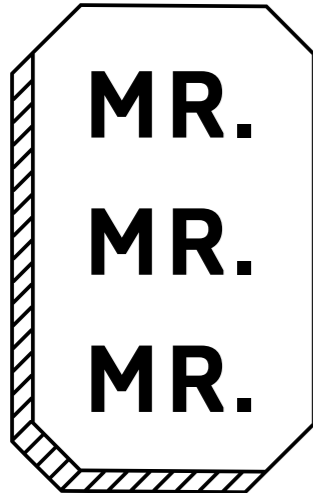


Let's get  
**STARTED**



**CHEESY GARLIC FLAT BREAD** oregano (gf\*) **9.0**

**TEMPURA PRAWNS** Japanese mayonnaise, smoked paprika (df) **13.5**

**BEEF TATAKI** spring onion, shallots, sesame sauce, micro greens (gf\* df) **14.5**

**BAKED EGGPLANT** roasted capsicum, ricotta, bloody mary sauce (gf, v\*) **14.5**

**RAW FISH** coconut lime dressing, chilli, shallots, cherry tomatoes, coriander, lime wedge (gf, df) **14.5**

**BUTTERMILK FRIED CHICKEN** spicy aioli (gf\*) **16.0**

**BEEF NACHOS** corn chips, guacamole, sour cream, mozzarella **13.0**

**ST LOUIS PORK RIBS** bbq sauce (df, gf) **16.0**

**BURRATA CHEESE** toasted herbed bread, cherry tomato, basil, pine nut pesto **14.0**

**SPICED CAULIFLOWER BITES** vegan sesame dressing (v) **13.0**

Please inform your waiter if you have any dietary requirements

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**MARGHERITA** tomato, buffalo mozzarella, basil and pine nut pesto **20.0**

**CHICKEN** sliced chicken, bacon, brie, spiced plum sauce, mozzarella **23.0**

**MEAT LOVERS** pepperoni, chorizo, cabanossi, onion, mozzarella, capsicum, chilli flakes **23.0**

**BEEF & BLUE** herb crusted beef, roast pepper, caramelised onion, blue cheese sauce, chilli flakes **22.0**

**VEGE FRENZY** grilled pumpkin, capsicum, mushroom, onion, olives, mozzarella **21.0**

Gluten free base add \$3

**MAINS**

<b>250G SILVER FERN SCOTCH FILLET</b> fries, salad, and red wine jus (gf*)	<b>34.5</b>
<b>PORK BELLY</b> kumara rosti, red wine poached pear, apple sour, crackling, jus (gf, df)	<b>27.0</b>
<b>CONFIT DUCK LEG</b> cauliflower puree, asparagus, onion alliums, prune, kumara (gf, df*)	<b>35.5</b>
<b>CHICKEN SCHNITZEL</b> fries, salad and gravy	<b>29.0</b>
<b>BEER BATTERED FISH N CHIPS</b> green salad, tartare sauce, lemon wedge (gf*)	<b>24.5</b>
<b>POTATO GNOCCHI</b> pumpkin, ricotta cheese, crispy kale, candied walnut, parmesan	<b>22.0</b>
<b>HOMEMADE BEEF BURGER</b> cheddar cheese, bacon, McClure's pickle, lettuce, tomato, aioli, fries (gf*, df*)	<b>24.5</b>
<b>GRILLED CHICKEN BURGER</b> Swiss cheese, bacon, lettuce, tomato, spicy aioli, fries (gf*, df*)	<b>24.5</b>
<b>CHICKEN SALAD</b> croutons, crispy bacon, parmesan, mix leaf, green goddess dressing, almond flakes (gf*)	<b>25.5</b>
<b>VEGAN SALAD</b> chickpea, cous cous, cherry tomato, pickled onion, pumpkin, kumara, mustard vinaigrette (v)	<b>20.0</b>
<b>1KG ST LOUIS PORK RIBS</b> coleslaw, chips, bbq sauce (gf, df)	<b>32.0</b>

Gluten free bun add \$3

Would you like  
**SIDES WITH THAT?**

**BEER BATTERED FRIES**  
with aioli

**POLENTA CHIPS**  
spicy aioli

**SEASONAL VEGETABLES**  
pumpkin seeds

**SIDE SALAD**  
mesculin, tomato, pickled onion,  
mustard vinaigrette

All \$8

Satisfy your  
**SWEET TOOTH**

**CHOCOLATE FUDGE BROWNIE**  
vanilla ice cream, chocolate sauce

**TIRAMISU**  
summer raspberry sorbet

**AFFOGATO**  
ice cream, almond biscotti

**ICE CREAM SELECTION**  
ask our friendly staff for the flavour of the day

All \$12



\* denotes dishes that can be modified upon request. We can also cater for other dietary requirements, please ask your waiter.

FOOD + DRINK



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.

*Steak Night*  
**\$22.5**  
MONDAYS  
FROM 5PM

**\$20<sup>00</sup>**  
**LUNCH**  
+ \$5 FOR A HOUSE DRINK  
MONDAY TO FRIDAY UNTIL 2.30PM

WEDNESDAYS  
**PIZZAS**  
2 for \$30  
from 5-7pm

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Insta @mr\_illingsworth  
FB /mr.illingsworth

571 Te Atatu Road  
Te Atatu Peninsula

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by The Trusts

