# A LA 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**

15% surcharge applies to all food on public holidays
public holiday trade varies

# To Start

**Garlic Bread (4)** 12
garlic & herb butter, parmesan (v, gfo)
*add mozzarella $4*
*gluten free bread $5*

**Cob Loaf** 22
crusty cob bread filled with spinach, bacon, corn, mozzarella & cream cheese filling
*add extra filling (full serve) $13*

**Chicken Wing Nibbles (10)** 20
dry-rubbed & roasted, honey bbq sauce (gf, df)

**Fried Haloumi (5)** 22
oregano & garlic yoghurt (v, gfo)

**Pumpkin Arancini (3)** 20
crumbed roast pumpkin & cheddar risotto balls, roast red pepper & cashew tapenade, parmesan (v, gfo)
*gluten free crumb $3*

**House-Made Pork Spring Rolls (4)** 22
pork mince & vegetable filling, sweet chilli & lime sauce (df)

**Corn Ribs (10)** 16
tajin spice, chipotle mayo (gf, dfo, v, vgo)

**Entree Calamari** 23
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

**Roast Pumpkin Salad** 27
pumpkin, cranberries, fetta, toasted almonds, red onion, rocket, honey tahini & lemon dressing (v, vgo, gf, dfo)

**Prosciutto & Green Pea Salad** 29
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

**Prawn Spaghetti** 38
prawns, chilli, oven-roasted tomato, parsley, garlic, caramelised onion & butter sauce, rocket, spaghetti, lemon (i)

**Gnocchi** 30
potato gnocchi, pumpkin & sage puree, caramelised onion, rocket, toasted almonds (v)
*add grilled chicken $10*

# Hand-Stretched Pizza

**Maialina Pizza** 30
salami, italian sausage mince, red onion, mozzarella, napoli

**Roast Pumpkin Pizza** 28
pumpkin, capsicum, fetta, red onion, mozzarella, napoli, balsamic reduction (v)

**Lamb Pizza** 30
slow-cooked lamb, pickled red onion, roast capsicum, mozzarella, fresh rocket, napoli, herb oil

**Margherita Pizza** 27
mozzarella, napoli, herb oil (v)

# Mains

**Chicken Supreme** 39
oven-roasted chicken breast served on mushroom risotto, jus (gf)

**Lamb Rump** 47
sous-vide, served medium, white bean & roast garlic puree, green beans, radicchio, potato hash, jus (gf)

**Duck Maryland** 41
confit duck leg, green beans, rosemary & garlic roast potatoes, candied cabbage, jus (gf, dfo)

**Humpty Doo Grilled Barramundi** 41
pan-fried skin-on fillet, chips, salad, tartare (gfo, dfo, a)

# Pub Classics

**Chicken Schnitzel** 33
crumbed chicken breast, chips, salad, gravy (gfo, dfo)
*gluten free crumb $3*

**Chicken Parmigiana** 35
crumbed chicken breast topped with double-smoked ham, tomato sugo & mozzarella, chips, salad, gravy (gfo)
*gluten free crumb $3*

**Crumbed Coral Trout** 35
chips, salad, tartare (gfo, dfo, i)
*gluten free crumb $3*

**Chef's Beef Burger** 27
house spice-rubbed beef pattie, cheese, red onion, pickles, lettuce, tomato, American mustard, tomato relish, potato bun, chips (gfo, dfo)
*gluten free bun (gf) $4*
*add battered onion rings (3) $8*

# Grill by STANBROKE FOODS

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

**Diamantina Black Angus Rump 250g** 39
grainfed, hormone-free, SB4+ (gfo, dfo)

**Diamantina Black Angus Sirloin 250g** 47
grainfed, hormone-free, SB2+ (gfo, dfo)

**Diamantina Black Angus Rib Fillet 300g** 63
grainfed, hormone-free, SB3+ (gfo, dfo)

**Diamantina Wagyu Rump 350g** 55
grainfed, hormone-free, SB4-5 (gfo, dfo)

**Flinders 'Petite' Eye Fillet 200g** 49
grassfed, hormone-free (gfo, dfo)

*scan QR to learn more about Stanbroke Foods Diamantina*

## Steak Upgrades

| | |
|---|---|
| Lemon Pepper Calamari *(gfo, dfo, i)* | 10 |
| Creamy Garlic Prawns (5)<br>*pan-fried prawns, brandy garlic cream (gf, i)* | 18 |
| Battered Onion Rings (5) *(v)* | 8 |
| 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

# Lunch

**12-2pm, daily**

**Lunch Calamari** 24
lemon pepper dusted, salad, chips, tartare, lemon (gfo, dfo, i)

**Pork Belly Adobo Bowl** 24
pork belly pieces, jasmine rice, pickled vegetables, Filipino Adobo sauce (df)

**Kaarage Chicken Bowl** 24
Japanese-style fried chicken pieces, jasmine rice, pickled ginger, kewpie mayo (gfo, df)

**Steak Burger** 26
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 |