

Fix St James

Mediterranean

111 Elizabeth St, Sydney

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www.fixstjames.com.au

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Whether you're an oenophile, office worker, or both, this unassuming city diner ticks the boxes. The wine list by owner-sommelier Stuart Knox stretches to 100 bottles, and those by the glass – and there are plenty – are available in both 75ml tasting pour and a 150ml 'thank God it's Friday' measure. There's joy, too, in sitting down to Sam Bennett's (formerly of Glebe Point Diner) menu, which might feature an heirloom tomato salad, Robert Marchetti's salumi, roasted bone marrow, whole yellowbelly flounder and rabbit and sausage Carbonara. A grass-fed scotch fillet from Tasmania's Cape Grim comes with lovely roast chats but the huge nuggets of parmesan in the accompanying rocket salad raise eyebrows. Wagyu flank with eschalot sauce, spinach and chips, meanwhile, is pure corporate comfort food, and spatchcock with tarragon and peas is earmarked for a return visit. The dessert list is brief, but the six cheeses hold promise as you wait for that wonderful wine list to be brought back to the table.

Chefs

Sam Bennett

Owners

Stuart Knox

Wine

- Interesting, wide-ranging list of Old and New World
- 30 by the glass
- BYO envenings only (corkage \$15 a bottle)

Vegetarian

Several options

Seats

60; outdoor seating; bar