

SNACKS

NUTS AND BOLTS \$6

Bowl of house roasted mixed nuts & bhujia

JIMMYS JERKY \$8

Choice of chili or traditional flavor beef jerky

YAM FRIES (V) \$10

Hand-cut sweet potato chips tossed in fresh herbs, sea salt & cracked pepper w/ sour cream & sweet chilli

CHEESEY TUFFLE FRIES (V) \$12

Hand cut potato chips baked w/ fresh herbs cheddar cheese, parmesan & truffle oil w/ side of smoked aioli

DIP PLATE (v) \$14

Housemade smoked eggplant, roast pumpkin & avocado salsa dips w/ warm organic sourdough

CALAMARI RINGS \$14

5 huge rings crumbed in organic sourdough and herbs house made w/ tartar

MINI SAUSAGE ROLLS \$14

6 house made pork, leek & thyme sausage rolls w/ tomato sauce

QUESADILLA (v) \$14

Asparagus, lentil and blue cheese in crispy tortilla w/ tomato chutney

SHARE PLATES

CHEESE BOARD \$35

3 Aussie cheeses, crackers, quincepaste, pickles, olives w/ grapes and slices apple

ANTIPASTO PLATE \$35

Salami, leg ham, olive mortadella, marinated vegetables & dips w/ garlic crostini

JIMMY FITZ KITCHEN

Mon - Thurs 12-3pm 5:30-9:30pm

Fri - Sat 12pm - 9:30pm

Sun 3:30 - 9:30

MON - BARRAMONDAYS
TUES - TON OF PASTA TUESDAYS
WED - SCHNITZ N QUIZ @ THE FITZ
THURS - MUSSEL UP THURSDAYS
SUN - SUNDAY ROAST

SALADS

HALLOUMI SALAD \$19

Grilled Halloumi, roast pumpkin, olives, cherry tomato, cucumber, pea & rocket

SEARED SQUID SALAD \$22

pan fried squid w/ fresh mango, avo salsa, rocket, cucumber, cherry tomato & mint

FALAFEL SALAD \$19

House made falafels w/ kale, tabouli, qinwoa roast pumpkin, cherry tomato & tzatziki

DESSERTS

CHOCOLATE TORTE \$15

w/ raspberry compote & vanilla ice-cream

BILLPIN CRUMBLE \$15

apple and pear cumble w/ vanilla ice-cream

SIDES

Garlic Bread \$6 House Salad \$9
Small Chips \$7 Bowl of greens \$8

BURGERS

(ALL SERVED WITH HAND CUT CHIPS)

CHEESEBURGER \$18

House made smokey beef pattie, cheddar, pickle lettuce & secret burger sauce

CHILLI CHICKEN BURGER \$18

Organic sourdough crumbed chicken, cheese, tomato, lettuce & chilli aioli

HALLOUMI BURGER (V) \$18

Grilled halloumi, pumpkin, olives, tomato, peas, cucumber, rocket & sweet chilli

MAINS

5 BEAN NACHOS (V) \$19

Spiced bean mix, corn chips & cheese topped w/ avo salsa, sour cream and tomato salsa

GNOCCHI PUTTANESCA (V) \$19

Potato gnocchi in a chilli, garlic and white wine tomato & olives w/napoli sauce & parmesan

JIMMY FITZ SCHNITZ \$21

Organic sourdough crumbed chicken schnitzel on Irish colcannon mash, avo salsa & jus

BARRAMUNDI FISH CAKES \$22

Barra, potato & pea cakes crumbed w/ organic sourdough w/ house salad & aioli

ATLANTIC SALMON \$25

Crispy skin atlantic salmon w/ creamy potato salad, caper butter & balsamic cherry toms

SCOTCH FILLET \$24

thick cut 250gm scotch fillet w/asparagus, broccolini and green beans pan fried in lemon butter & jus