



RESTAURANT GUIDE

## Fix St James

**MEDITERRANEAN**

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In applying the KISS principle, this hidden gem on a bus-blighted stretch of Elizabeth Street has gone from a decent local to a detour-worthy destination. The warm service and straightforward modern bistro look remain, and the wine list is as well thought out as ever, but new chef Sam Bennett writes a much straighter, even ballsier menu than his predecessor, and it's paying dividends. Straighter, that is, but in no way dull. Steak equals a piece of wagyu flank coaxed to a perfect compromise between flavour and chew, with chips hand-cut, chunky and crunchy. The roast duck for two is a nice idea executed well, the bird sliced and plated with braised lentils, greens and duck fat roast potatoes. Throw in one of Stuart Knox's vinous curveballs – a red Beames de Venise, say – and a watermelon and Campari granita for afters, and your Tuesday dinner or Friday lunch goes from standard to special.