



## 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 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 Fitzzy'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, daughter-in-law Bronnie and granddaughters Ellie & Jessica.

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 Szechuan Pepper Squid (avail GF) tartare sauce, chips & salad	\$16
Fish & Chips (avail GF) grilled or crumbed with chips, salad & tartare sauce	\$16
250g Beef City Black Rump (avail GF) chips, salad & sauce of your choice	\$22
Steak Burger (avail GF) lettuce, tomato, beetroot, cheese, grilled onion, BBQ sauce & chips	\$18
Gluten Free Bun	add \$2
Nachos (avail GF, avail V, avail Vegan) chili con carne, salsa, cheese, grilled corn, lettuce, jalapenos, guacamole, chipotle queso & sour cream	\$18
Double Bacon Cheeseburger (avail GF) beef pattie, double bacon, pickles, red onion, English cheese, house made tomato sauce & chips	\$18
Gluten Free Bun	add \$2
Chicken Burger (avail GF) buttermilk crumbed & fried bang bang chicken schnitzel, maple bacon, lettuce, Swiss cheese, tomato, sriracha aioli & chips	\$18
Gluten Free Bun	add \$2

## KIDS MENU •

Fish & Chips (avail GF) 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 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



## 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
Pizza Crust salami, port and thyme onion jam, prosciutto, rocket, fetta & balsamic reduction	\$15
Natural Oyster (GF) with ponzu dressing & sliced shallots	each \$3
Kilpatrick Oyster (GF) grilled bacon & smokey bbq sauce	each \$3.5
Galway Oyster grilled with prawn, hollandaise & parmesan	each \$4
Miso & Ginger Braised Borrowdale Pork Belly (avail GF) free range pork with pickled vegetables, sesame, peanuts & crackling	\$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
Bang Bang Chicken (avail GF) buttermilk crumbed pieces with Frank's hot sauce & aioli	\$16
Salt & Szechuan Pepper Squid (avail GF) Szechuan black pepper with aioli & lemon	\$16
Arancini (V, avail GF) four (4) mushroom, herbs, truffle aioli & parmesan crumb	\$16
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 & Szechuan pepper squid, aioli & Saigon sauce	\$40
Charcuterie Board (avail GF) Surprise Bay cheddar, brie, salami, prosciutto, chorizo, rye toast, spiced gherkins & warm olives	\$24

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

## MAINS •

Four Pin Sutherlands Creek Lamb Rack (GF) herb roasted potato, shallots, baby carrots, beetroot & rosemary jus	\$36
Huon Valley Salmon (GF) pan seared with herb roasted potatoes, snow peas, prosciutto, red wine braised shallot, beetroot, herb oil & micro herbs	\$32
NT Humpty Doo Barramundi (avail GF) grilled or herb crumbed, chips, salad & tartare sauce	\$32
Roasted Free Range Barkers Creek Pork Cutlet (GF) dauphinoise potatoes, grilled spec, dutch carrots, asparagus, broccolini, apple jus & crackle	\$34
Nutty Chicken (GF) baked chicken breast filled with cream cheese, ham, spinach, herbs & pine nuts with mash potato, wilted spinach & creamy garlic sauce	\$32
Chicken Schnitzel (avail GF) panko crumbed chicken breast with chips, salad & sauce of choice	\$22
Chicken Parmigiana (avail GF) panko crumbed chicken breast topped with ham, Napoli sauce & cheese with chips & salad	\$25
Gnocchi (V) cherry tomatoes, red onion jam, spinach, confit garlic, red peppers, fetta & balsamic reduction	\$22
Add chicken	add \$6
Chicken & Bacon Linguine mushroom duxelle, caramelised onion, spinach, toasted walnuts & parmesan crumb	\$24

## PIZZAS •

Sriracha Chicken (avail GF) Sriracha and lime marinated chicken tenderloins, chorizo, red peppers, bacon, mozzarella, roasted red onion & sriracha aioli	\$26
Meat Lovers (avail GF) chorizo, bacon, prosciutto, salami, ground beef, mozzarella & chipotle BBQ sauce	\$24
The Vego (V, avail GF, avail Vegan) maple roasted pumpkin, roasted red onion, red peppers, confit mushroom, fresh rocket & basil pesto aioli	\$18
Add chicken	add \$6
Gluten Free Base	add \$2

## SALADS •

Heirloom Beetroot & Pumpkin Salad (GF, avail V, avail Vegan) fetta, pickled red onion, prosciutto, rocket, walnuts, green peas & balsamic reduction	\$19
Caesar Salad (avail GF) grilled bacon, croutons, cos lettuce, soft poached egg, parmesan & Caesar dressing	\$19
Add chicken (GF)	add \$6
Add salt & Szechuan pepper squid (avail GF)	add \$6



## FROM THE GRILL •

220g Eye Fillet 'Centre Cut' Stanbroke Diamantina Platinum (avail GF) raised in the Gulf Region of Nth Queensland, grain fed for 100 days	\$36
250g Eye Fillet Mort & Co Grandchester (avail GF) raised on the Darling Downs, hormone free, grain fed for up to 200 days	\$44
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 Swift Premium (avail GF) grass fed from across SE Queensland, MSA	\$36
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	\$34
300g Wagyu Sirloin Mort & Co Phoenix (avail GF) raised on the Darling Downs, hormone free, grain fed for a minimum of 350 days, MB4/5	\$42
500g Rib on the Bone Thousand Guineas (avail GF) grain fed, MB2+, accredited & verified shorthorn	\$56

OUR GRILLS ARE SERVED WITH

CHIPS OR MASH

VEGETABLES OR SALAD

AND ONE SAUCE

MUSHROOM, DIANNE, WHISKEY PEPPER, GRAVY,  
CREAMY GARLIC (GF) OR CREAMY BLUE CHEESE (GF)

## SIDES •

Market Select Vegetables (GF, V)	\$6
Salad   mesculin, tomatoes, fetta, cucumber, salad onion & French Vinaigrette (GF, V)	\$6
Small Chips with aioli (V, avail GF)	\$6
Large Chips with aioli (V, avail GF)	\$9
Chilli and Garlic Prawn & Scallops Skewers (2) (GF)	\$9
Creamy Garlic Prawns (6) (GF)	\$9

## DESSERT •

Sticky Date Pudding (V) butterscotch, vanilla ice cream, toasted walnut clusters & strawberries	\$14
Honey & Vanilla Pannacotta (V, avail GF) berry coulis, biscotti, honey & nougat ice cream	\$14
Chocolate Tasting Plate (V, GF) designed to share between two with white chocolate and hazelnut mousse, chocolate brownie, Jaffa brûlée, Belgian chocolate ice cream & chocolate popping candy	\$24
Jaffa Brûlée (GF, V) with praline & vanilla ice cream	\$14
Sorbet Bowl (GF, V) 3 scoops, ask our staff for today's flavour	\$9

## 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

## 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
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