

ALA CARTE MENU



The Fitzy's Story

The Fitzgibbons Family is synonymous with the hotel industry. They've been pouring beers and sharing a good laugh with patrons for 80 years.

In fact, they've tended bar now for four generations, starting all the way back in 1936 when Lily Kathleen and Michael Alphonsus Fitzgibbons took the historic step of securing their first hotel licence.

It was to become a true family affair when son Brian Snr was born into the trade and he was later followed by sons and grandchildren - all becoming proudly entrenched in the family business.

From Coolangatta to Toowoomba (Queens Hotel, Ruthven Street), Eight Mile Plains to the Hotel Daniel (Brisbane CBD), the family history began to build.

Lily and Michael firmly embedded the family in the hospitality trade and it's from these early beginnings that the present-day Fitzy's Toowoomba came to be.

The original hotel was established in the late 1800s as the Caledonian before becoming the Post Office in the 1930's. A full rebuild was undertaken in 1999 and Dowling's Fibber Magee soon became 'the place to be' in Toowoomba. This nationally awarded restaurant continues to provide an outstanding culinary experience for locals, visitors & friends.

Today, thanks to the hard work of John and Maralyn Fitzgibbons, the family tradition continues through their children Brad and Anita.

The next pages of history are yet to be written, but you can rest assured that there's every chance you'll find a Fitzgibbons behind the bar. It's in their blood.

Restaurant Open 7 Days

Monday-Sunday 12-2pm + from 5.30pm

1% surcharge for all carded transactions
15% surcharge applies to all food on public holidays
public holiday trade varies



To Start

Garlic Bread (4) garlic & herb butter, parmesan (v, gfo) <i>add mozzarella \$4</i> <i>gluten free bread \$6</i>	11
Cob Loaf crusty cob bread filled with spinach, bacon, corn, mozzarella & cream cheese filling <i>add extra filling (full serve) \$13</i>	22
Chicken Wing Nibbles (10) dry-rubbed & roasted, honey bbq sauce (gf, df)	18
Fried Haloumi (5) oregano & garlic yoghurt (v, gfo)	20
Pumpkin Arancini (3) crumbed roast pumpkin & cheddar risotto balls, roast red pepper & cashew tapenade, parmesan (v, gfo) <i>gluten free crumb \$3</i>	18
House-Made Pork Spring Rolls (4) pork mince & vegetable filling, sweet chilli & lime sauce (df)	22
Corn Ribs (5) tajin spice, chipotle mayo (gf, dfo, v, vgo)	16
Entree Calamari lemon pepper dusted, tartare, lemon (gfo, dfo)	20

Sides

House Greens buttered broccolini, beans, peas, toasted almonds (v, gf, dfo, vgo)	9
House Salad cherry tomato, fetta, cucumber, red onion, mixed leaves, vinaigrette (vg, gf, df)	9
Battered Onion Rings (5) (v)	6
Rosemary & Garlic Roast Potatoes (v, vgo, gfo, dfo)	8
Mash Potato (v, gf)	8
Creamy Garlic Prawns (5) pan-fried prawns, brandy garlic cream (gf)	16

Salads

Roast Pumpkin Salad pumpkin, cranberries, fetta, toasted almonds, red onion, rocket, honey tahini & lemon dressing (v, vgo, gf, dfo)	26
Prosciutto & Green Pea Salad prosciutto, green peas, pickled red onion, fetta, rocket, seeded mustard & cracked pepper vinaigrette (gf, dfo, vo, vgo)	26

Salad Toppers

Lemon Pepper Calamari (gfo, dfo)	9
Grilled Chicken (gf, df)	9

Pasta

Prawn Spaghetti prawns, oven roasted tomato, parsley, chilli, garlic, caramelised onion & butter sauce, lemon, rocket, spaghetti	34
Gnocchi potato gnocchi, pumpkin & sage puree, caramelised onion, rocket, toasted almonds (v) <i>add grilled chicken \$9</i>	29

Hand-Stretched Pizza

Maialina Pizza salami, italian sausage mince, red onion, mozzarella, napoli	29
Roast Pumpkin Pizza pumpkin, capsicum, fetta, red onion, mozzarella, napoli, balsamic reduction (v)	26
Lamb Pizza slow-cooked lamb, pickled red onion, roast capsicum, mozzarella, fresh rocket, napoli, herb oil	29
Margherita Pizza mozzarella, napoli, herb oil (v)	25



Mains

Chicken Supreme oven-roasted chicken breast served on mushroom risotto, jus (gf)	36
Lamb Rump sous-vide, served medium, white bean & roast garlic puree, green beans, radicchio, potato hash, jus (gf)	44
Duck Maryland confit duck leg, green beans, rosemary & garlic roast potatoes, candied cabbage, jus (gf, dfo)	38
Humpty Doo Grilled Barramundi pan-fried skin-on fillet, chips, salad, tartare (gfo, dfo)	40

Pub Classics

Chicken Schnitzel crumbed chicken breast, chips, salad, gravy (gfo, dfo) <i>gluten free crumb \$3</i>	30
Chicken Parmigiana crumbed chicken breast topped with double-smoked ham, tomato sugo & mozzarella, chips, salad, gravy (gfo) <i>gluten free crumb \$3</i>	32
Crumbed Coral Trout chips, salad, tartare (gfo, dfo) <i>gluten free crumb \$3</i>	32
Chef's Beef Burger house spice-rubbed beef pattie, cheese, red onion, pickles, lettuce, tomato, American mustard, tomato relish, potato bun, chips (gfo, dfo) <i>gluten free bun (gf) \$4</i> <i>add battered onion rings (3) \$6</i>	24

gf | gluten free
gfo | gluten free option
df | dairy free
dfo | dairy free option

Grill by **STANBROKE** FOODS

now exclusively cooking Stanbrooke Foods beef. all steaks are cooked to your liking, served with salad, chips & your favourite house-made sauce (1)

Diamantina Black Angus Rump 250g grainfed, hormone-free, SB4+ (gfo, dfo)	36
Diamantina Black Angus Sirloin 250g grainfed, hormone-free, SB2+ (gfo, dfo)	44
Diamantina Black Angus Rib Fillet 300g grainfed, hormone-free, SB3+ (gfo, dfo)	62
Diamantina Wagyu Rump 350g grainfed, hormone-free, SB4-5 (gfo, dfo)	54
Flinders 'Petite' Eye Fillet 200g grassfed, hormone-free (gfo, dfo)	48

scan QR to learn more about Stanbrooke Foods Diamantina



Steak Upgrades

Lemon Pepper Calamari (gfo, dfo)	9
Creamy Garlic Prawns (5) <i>pan-fried prawns, brandy garlic cream (gf)</i>	16
Battered Onion Rings (5) (v)	6
Side of House-Made Premium Jus (gf, df)	7
Upgrade Chips to Mash Potato	2
Upgrade Salad to Green Vegetables	2

Sauces

every meal includes a house-made standard sauce or cold condiment of your choice (1):

creamy mushroom (gf)
pepper (gf, df)
dianne (gf, df)
gravy (gf, df)
mustard (gf, df): hot, dijon, seeded

additional house-made sauce (1) \$4
extra cold sauce or condiment (1) \$2

v | vegetarian
vo | vegetarian option
vg | vegan
vgo | vegan option



Lunch

12-2pm, daily

Lunch Calamari	22
lemon pepper dusted, salad, chips, tartare, lemon (gfo, dfo)	
Pork Belly Adobo Bowl	22
pork belly pieces, jasmine rice, pickled vegetables, Filipino Adobo sauce (df)	
Kaaraage Chicken Bowl	22
Japanese-style fried chicken pieces, jasmine rice, pickled ginger, kewpie mayo (gfo, df)	
Steak Burger	22
steak, braised onions, tomato, cheese, beetroot, lettuce, honey bbq sauce, potato bun, chips (gfo, dfo) <i>gluten free bun (gf) \$4</i> <i>add battered onion rings (3) \$6</i>	

Dessert

Tahitian Lime Pie	17
zesty lime & condensed milk filling, biscuit crust, dollop of cream (v)	
Sticky Date Pudding	17
warm brown sugar & date cake, rich butterscotch sauce, vanilla ice cream (v)	
Chocolate Fudge Cake	17
warm chocolate cake, milk & dark chocolate ganache, vanilla ice cream, smashed choc-coated honeycomb (v)	
Vanilla Ice Cream	8
three scoops with topping - choice of chocolate, caramel, strawberry (v, gf)	
Affogato	10.5
vanilla ice cream, fresh 30ml espresso shot on side (v, gf) <i>add 30ml liqueur on side \$8:</i> <i>Bailey's, Kahlua, Frangelico</i>	

A Little Bit Extra

dollop of fresh cream	3
scoop of vanilla ice cream (1)	4

Kids Menu

12 years & under only

includes activity pack, small post-mix soft drink or juice, vanilla ice cream cup (gf) with chocolate, strawberry or caramel topping

Kids Fish	18
battered fish pieces, chips, tomato sauce	
Kids Chicken	18
crumbed chicken tenders, chips, tomato sauce (gfo, dfo) <i>gluten free crumb (gf) \$3</i>	
Kids Cheeseburger	18
beef pattie, cheese, tomato sauce, potato bun, chips (gfo, dfo) <i>gluten free free bun (gf) \$4</i>	

Coffee, Tea & More

Flat White	6
Cappuccino	6
Long Black Espresso	5.5
Piccolo Latte	5.5
Latte	6
Mocha	6
single espresso, melted chocolate, frothed milk	
Hot Chocolate	6
melted chocolate, frothed milk, choc powder	
Chai Latte	6
chai syrup, frothed milk, cinnamon	
Iced Chocolate	10.5
chocolate syrup, cold milk, vanilla ice cream scoop, whipped cream, choc powder	
Iced Coffee	10.5
single espresso, cold milk, vanilla ice cream scoop, whipped cream	
Milkshake	10.5
chocolate, strawberry or caramel	
Pot of Tea	6
green, earl grey, English breakfast, peppermint, chamomile	

make it a mug \$1.5

extra shot \$1

alternative milk \$1.5: oat, soy, lactose free

syrups \$1.5: caramel, vanilla, hazelnut