

MR. ILLINGSWORTH

FOOD



THE FIRST GENERAL STORE TO BE ESTABLISHED IN TE ATATU WAS OWNED BY A MR. ILLINGSWORTH. BACK IN THE DAY, A GENERAL STORE WASN'T JUST A PLACE TO GET SUPPLIES, IT SERVED AS A MEETING PLACE FOR THE LOCALS.

BY THE 1930'S THE PENINSULA COMMUNITY GREW TO 50 HOUSES, ALONG WITH A HALL, A SCHOOL AND A CHURCH. MR. ILLINGSWORTH ADDED POST OFFICE FACILITIES AND A PETROL PUMP TO THE STORE AND IT REMAINED AT THE HEART OF COMMUNITY LIFE.

JUST LIKE MR. ILLINGSWORTH, WE ARE ALL ABOUT COMMUNITY. SO COME IN, GRAB A BEER OR A BITE AND ENJOY YOUR NEW LOCAL.



GET SOCIAL WITH US!

Scan to check us out and stay up to date with our events and offers!

ENTREE

RAW FISH

coconut dressing, pico de gallo, crispy shallot, crunchita & cherry tomato 21.0

SPICED CAULIFLOWER BITES ^{VG}

served with vegan sesame dressing 17.0

FRIED CHICKEN

served with gochujang buffalo sauce 22.0

CALAMARI

seasoned with togarashi, served with tartare 20.0

GRILLED PRAWNS

herbed black tiger prawn with chimichurri 19.5

GARLIC BREAD

corda filled with garlic cream cheese 15.0

PIZZAS Gluten Free Base +2.0 | Vegan Cheese +2.0

MR. MARGHERITA ^{VG}

tomato, mozzarella, basil 23.0

WINGMAN

grilled chicken, bbq sauce base, garlic cream cheese and red onion 26.0

THE CHURIZO

chorizo, roasted capsicum, olives and basil 26.0

PLATTERS

MR ILLINGSWORTH

calamari, fried chicken, prawn, cauliflower bites, toasted toritillas and fries
served with tartare, gochujang buffalo sauce, aioli & guacamole 63.0

MEAT PLATTER

250g scotch, 250g sirloin, cajun chicken, pork ribs & chorizo
served with chimichurri, red wine jus, aioli & fries 119.0

MAIN PLATES

FISH & CHIPS

line caught beer battered market fish, fries, house salad, tartare 29.0

SMASH BEEF BURGER GLUTEN FREE BUN + \$2.5 | ADD EGG + \$3

smoky bacon jam, double beef patty, swiss cheese, aioli, pickles with fries 28.0

GRILLED CAJUN CHICKEN BURGER GLUTEN FREE BUN + \$2.5

tomato, swiss cheese, lettuce, red onion, gochujang buffalo sauce,
pickles, bacon with fries 26.0

SCOTCH FILLET 250 GRAM

fries, house salad and red wine jus 43.0

SIRLOIN 250 GRAM

chorizo, roasted capsicum, rustic potato, broccolini and chimichurri 43.0

BUDDAH BOWL ^{VG} ADD CHICKEN + \$6

crunchita, fried tofu, coleslaw, toasted seeds, quinoa. tomato, salsa,
avocado and broccolini 26.0

BBQ BACK RIBS

spicy bbq sauce, ranch slaw, served with fries 36.0

TACOS FISH OR CHICKEN

pico de gallo, chilli mayo, lemon and corriander, served with fries 25.0

SIDES WITH THAT? ALL SIDES \$12.5

Mr. I fries ^{VG}

rustic potato ^{VG}

ranch slaw

house salad

charred broccolini ^{VG}

SOMETHING SWEET? DESSERTS \$15.0

WHITE CHOCOLATE CRÈME BRULEE

berry compote, vanilla ice cream

CITRUS CHEESECAKE

berry compote, whipped cream

SORBET DUO

chef's selection – duo of fruit sorbets

BANANA SPLIT

3 scoops of ice cream, choose
strawberry, chocolate or vanilla,
served with whipped cream, caramel
sauce, wafer and a maraschino cherry

13.0