



Fix St James



Address

111 Elizabeth St
Sydney, 2000

Telephone

02 9232 2767

Venue Website

www.fixstjames.com.au

Opening Times

Mon-Fri 7.30am-5pm; Tue-Fri 12 noon-9pm.



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Get your fix of fresh produce treated with care in the centre of the CBD.

You might have walked past this restaurant/wine bar before - it's just near David Jones on Elizabeth Street and is completely missable. Persist, though, and take a seat; you won't be sorry. Chef Sam Bennett used to work at Glebe Point Diner and it shows in the beautiful, fresh and interesting produce he uses, and his confident, less-is-more approach.

Zucchini flowers are crisp and light, dusted with feathers of parmesan and served with a cheek of lemon. They're great way to start the meal and they come in sets of two and four. Heirloom tomato panzanella salad translates as sweet, juicy slices of red and green tomato with a scattering of toasted bread bits, micro herbs (baby beetroot leaf, mache, baby coriander) and slivers of white anchovy - it's peppery and sweet and refreshing all at once and excellent with a Kirin (they have it on tap) or a glass of French rosé.

Vitello tomato, that Italian classic of veal with tuna mayonnaise dressing, is done here with veal tongue. Occasionally this dish can be a little mealy when the veal has been soaking in the tuna mayo for too long but the tongue adds a fatty, spongy richness. Also dotted with baby capers, the dish is sweetened with thin slices of fresh fennel.

The service is a highlight: it's incredibly friendly, keeping it professional and fun at the same time. The wine list is well worth a nudge, with plenty by the glass and flask (they use scientific beakers - cute) in case you don't want to commit to a bottle.

You needn't order heaps of food here - it's just as cool to order a few plates to share. But if you do want to go the whole hog, there's plenty on the menu to keep you occupied such as the tagliata - at \$35 it's not super-cheap, but it is sensational. Slices of blushing scotch fillet are tossed with a crumble of great parmesan, a few scanty leaves of rocket and some of the world's tastiest roast potatoes (how can you go wrong when they're cooked in duck fat? Bliss). And look out for the daily specials including a carpaccio of swordfish, a half roast duck with figs and (three cheers!) sardines on toast.

The restaurant is going through a bit of upheaval at the moment as they're relaunching, so expect some major changes in décor including blackboard-painted walls displaying the menu. It's perfect for a Friday wind-down session, pitched just right for the after-work crowd and serious food enthusiasts alike. Get your Fix. *Myffy Rigby*

Licensed, around \$55pp, including alcohol.