MR. ILLINGSWORTH

$55 SET MENU
MAIN & DESSERT

FOR THE TABLE
grilled herb focaccia with dips [VE]

MAINS
CHOOSE ONE

CHICKEN PARMIGIANA
crumbed herb chicken, bacon marinara sauce, mozzarella, fries, house salad

FISH & CHIPS [DF]
fish of the day, fries, house salad, tartare sauce

250G RUMP STEAK
fries, house salad, red wine jus

DESSERT
CHOOSE ONE

CHOCOLATE BROWNIE
with vanilla ice cream

SORBET [VE]
chef's selection – duo of fruit sorbets

SELECTION OF ICE CREAM
choose strawberry, chocolate or vanilla

V- Vegetarian DF- Dairy Free GFI- Gluten Free Ingredients VE- Vegan

MR. ILLINGSWORTH

$75 SET MENU
ENTRÉE, MAIN & DESSERT

FOR THE TABLE
grilled herb focaccia with dips VE

ENTRÉE
CHOOSE ONE

GREEN LIPPED MUSSELS
lemon garlic cream, grilled bread

CRISPY TOFU VE
sticky korean sauce, slaw

KOREAN FRIED CHICKEN
sticky korean sauce, aioli, slaw

MAINS
CHOOSE ONE

PAN-FRIED MARKET FISH
pan-seared fish, seasonal vegetable, romesco, crispy potato gratin

SLOW-COOKED LAMB GFI
slow-cooked lamb shoulder, crispy potato gratin, seasonal vegetables

250G SCOTCH STEAK
fries, house salad, red wine jus

DESSERT
CHOOSE ONE

CITRUS CHEESECAKE
berry compote, whipped cream

CHOCOLATE BROWNIE
with vanilla ice cream

SORBET VE
chef's selection – duo of fruit sorbets

V- Vegetarian DF- Dairy Free GFI- Gluten Free Ingredients VE- Vegan