



Bars · Restaurant · Functions · Gaming

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 Daniell (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 '30s. A full rebuild was undertaken in 1999 and Dowling's Fibber Magee soon became 'the place to be' in Toowoomba.

Today, thanks to the hard work of John and Maralyn Fitzgibbons, the family tradition continues on through their children Brad and Anita at the now iconic Fitzy's Toowoomba.

This nationally awarded restaurant continues to provide an outstanding culinary experience.

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.



LUNCHTIME MENU •

Crumbed Prawn & Salt and Pepper Squid (avail GF) tartare sauce, chips & slaw	\$16
Fish & Chips (avail GF) grilled or crumbed with chips, slaw & tartare sauce	\$16
250g Beef City Black Rump (avail GF) chips, slaw & a sauce of your choice	\$22
Steak Burger (avail GF) lettuce, tomato, beetroot, cheese, grilled onion, BBQ sauce & chips Gluten Free Bun	\$18 add \$2
The Osbourne Burger (avail GF) 200g short rib patty, slaw, maple bacon, bourbon & coke BBQ sauce, swiss cheese, crisps & chips Gluten Free Bun	\$18 add \$2
Bovine Boss Burger (avail GF) 200g short rib patty, cheese, pickles, mustard, caramelised onion, homemade tomato sauce & chips Gluten Free Bun	\$16 add \$2
Bang Bang Chicken Taco slaw, cheese, sriracha sweet chilli mayo in a soft shell taco (single taco)	\$12
Nachos (avail GF, avail V, avail Vegan) chili con carne, salsa, cheese, grilled corn, lettuce, jalapenos, guacamole, chipotle queso & sour cream	\$18

KIDS MENU •

Fish & Chips battered with tartare sauce	\$14
Cheeseburger & Chips beef pattie, lettuce, tomato, cheese & tomato sauce	\$14
Steak & Chips (avail GF) steak, chips & tomato or bbq sauce	\$14
Chicken & Chips (avail GF) crumbed or grilled with tomato or bbq sauce	\$14

AVAILABLE LUNCH & DINNER FOR CHILDREN 12 YEARS & UNDER

INCLUDES A SMALL SOFT DRINK OR JUICE

VANILLA ICE CREAM | CHOCOLATE, STRAWBERRY OR CARAMEL TOPPING

TAKE-HOME ACTIVITY PACK

WE ARE HAPPY TO CATER TO DIETARY NEEDS WHERE POSSIBLE.

PLEASE ADVISE YOUR WAIT STAFF OF YOUR NEEDS.

GF - GLUTEN FREE OPTION | V - VEGETARIAN OPTION

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

STARTERS •

Garlic Bread (V, avail GF)	
toasted with parmesan	\$10
Add mozzarella	add \$1.5
Crusty Cob Loaf	
filled with bacon, cheese & corn dip	\$15
Natural Oyster (GF)	
with ponzu dressing	each \$3
Kilpatrick Oyster (GF)	
grilled bacon & smokey bbq sauce	each \$3.5
Galway Oyster	
grilled with prawn, hollandaise & parmesan	each \$4
Salt & Pepper Squid (avail GF)	
Szechuan black pepper with aioli & lemon	\$16
Mini Beef Mignons (avail GF)	
beef wrapped in bacon with hollandaise sauce	\$20
Chicken Drummettes (avail GF)	
six (6) served with hot sauce & ranch	\$18
Seared Clear Water Canadian Scallops (GF)	
three (3) with chorizo, cauliflower puree & red wine reduction	\$20
Pork & Asian Vegetable Spring Rolls	
four (4) handcrafted with Saigon sauce	\$16
Potato Skins (avail GF, avail V, avail Vegan)	
four (4) loaded with Kilpatrick bacon mix, bbq sauce, grilled cheese, sour cream & chives	\$16
Prawn & Chili Hot Pot	
prawns with mirin, chilli, chorizo, garlic, coriander & crusty baguette	\$22
Cheese Board (V, avail GF)	
24mth aged cheddar, blue, triple brie, dark chocolate, fruits and nuts, marinated baby figs & grapes	\$24
Tasting Board	
pork & Asian vegetable spring rolls, mini beef mignons, crumbed prawns, salt & pepper squid, aioli & Saigon sauce	\$40
Charcuterie Board (avail GF)	
surprise bay cheddar, brie, fennel salami, prosciutto, chorizo, rye toast, spiced gherkins & warm olives	\$24

PIZZAS •

Prawn Pizza (avail GF)	
salad onion, fire-roasted capsicum, oven-roasted tomato, buffalo mozzarella and lime & jalapeño aioli	\$26
Meat Pizza (avail GF)	
pork belly, pepperoni, bacon, salad onion, chipotle & bbq sauce	\$24
Vegetarian Pizza (V, avail GF, avail Vegan)	
spinach, roasted pumpkin, salad onion, preserved lemon, olives, fetta & red wine syrup	\$18
Add chicken	add \$6
Gluten Free Base	add \$2



MAINS •

Lamb Rump (GF)	
dauphinoise potato, caramelised shallot, charred carrot, beetroot, rosemary & currant jus	\$32
Braised Beef Cheek (GF)	
herb truffled mash & micro herb salad	\$28
Pepper Beef Pie	
pepper steak, Guinness, bacon, mashed potato, mushie peas & gravy	\$24
Northern Territory Humpty Doo Barramundi (avail GF)	
grilled or herb crumbed, chips, salad & tartare sauce	\$30
Salmon (GF)	
pan seared with skin on, herbed new potatoes, roasted red onion, broccolini & herb oil	\$32
Nutty Chicken (GF)	
baked chicken breast filled with cream cheese, ham, spinach, herbs & pine nuts with mash potato & creamy garlic sauce	\$32
Lemon & Thyme Chicken Maryland (GF)	
roasted new potato, chorizo, roasted red onion, spinach & red wine jus	\$28
Chicken Schnitzel (avail GF)	
panko crumbed chicken breast with chips, slaw & gravy	\$22
Chicken Parmigiana (avail GF)	
panko crumbed chicken breast topped with ham, Napoli and cheese with chips & slaw	\$25
Gnocchi (V)	
red pepper, pumpkin, shallot, confit garlic & spinach with lemon, herb oil & parmesan	\$24
Add Chicken	add \$6
Prawn Linguine	
preserved lemon, cherry tomatoes, rocket, herb butter & white wine sauce	\$28

SALADS •

Harissa Chicken Salad	
spiced chickpeas, oven-roasted tomatoes, spinach, confit beetroot, roasted red onion, snow peas, marinated fetta & house vinaigrette	\$24
Spiced Pumpkin Salad (avail V, avail Vegan)	
pepitas, sprouts, pickled red onion, mixed leaves, goats cheese, preserved lemon & thyme and red wine reduction	\$19
Caeser Salad (avail GF)	
cos lettuce, prosciutto, croutons, poached egg, parmesan shards & caeser dressing	\$19
Add chicken	add \$6
Add salt & pepper squid	add \$6



BEEF •

220g Eye Fillet 'Centre Cut' Stanbroke Diamantina Platinum (avail GF) raised in the Gulf Region of Nth Queensland, grain fed for 100 days	\$36
300g Rib Fillet Stanbroke Diamantina Angus (avail GF) raised on the cooler southern regions, grain fed for a minimum of 100 days, MB2	\$38
300g Rib Fillet Acres Organic (avail GF) raised on untouched plains in Rockhampton, grass fed	\$34
250g Rump Beef City Black (avail GF) raised on the Darling Downs, grain fed minimum of 100 days	\$28
350g Rump Mort & Co Grandchester (avail GF) raised on the Darling Downs, hormone free, grain fed for a minimum of 150 days	\$32
250g Sirloin Mort & Co Phoenix Wagyu (avail GF) raised on the Darling Downs, hormone free, grain fed for a minimum of 350 days, MB4/5	\$40
500g TBone Stanbroke Diamantina Angus (avail GF) raised on the cooler southern regions, grain fed for minimum 100 days, MB3	\$56

OUR GRILLS ARE SERVED WITH
CHIPS OR MASH
VEGETABLES OR SALAD
AND ONE SAUCE
MUSHROOM, DIANNE, WHISKEY PEPPER, CREAMY GARLIC (GF),
CREAMY BLUE CHEESE (GF) OR GRAVY

TOP YOUR BEEF WITH
CREAMY GARLIC PRAWNS (GF) \$9

SIDES •

Market Select Vegetables (GF, V)	\$5
Salad mesculin, tomatoes, fetta, cucumber & salad onion (GF, V)	\$5
Small Chips (V, avail GF)	\$6
Roasted Field Mushrooms (3) confit garlic & herbs (GF, V)	\$6
Creamy Garlic Prawns (GF)	\$9



DESSERT •

Sticky Date Pudding (V) pouring cream, praline & rich butterscotch sauce	\$14
Baked Cheesecake (V) Chantilly cream & strawberries. Please see staff for today's flavour selection	\$14
Chocolate Pudding (V) torched marshmallow, macerated strawberries, malt biscuit crumb & ganache	\$14
White Chocolate Panacotta (GF, V) berry compote, pistachio crumb & espresso Chantilly cream	\$14

DESSERT COCKTAILS •

Ketel One Espresso Martini Ketel One Vodka, coffee liqueur & fresh espresso with a touch of sugar	\$16
Toblerone Frangelico, Baileys, Kahlua, cream & honey	\$14
Liqueur Hot Chocolate Fitzy's hot chocolate with Mozart dark liqueur, Tia Maria and a dash of thickened cream	\$10
Liqueur Affogato a scoop of vanilla ice-cream served in a martini glass, an espresso shot on the side and your choice of Baileys, Kahlua or Frangelico	\$14
Irish Coffee a long black & Jameson Irish Whiskey topped with whipped cream	\$10

TEA & COFFEE •

Espresso	\$4	Vienna	\$4.5
Long Black	\$4	White Vienna	\$4.5
Short Macchiato	\$4	Iced Coffee	\$5.5
Long Macchiato	\$4.5	Iced Chocolate	\$5.5
Flat White	\$4.5	Mug	add \$0.5
Latte	\$4.5	Decaf	add \$0.8
Cappuccino	\$4.5	Soy Milk	add \$0.8
Mocha	\$4.6	Lactose Free Milk	add \$0.8
Hot Chocolate	\$4.5	Extra Shot	add \$0.8
Babycino	\$1.5	Syrup Shot	add \$0.8
Chai Latte	\$5		

Pot of Tea English breakfast, peppermint, earl grey, green & chamomile	\$4
Milkshake chocolate, strawberry & caramel	\$5.5
Affogato a scoop of vanilla ice-cream served in a martini glass & an espresso shot on the side	\$8.5



BUBBLES •

	Glass	Bottle
Henry's Sons Brut SE Australia	\$8	\$36
T'Gallant Prosecco SE Australia	\$8.5	\$38
Chandon NV Brut Victoria	\$11	\$50
Chandon 'S' Victoria	\$12	\$55
Chandon Rose Victoria		\$55
Moet & Chandon Brut Imperial NV France	\$20	\$100
Veuve Clicquot NV France		\$110
Ruinart Blanc De Blanc France		\$165
Ruinart Rose France		\$165
Dom Perignon Vintage 2005 France		\$325
Krug Grand Cuvee France		\$350

WHITES •

CHARDONNAY	150ml	250ml	Bottle
St Huberts The Stag Victoria on tap	\$8.5	\$13	
Domaine Chandon Yarra Valley	\$12	\$18	\$50
Coldstream Hills Yarra Valley			\$60
Cape Mentelle Margaret River			\$70
Penfolds Bin 311 New South Wales			\$70
Pierro Margaret River			\$120
Leeuwin Estate Art Series Margaret River			\$135

SAUVIGNON BLANC	150ml	250ml	Bottle
Georgiana Margaret River	\$8.5	\$13	\$38
Squealing Pig Marlborough on tap	\$8.5	\$13	
5th Leg Treasure Hunter Margaret River	\$9	\$14	\$40
821 South Marlborough	\$9	\$14	\$40
Cape Mentelle Sauvignon Blanc Semillon Margaret River	\$12	\$18	\$50
Cloudy Bay Marlborough	\$15	\$24	\$70

RIESLING	150ml	250ml	Bottle
Leo Buring Clare Valley	\$9	\$14	\$40
Penfolds B51 Eden Valley			\$60

OTHER WHITES	150ml	250ml	Bottle
Squealing Pig Pinot Noir Rose Marlborough on tap	\$8.5	\$13	
Juliet Moscato Victoria	\$8.5	\$13	\$38
La Villa Pinot Grigio Italy	\$9	\$14	\$40
5th Leg Semillon Sauvignon Blanc Western Australia	\$9	\$14	\$40
Excuse My French Rose France	\$9	\$14	\$40
Tim Adams Pinot Gris South Australia	\$10	\$16	\$45



REDS •

SHIRAZ	150ml	250ml	Bottle
Saltram 1859 Barossa Valley on tap	\$8.5	\$13	
Cape Mentelle Marmaduke Margaret River	\$8.5	\$13	\$38
Wynns Coonawarra Shiraz Coonawarra			\$40
Pepperjack Graded Shiraz McLaren Vale			\$60
Penfold B28 Kalimna South Australia	\$15	\$24	\$70
Cape Mentelle Margaret River			\$70
Penfolds St Henri 2014 South Australia			\$160
CABERNET SAUVIGNON	150ml	250ml	Bottle
Devil's Lair Dance with the Devil Margaret River	\$10	\$16	\$45
Jacobs Creek St Hugo 2015 Coonawarra			\$75
Yalumba The Menzies 2014 Coonawarra			\$85
Taylors St Andrews 2006 Clare Valley			\$110
MERLOT	150ml	250ml	Bottle
Wolf Blass Yellow Label South Australia	\$8.5	\$13	\$38
Dutschke Barossa Valley	\$10	\$16	\$45
Coldstream Hills Yarra Valley			\$60
PINOT NOIR	150ml	250ml	Bottle
Fickle Mistress Marlborough	\$9	\$14	\$40
Coldstream Hills Yarra Valley			\$60
Cloudy Bay Marlborough			\$90
Felton Road Bannockburn 2017 Central Otago			\$115
CABERNET BLENDS	150ml	250ml	Bottle
Tim Adams Cabernet Malbec South Australia	\$10	\$16	\$45
Cape Mentelle 'Trinders' Cabernet Merlot Margaret River	\$12	\$18	\$50
Yalumba 'The Signature' 2014 Cabernet Sauvignon Shiraz Barossa Valley			\$95
Petaluma Coonawarra 2007 Coonawarra			\$100
Grossett Gaia Cabernet Sauvignon Cabernet Franc 2011 Clare Valley			\$105
Penfolds 389 Cabernet Shiraz 2014 South Australia			\$120
Vasse Felix Heytsbury 2010 Margaret River			\$120
CELLAR REDS			Bottle
Wynns 'Michael' Shiraz 2009 Coonawarra			\$180
Wolf Blass Platinum Shiraz 2004 Barossa			\$180
Penfolds Magill Estate 2010 South Australia			\$190
Yalumba Octavius 2015 Barossa			\$200
D'Arenberg Dead Arm 2006, 1500ml McLaren Vale			\$300
Henschke Hill of Grace Shiraz 2007 Eden Valley			\$650
Penfolds Grange 2007 South Australia			\$750
Wynns 'John Riddoch' Cabernet Sauvignon 2009 Coonawarra			\$160
Henschke 'Cyril' Cabernet Sauvignon 2005 Eden Valley			\$160
Penfolds Bin 707 2005 South Australia			\$360
Wynns 'John Riddoch' 2006 1500ml Coonawarra			\$350