



# FIX RESTAURANT & WINE BAR

## STARTERS

freshly baked sour dough & pumpkin bread served w/ extra virgin olive oil	\$ 6
shucked natural oysters sourced locally, served w/ a red wine vinaigrette	\$ 15 / \$ 25
kilpatrick oysters w/ a traditional bacon & worcestershire sauce	\$ 16 / \$ 28
house made paté w/ balsamic onions, rocket & pistachio salad w/ orange syrup	\$ 14

## ENTREE

pan seared hervey bay scallops served w/ green pea risotto & tarragon butter	\$18 / \$31
beef carpaccio served w/ shaved parmesan, celeriac remoulade drizzled w/ lemon & olive oil	\$15
marinated beef salad served w/ crispy rice noodles, peanuts, coriander & mint and served w/ house made chilli jam dressing	\$ 16 / \$ 26
vanilla & vsop cognac cured atlantic salmon w/ pickled fennel & verjuice dressing	\$ 16
salted chilli baby squid served w/ an avocado & vine ripened tomato salad	\$ 16 / \$ 26
asparagus, peas & broad beans w/ spinach gnocchi & shaved grana padano	\$15 / \$ 23

## WOODFIRED PIZZA

handmade pork sausage w/ provolone cheese, dried tomatoes & fresh herbs	\$ 23
eggplant, artichoke, roasted capsicum & fresh goats curd	\$ 21
chilli prawns, rocket, freshly squeezed lemon and mozzarella	\$ 23

## MAIN

your choice of fresh market fish served w/ seasonal accompaniments	\$ 31
local black tiger prawn risotto w/ chilli, lemon and roasted prawn butter	\$ 29
twice cooked lamb leg served w/ fresh beans, feta & mint salad	\$ 28
organic chicken breast served w/ crushed potatoes, streaky bacon & swiss chard	\$ 28



*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 – house specialty**

cape grim rib-eye fillet 380 gram

served w/ a potato and onion rosti, fresh asparagus and bone marrow jus

\$ 39

cape grim dry aged sirloin 300g

\$ 34

### greenham's 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*

greenham's eye fillet 200g

\$ 29

greenham's eye fillet 300g

\$ 38

### 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*

t-bone 500g

\$38

rib-eye fillet 350g

\$36

### rangers valley farm

*rangers valley is hand selected black angus cattle – grain fed for a minimum of 300 days, only the finest angus cattle are selected to produce this succulent product – this process maximises the fullest beef flavour as well as natural tenderness*

wagyu rump 300g

\$31

rib-eye on the bone 450g

\$38

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

#### ACCOMPANIMENTS

roasted beetroot & goats cheese salad  
mash potato w/ baked field mushroom  
seasoned house chips & garden salad

#### SAUCE

traditional – mushroom or peppercorn  
red wine jus  
tomato & chilli

#### ON THE SIDE

seasoned house chips or creamy mash potato	\$7
steamed vegetables	\$8
field mushrooms w/ chilli and garlic	\$8
tiger prawns w/ garlic butter	\$9
prosciutto, rocket & parmesan salad w/ apple balsamic	\$12

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