coke Zero, Coke Light,	29.00
Cream Soda, Fanta Orange,	
Sprite, Sprite Zero	
Red Bull	49.00

TIZERS

Appletizer, Red Grapetizer	45.00
----------------------------	-------

MIXERS

Coke	24.00
Tomato Cocktail	61.00
Fitch and leeds: Indian Tonic, sugar	24.00
free tonic, pink tonic, Sugar Free	
Pink Tonic, Blue Tonic. Grapefruit	
Tonic. Gingerale, lemonade, Bitter	
Lemon, Club Soda	

CORDIALS

Kola Tonic, Passion Fruit, Lime	10.00
---------------------------------	-------

FRUIT JUICES

Selection of Fruit Juices available (please ask your waiter)	48.00
---	-------

WATER

500ml Still Or Sparkling	24.00
1lt Still Or Sparkling	46.00

STEEL & ROCKS

Steelworks	50.00
Rock Shandy	50.00

ICE TEA

Bos Ice Tea - Peach, Lemon	40.00
and Berry	
Lipton Ice - Peach, Lemon	36.00

SHAKES

Regular	42.00
Strawberry, Lime, Bubblegum,	
Chocolate, Vanilla, Banana,	
Coffee, Milo,	44.00
Chocolate & Caramel	46.00
Coffee & Caramel	46.00

FRAPPES

Cappuccino Lusso	53.00
Espresso, Milk & Honey	
La Mocha	
Espresso, Dark Chocolate,	54.00
Milk & Honey	
Ginger Bread Man	56.00
Espresso, Gingerbread Spice,	
Ginger Biscuit, Milk & Honey	
Oreo Summit	58.00
Espresso, Dark Chocolate, Oreo	
Biscuits, Milk & Honey	

FRUIT TEAZER CRUSHES

Lemon And Mint Crush	52.00
Strawberry Crush	52.00
Granadilla Crush	52.00
Mango Crush	52.00

Kindly note that a 10% Gratuity Service charge will be added to all tables with 8 guests or more, thank you for your support

on SIXTH

it's all about taste

TERMS & CONDITIONS

ALLERGIES:

Menu descriptions do not contain a full list of ingredients. Some products may contain traces of nuts. If you require any allergen information prior to ordering, please ask a member of our team to assist. We use a lot of different ingredients & shared equipment in our kitchen, as well as some products that have been produced by suppliers. Due to this we cannot guarantee that our food is completely free of allergens or traces of allergens.

QUALITY:

The restaurant guarantees that all the products offered meet the standards of the concept. If any complaints the management team needs to be informed immediately for appropriate action to be taken.

Portion weights stipulated are raw weights of produce.

Any change or addition to our original recipes will result in additional charges.

All visuals are for descriptive purposes only and actual products served may vary.

PRICES/OFFERS:

On Sixth Its All About Taste expressly reserves the right to alter, amend or foreclose menu prices or promotions without prior notice. All dishes are subject to availability & seasonality, to changes at any time with or without prior notice. While stocks last. We cannot be held to any price indications that are clearly incorrect, as a result of obvious typesetting or printing errors. No rights may be derived from incorrect price information.

RESTAURANT RULES:

Kindly assist your children at all times during your visit to our restaurant. As management we do not take any responsibility or liability for any mishaps that occur with any unattended children. Parents will be liable for any damages caused by their children during your visit to our restaurant. We make every effort to have high chair availability for your visit, however, it is subject to demand.

GRATUITY AND VAT:

We reserve the right to add a 10% service charge to tables of 8 or more. All prices include VAT.

We do not split bills - only at the owner's discretion.

MENUS AND DRINKS:

Cake service fee will be charged.

Kiddies menu items only apply to children under the age of 12 years.

No personal food and drink items may be brought onto the restaurant premises.

Management reserves the right to refuse alcoholic drinks to guests who are already in high spirits. To maintain the highest possible quality standard from our kitchen, sushi or bar, please note that a longer preparation time is required during peak periods.