



# FIX RESTAURANT & WINE BAR

## STARTERS

organic sourdough served w/ extra virgin olive oil & balsamic	6
freshly shucked natural oysters served w/ an aged red wine vinaigrette	17 / 30
kilpatrick oysters w/ a traditional bacon & worcestershire sauce	19 / 32
duck liver paté w/ cornichons, tomato chutney & toasted sourdough	15
pork & chicken terrine w/ cornichons, tomato chutney & toasted sourdough	15

## ENTREE

pan seared scallops served w/ green pea puree, maple roasted bacon, hazelnuts & curly endive	18 / 31
slow cooked duck w/ celeriac & apple salad, crispy sweetbreads and a rosemary & apple dressing	18
sticky pork belly served w/ a king prawn & asian herb salad	18 / 31
tuna sashimi, pickled ginger & wasabi dressing, yozu jelly & micro herbs	18
salted chilli baby squid served w/ green papaya salad and vietnamese dressing	16 / 26
parmesan & thyme tart w/ pear, fennel, candied walnuts & goats curd salad	16

## WOODFIRED PIZZA

marinated lamb w/ olives, red onion, soft fetta & tsaziki	24
streaky bacon, double brie & cranberry jelly	22
exotic mushrooms w/ caramelised onion & gorgonzola	24
chilli prawns, rocket, freshly squeezed lemon & mozzarella	24

## MAIN

fresh market fish served w/ seasonal accompaniments	32
herb breaded berkshire pork cutlet served w/ dukka spiced pumpkin puree, crispy sprouts & bacon	36
lamb trio - char grilled cutlet, roasted loin & twice cooked shoulder w/ smoked eggplant, beetroot labna & jus	39
local moreton bay bug meat w/ fresh pappardelle, chilli, garlic & tarragon butter	38
organic chicken breast served w/ parsnip & roasted garlic skordalia, speck, broad beans & spinach	29
venison sausages w/ creamed potatoes, house made tomato chutney & rosemary jus	29
homemade gnocchi served w/ smoked tomatoes, swiss brown mushrooms & rocket, finished w/ parmesan	29

*fix steak fix seafood fix*

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## CHAR GRILL

### cape grim

*angus / hereford cross cattle, grass fed, north western corner of tasmania – this is one of the world's most pristine environments – beef is sourced from the cleanest place on earth resulting in natural marbling and tenderness*

**fix prime cut** – rib-eye fillet 360g served w/ potato & bacon terrine, roasted mushroom & bordelaise sauce

44

dry aged sirloin 300g

36

### greenhams natural beef

*greenham tasmania natural beef is a family owned business with six generations of involvement in the beef industry – only the best grass fed cattle are used resulting in a sweeter tasting meat – this beef is consistently in the top 4 of 18 msa grades*

eye fillet

200g 34

300g 42

rib-eye on the bone 450g

44

### barcoo beef

*this beef is sourced from selected producers to control quality and is then finished on a 90 day grain to promote maximum tenderness, flavour & consistency – barcoo is premium grade from northern nsw*

rib-eye fillet 350g

41

rump 300g

29

### security foods

*sourced from the finest wagyu herds in south gippsland, victoria and fed under the traditional japanese feeding standards – grain fed for 500 + days, finished on pecan nuts – wagyu crossed holstein score 6+*

wagyu rump 300g

39

**all beef cuts served with your choice of one of the following accompaniments and sauces:**

#### ACCOMPANIMENTS

creamed mash potato w/ roasted tomato  
artichoke, olive & tomato salad  
seasoned house chips & garden salad

#### SAUCE

traditional – mushroom or peppercorn  
red wine jus  
tomato & chilli

#### ON THE SIDE

seasoned house chips	7
creamed mash potato	7
steamed vegetables	8
field mushrooms w/ chilli and garlic	8
tiger prawns w/ garlic butter	9
tomato, olive and rocket salad	11

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