



LUNCH

Nibbles

Mixed Nuts	11	Mixed Olives	11	Pepperoncini	12
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Entrees

Oysters, Mignonette		4pc	20
Beef Tartare, Horseradish, Herbs & Cheese			22
Haloumi, Harissa, Pine Nuts & Mint			21
Crisp Eggplant, Fragrant Sauce			17
Kingfish Crudo, Spring Greens, Lime, Yuzu Kosho			24
Salumi Selection – 3 x Cured Meats with Pickles			28

Mains

Pasta 'Puttanesca', Tomato, Basil, Bocconcini & White Anchovy		30
Steamed Kingfish Wing, Peppers, Nduja Butter, Basil		32
Veal Schnitzel, Sage Caper Butter, Potato & Rocket		34
Whole Fried Garfish, Asparagus, Burnt Butter Emulsion, Walnuts		36
Scotch Fillet Minute Steak, Chimichurri		39
Ranger Valley Onyx Rib Eye Steak		190

Sides

Broccolini w/Chilli & Lime	12	Chips w/ Chicken Salt	11
Homestead Sweetbreads	12	Iceberg, Cucumber, Sesame Dressing	11



Allergies? Please let us know

#fixwine #fixwinebar



Cheese & Sweets

Cheese – Chef’s Selection of 4			29
Wattleseed Caramel Slice			4ea
Fresh Baked Madeleines (10mins)		6pc	10
White Choc Coconut Mousse w/ Poached Rhubarb Crumble			14
Affogato	13	with Frangelico	18

Pudding Wines By The Glass

Dominique Portet 'Vendarge Tardives', Yarra Valley, Vic. 2015	90ml	17
Sébastien Brunet 'La Folie 1èretrie', Vouvray, France 2009	50ml	28
Szepy ‘Aszú’ 6 Puttonyos, Tokaji, Hungary 2007	50ml	55

Fortified

Seppeltsfield Grand	Tokay	or	Muscat	16
Seppeltsfield Para Rare Tawny				18
Seppeltsfield Para Liqueur Tawny 1991				27
Navazos Casa del Inca Pedro Ximinez				18

Digestifs

Giraud V.S.O.P. Cognac	16	Renier XO Cognac	26
Delord Armagnac 1952	45		
Gontier Calvados 1975	32		
J. Bally 12yo Rhum	21		
Bertrand Marc de Gewürz’	15	La Nerthe Fine 1994	22
Grappa di Bassano 2010	16	Marolo Grappa 1996	29
Eau de Vie		<i>Mirabelle, Poire, Framboise Sauvage</i>	16