

... *BREAKFAST*

Southland cheese roll . . .	9
Smoked kahawai, pickled egg on sprouted quinoa loaf . . .	14
Croissant with preserves . . .	8
Hemp heart granola, raspberry, peach, greek yogurt . . .	16
Oat hotcakes, walnut, banana, raspberry . . .	21
Kūmara tortilla, fried eggs, mole . . .	18
Slow poached eggs, anchovies, Meyer lemon, sourdough . . .	19
Silverbeet, smoked hemp heart butter, sourdough . . .	19
Mushroom bolognese, buffalo curd, sourdough . . .	21
Woodfired flatbread, nduja, egg . . .	15

... *SIDES*

Slow Poached Egg 3 / Sourdough 3 / Streaky Bacon 6
Avocado 3 / Sprouted Quinoa loaf (GF) 3

kingi

Breakfast is available from 7am until 11:30am

We cater to all diets. Our fish is line-caught using sustainable fishing methods.
Our meats and produce are locally sourced and organic whenever possible.



... *COFFEE*

Espresso (Coffee Supreme) ... 4
with Green Valley organic cow's milk ... 5
Bottomless fetco filter brew (single origin) ... 6
Cold drip coffee on ice (single origin) ... 6
Miann 70% hot chocolate (Colombia cacao origin) ... 8

... *TEA*

Jasmine green ... 5
English Breakfast and Earl Grey ... 5
Rooibos ... 5
Yerba Mate ... 8
Tonic Room Petals, buds and berries ... 8
Tonic Room Sweet and spicy ... 8
Tonic Room After dinner mint ... 8

... *NON-ALCOHOLIC*

Organic cold press orange juice ... 8.5
Organic cold press green juice ... 8.5
Kingi Mate kombucha ... 6
Pete's Natural soda's ... 6
Antipodes sparkling water (1l) ... 12

... *SLIGHTLY-ALCOHOLIC*

Prosecco, organic orange juice "Mimosa" ... 13
Perez Baquero fino and tonic ... 13
Henri Bardouin pastis on ice ... 10

kingi

. . . ANTIPASTI

Wood fired flatbread . . . 8
Wakame Sourdough, cultured butter . . . 9

Marinated olives, chickpeas (Marlborough) . . . 9
Heirloom tomatoes (Clevedon). . . 12
Peppers, butter beans (Kumeu). . . 13
Wood roasted Oyster mushrooms (Auckland). . . 12
A2 milk Burrata (Wairau Valley). . . 16
Charred carrots, lardo, hazelnut oil . . . 12
Baby cos, hemp heart butter (Cheviot). . . 9
Potato, wakame rosti . . . 11

. . . RAWBAR

Diamond shell clam (Cloudy Bay) . . . 4 each
Te Matuku Bay oyster (Waiheke Island) . . . 5.50 each

Kina on toast, lardo (Chatham Islands) . . . 12

Fish plate
Dry aged Kahawai (Hawke Bay). . . 25

Marinated Ortiz Anchovies . . . 15
Hapuka taramasalata (Leigh) . . . 13
Green-lipped mussels (Mills Bay) . . . 12
Hot smoked Kahawai (Little Barrier Island) . . . 14
Octopus Carpaccio (Wairarapa) . . . 14
Marinated Mullet (Bream Bay) . . . 12
Wild game charcuterie plate (Cazador) . . . 17

. . . A LA CARTE

Kingi burger, pickles, buttermilk bun (Little Barrier) . . . 26
Wood roasted cauliflower, capers, raisin, parsley . . . 27
Paua Cavatelli, cucumber, dill, Arrow squid (Tora Bay) . . . 31
Yellow belly flounder, capers, curry leaves (Kaipara Harbour) . . . 33
Pan roasted Snapper, courgette, basil, lime (Leigh) . . . 34
Venison, beetroot, raspberry, buckwheat (Kaimanawa Forest) . . . 35

kingi

. . . LONG LINERS

Bona Dea II – Jacob Drake – Tutukaka
Coral V – Alex Dryland – Leigh
Coastal Rover – Dan Harvey – Bay of Plenty
Sapphire – Bruno Bell – Tutukaka
Tungsten – Zac Paikea – Totara North
Arapawa III – Russel Nicol – Bay of Plenty
INXS – Thomas... – Marsden Cove
Taiana – Guy Ashton – Leigh
El Mama – Scott and Maaike McNeil – Kapiti

. . . POT FISHER

Equinox – Delwyn & Gigi Tuanui – Chatham Islands

. . . HAND CAUGHT

Claire Edwards & Troy Bramley – Tora Bay, Wairarapa

. . . CAGE CAUGHT

FV. Chips – Karl and Sarah Warr – Hawke Bay

. . . SET-NET

(HAND-PULLED, MULTI-FILAMENT NET, NOT MONO)

Tiaki – Peter Yardley – Kaipara Harbour

. . . BI-VALVE FARMERS

Jennie Fenwick – Waiheke Island

This restaurant is a celebration of independent fishermen and women around New Zealand.

Our fish is caught from our surrounding waters, it is wild.

We support people who believe in sustainable practices and who care about ensuring future abundance of fish stocks and actively protect larger mammals, bird life and the sea floor when they fish.

They are our oceans guardians, they are our kaitiakitanga.

kingi



. . . DESSERT

Home made ice cream . . . 11

Tangelo pith granita
Currant, cloves, croissant, “Rum and raisin”
Lemon curd, sourdough, brown butter
70 % dark chocolate, orange, sesame
Banana, walnut, dulce de leche, “Banoffee pie”

. . . DIGESTIF

Perez Baquero Fino Sherry . . . 12
Henri Bardouin Pastis Grand Cru . . . 13
Fernet branca . . . 14
Cognac Camus VSOP . . . 18
Delord Bas-Armagnac VSOP . . . 18

. . . SWEET & FORTIFIED

Fernando de Castilla Oloroso Antique . . . 21
Barbeito Sercial Reserva 10 years old . . . 20
Chambers Muscat . . . 16
Fernando de Castilla Pedro Ximénez . . . 17

kingi

We cater to all diets.
Our produce are locally sourced and organic whenever possible.

... *COFFEE*

Espresso (Coffee Supreme) ... 4
with Green Valley organic cow's milk ... 5
Bottomless fetco filter brew (single origin) ... 6
Cold drip coffee on ice (single origin) ... 6

... *TEA*

Jasmine green ... 5
English Breakfast and Earl Grey ... 5
Rooibos ... 5
Yerba Mate ... 8
Tonic Room Petals, buds and berries ... 8
Tonic Room Sweet and spicy ... 8
Tonic Room After dinner mint ... 8

kingi