



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





PLATTERS

BREAD BOARD \$55

assorted grilled breads, pizza bread, hummus, romesco, dukkha, olive oil and balsamic

ANTIPASTO \$75

selection of marinated olives, cold meat cuts, pickles, pate, brie, blue and smoked cheddar cheeses, pesto, breads and lavosh

SMORGASBORD \$75

southern fried chicken, onion rings, beef skewers, crumbed camembert, spiced cauliflower, sesame dressing and tomato sauce

FISHERMAN'S PLATTER \$75

½ shell mussel kilpatrick, prawn chips, salt n pepper squid, prawn skewers, fried goujons, battered scallops, lemon wedges and tartare sauce

50 WINGS \$75

served with buffalo and bbg sauces

SLIDERS

beef smash patty with swiss cheese, pickles, aioli and tomato sauce

grilled chicken with lettuce, tomato and bbq sauce

BLT - bacon, lettuce, tomato with aioli and tomato sauce

\$5.0 EA | MIN 20



ADDITIONAL MENU



A few sharing favourites from our main menu

PLATTERS

MR. ILLINGSWORTH \$63

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

MEAT PLATTER \$119

250g scotch, 250g sirloin, cajun chicken, pork ribs & chorizo

PIZZAS

MR. MARGHERITA \$23

tomato, mozzarella, basil

WINGMAN \$26

grilled chicken, bbg sauce base, garlic cream cheese and red onion

THE CHURIZO \$26

chorizo, roasted capsicum, olives and basil

GARLIC CHEESE \$15

10" base, garlic, cheese, salsa

SIDES

GARLIC BREAD \$15

corda filled with garlic cream cheese

FRIES \$12.5

served with tomato sauce