



FOOD + DRINK

## FUNCTION INFORMATION

The Point , 571 Te Atatu Road, Te Atatu Peninsula Ph 09 953437

www.mrillingsworth.co.nz













>20 people: Please speak to team or email hello@mrillingsworth.co.nz

<20 people: \$250 deposit required - refunded upon advised minimum spend

#### **Function Type**

Sit down dinner/lunch: Pre-order of all food (required 48hrs prior to the booking)

Drinks and Nibbles: Bar snacks and Illy's platter as food options

(Platters need to be pre-order 48hrs prior to the function)

Minimum spend required / deposit required

Entire venue hire: Negotiable, minimum spend required

The entire venue hire option is unavailable between

November 1st & March 1st or Public holidays

For entire venue bookings throughout the remainder of the year, please contact us

#### **Function Areas**

Outside: Seats 55 people, or 70 for drinks & nibbles

Lower dinning: Seats 25 people, or 30 for drinks & Nibbles

Bar Area: Seats 40 people, or 60 for drinks & Nibbles.

\*Please note under 18's can't be in the bar area unless their legal guardian is with them at all times.

### MR. ILLINGSWORTH



#### FOOD + DRINK

### **FUNCTION MENU**



#### **SMORGASBORD**

fried buttermilk chicken, onion rings, deep fried camembert, harisa honey cauliflower, corn chips and dips, served with tomato sauce, tartare, BBQ sauce, tomato salsa, grilled house bread

#### ANTIPASTO BOARD

selection of house marinated olives, cold meat cuts, pate, pickled onions, feta, cheese, pesto, house breads and lavosh

#### FISHERMAN'S PLATTER

½ shell mussel kilpatrick, salt n pepper squid, prawn chips, fried goujons, Kokoda lettuce cups, tartare sauce, lemons, jalapeno mayonnaise, fried house bread

#### FRUIT AND DESSERT PLATTER

fresh fruit, coconut labneh, meringues, mini donuts, caramel pecan brownies, chocolate brownie, chocolate brittle, salted caramel sauce

All \$75 6-8 people

#### **BREAD BOARD**

Assorted grilled house breads, pizza bread, hummus, dukkha, olive oil and balsamic

\$45 6-8 people

#### OYSTER RAW BAR

live shucked oysters, shallot mignonette, locally caught market fish sashimi wasabi. lemon.

DOA

\*Happy to discuss event specific catering options



SMOKED FISH WHIP, BEETROOT JAM, CAPER
CHERRY TOMATO, MOZZARELLA, PESTO
SALMON COLD SMOKED, CUCUMBER RELISH, CREAM FRAICHE
PEAR, BLUE CHEESE, HONEY
BACON, LETTUCE, TOMATO RELISH
SMOKED CHICKEN, CRANBERRY, BRIE

# Walk'n Fork

#### **BEETROOT & PLUM VEGETARIAN BALL (V)**

Smoked Chipotle sweet potato ball (plant base, 2 each)

#### FRIED CAULIFLOWER M

harissa, honey

#### **FISH N FRITES**

tartare, lemon

#### KOKODA (GF.DF)

coconut raw fish, lettuce cups

#### PULLED PORK (GF.DF)

ialapeno, smoked chilli cream lettuce cups

#### BEEF SLIDERS.

american cheddar, pickles

#### LOUISIANA FRIED CHICKEN.

ranch slaw, chipotle mayonnaise



**CARAMEL PECAN BROWNIE** 

**CHOCOLATE BROWNIE** 

RASPBERRY LAMINGTON

MINI CARROT CAKE

MINI CHOCOLATE CAKE

## Fon the Kids \$4.50 ea

GINGERBREAD MAN
CHOCOLATE BROWNIE FACE



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