

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)
add mozzarella \$4
gluten free bread \$6

Cob Loaf

crusty cob bread filled with spinach, bacon, corn, mozzarella & cream cheese filling
add extra filling (full serve) \$13

Chicken Wing Nibbles (10)

dry-rubbed & roasted, honey bbq sauce
 (gf, df)

Fried Haloumi (5)

oregano & garlic yoghurt (v, gfo)

Pumpkin Arancini (3)

crumbed roast pumpkin & cheddar risotto balls, roast red pepper & cashew tapenade, parmesan (v, gfo)
gluten free crumb \$3

House-Made Pork Spring Rolls (4)

pork mince & vegetable filling, sweet chilli & lime sauce (df)

Corn Ribs (5)

tajin spice, chipotle mayo (gf, dfo, v, vgo)

Entree Calamari

lemon pepper dusted, tartare, lemon
 (gfo, dfo, i)

Sides

House Greens 10
buttered broccolini, beans, peas, toasted almonds (v, gf, dfo, vgo)

House Salad 10
cherry tomato, fetta, cucumber, red onion, mixed leaves, vinaigrette (vg, gf, df)

Battered Onion Rings (5) (v) 8

Rosemary & Garlic Roast Potatoes 10
 (v, vgo, gfo, dfo)

Mash Potato (v, gf) 10

Creamy Garlic Prawns (5) 18
pan-fried prawns, brandy garlic cream (gf, i)

Salads

12 **Roast Pumpkin Salad** 26
 pumpkin, cranberries, fetta, toasted almonds, red onion, rocket, honey tahini & lemon dressing (v, vgo, gf, dfo)

22 **Prosciutto & Green Pea Salad** 28
 prosciutto, green peas, pickled red onion, fetta, rocket, seeded mustard & cracked pepper vinaigrette (gf, dfo, vo, vgo)

Salad Toppers

Lemon Pepper Calamari (gfo, dfo, i) 10
 Grilled Chicken (gf, df) 10

Pasta

22 **Prawn Spaghetti** 37
 prawns, chilli, oven-roasted tomato, parsley, garlic, caramelised onion & butter sauce, rocket, spaghetti, lemon (i)

16 **Gnocchi** 29
 potato gnocchi, pumpkin & sage puree, caramelised onion, rocket, toasted almonds (v)
add grilled chicken \$10

Hand-Stretched Pizza

Maialina Pizza 29
 salami, italian sausage mince, red onion, mozzarella, napoli

Roast Pumpkin Pizza 27
 pumpkin, capsicum, fetta, red onion, mozzarella, napoli, balsamic reduction (v)

Lamb Pizza 29
 slow-cooked lamb, pickled red onion, roast capsicum, mozzarella, fresh rocket, napoli, herb oil

Margherita Pizza 26
 mozzarella, napoli, herb oil (v)



Mains

Chicken Supreme	38
oven-roasted chicken breast served on mushroom risotto, jus (gf)	
Lamb Rump	46
sous-vide, served medium, white bean & roast garlic puree, green beans, radicchio, potato hash, jus (gf)	
Duck Maryland	40
confit duck leg, green beans, rosemary & garlic roast potatoes, candied cabbage, jus (gf, dfo)	
Humpty Doo Grilled Barramundi	40
pan-fried skin-on fillet, chips, salad, tartare (gfo, dfo, a)	

Pub Classics

Chicken Schnitzel	32
crumbed chicken breast, chips, salad, gravy (gfo, dfo) <i>gluten free crumb \$3</i>	
Chicken Parmigiana	34
crumbed chicken breast topped with double-smoked ham, tomato sugo & mozzarella, chips, salad, gravy (gfo) <i>gluten free crumb \$3</i>	
Crumbed Coral Trout	34
chips, salad, tartare (gfo, dfo, i) <i>gluten free crumb \$3</i>	
Chef's Beef Burger	26
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) \$8</i>	

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	38
grainfed, hormone-free, SB4+ (gfo, dfo)	
Diamantina Black Angus Sirloin 250g	46
grainfed, hormone-free, SB2+ (gfo, dfo)	
Diamantina Black Angus Rib Fillet 300g	62
grainfed, hormone-free, SB3+ (gfo, dfo)	
Diamantina Wagyu Rump 350g	54
grainfed, hormone-free, SB4-5 (gfo, dfo)	
Flinders 'Petite' Eye Fillet 200g	48
grassfed, hormone-free (gfo, dfo)	

scan QR to learn more about Stanbrooke Foods Diamantina



Steak Upgrades

Lemon Pepper Calamari (<i>gfo, dfo, i</i>)	10
Creamy Garlic Prawns (5) <i>pan-fried prawns, brandy garlic cream (gf, i)</i>	18
Battered Onion Rings (5) (<i>v</i>)	8
Side of House-Made Premium Jus (<i>gf, df</i>)	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



Lunch

12-2pm, daily

Lunch Calamari 23

lemon pepper dusted, salad, chips, tartare, lemon (gfo, dfo, i)

Pork Belly Adobo Bowl 23

pork belly pieces, jasmine rice, pickled vegetables, Filipino Adobo sauce (df)

Kaarage Chicken Bowl 23

Japanese-style fried chicken pieces, jasmine rice, pickled ginger, kewpie mayo (gfo, df)

Steak Burger 25

steak, braised onions, tomato, cheese, beetroot, lettuce, honey bbq sauce, potato bun, chips (gfo, dfo)
gluten free bun (gf) \$4
add battered onion rings (3) \$8

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 (i)

Kids Chicken 18

crumbed chicken tenders, chips, tomato sauce (gfo, dfo)
gluten free crumb (gf) \$3

Kids Cheeseburger 18

beef pattie, cheese, tomato sauce, potato bun, chips (gfo, dfo)
gluten free free bun (gf) \$4

Dessert

Tahitian Lime Pie 18

zesty lime & condensed milk filling, biscuit crust, dollop of cream (v)

Sticky Date Pudding 18

warm brown sugar & date cake, rich butterscotch sauce, vanilla ice cream (v)

Chocolate Fudge Cake 18

warm chocolate cake, milk & dark chocolate ganache, vanilla ice cream, smashed choc-coated honeycomb (v)

Vanilla Ice Cream 12

three scoops with topping - choice of chocolate, caramel, strawberry (v, gf)

Affogato 12

vanilla ice cream, fresh 30ml espresso shot on side (v, gf)
add 30ml liqueur \$8:
Bailey's, Kahlua, Frangelico

Legend

gf	gluten free
gfo	gluten free option
df	dairy free
dfo	dairy free option
v	vegetarian
vo	vegetarian option
vgo	vegan option
a	Australian Seafood that is entirely sourced from Australia
i	Imported: Seafood entirely sourced from international waters or countries
m	Mixed: Dishes or products containing a mix of both Australian and imported seafood