



FIX RESTAURANT & WINE BAR

STARTERS

organic sourdough served w/ salomon estate (sa) extra virgin olive oil	6
freshly shucked natural oysters served w/ an aged red wine vinaigrette	17 / 30
kilpatrick oysters w/ a traditional bacon & worcestershire sauce	19 / 32
house made paté w/ balsamic onions, rocket & pistachio salad w/ orange syrup	15

ENTREE

pan seared hervey bay scallops and chorizo sausage served w/ a corn puree & tomato salsa	18 / 31
slow cooked duck w/ roasted organic pumpkin & merlot vinaigrette	18
berkshire pork belly served w/ a petite asian flavoured blue swimmer crab salad	18 / 31
atlantic salmon ceviche w/ coconut, pickled cucumber, chilli and mint	16
salted chilli baby squid served w/ green papaya salad and vietnamese dressing	16 / 26
beetroot and thyme risotto w/ adelaide hills soft goats curd & toasted hazelnuts	16 / 26

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
pork cutlet cotoletta served w/ tuscan cabbage & parsley salad	36
braised cape grim short ribs w/ celeriac, pickled baby onions & beef short rib cottage pie	34
local moreton bay bug meat w/ fresh pappardelle, chilli, garlic & tarragon butter	38
free range chicken breast served w/ potato gnocchi & burnt sage butter	29
3 point milly hill (nsw) lamb rack served w/ parsnip puree, crushed minted garden peas & red wine jus	39
toulouse sausages w/ baked navy beans, smoked ham hock & tomato sauce	28



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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
honey roasted parsnips w/ blue cheese
seasoned house chips & garden salad

SAUCE

traditional – mushroom or peppercorn
red wine jus
tomato & chilli

ON THE SIDE

two fried eggs	4
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
baked smoked ham hock & navy beans	11