

... *ANTIPASTI*

Wood fired flatbread ... 8  
Kūmara sourdough, cultured butter ... 12

Marinated olives, butter beans ... 12

Ortiz anchovies ... 15

Hapuka taramasalata (Leigh) ... 15

Wild game charcuterie plate (Cazador) ... 20

Fromage blanc roulade, radish,

herbs de Provence (Kumeu) ... 13

Wood roasted mushrooms (Auckland) ... 18

Spring pea, stracciatella, boquerones, preserved lemon  
(Wairau Valley) ... 21

Hot smoked Kahawai (Little Barrier Island) ... 13

Snapper head terrine, parsley, carrot (Leigh) ... 15

Green-lipped mussels, nduja (Mills Bay) ... 13

Blue cod wings, burnt lime, ranch  
(Chatham Islands) ... 20

... *RAWBAR*

Diamond shell clam (Cloudy Bay) ... 4.00 each

Te Matuku Bay oyster (Waiheke Island) ... 6.50 each

Trevally oka, coconut yoghurt, mango, chili (Leigh) ... 25

Dry aged Kahawai (Hawke Bay) ... 25

Gurnard, coconut chutney, mustard seed,  
curry leaf, lime, papaya (Leigh) ... 25

Kina on toast, pancetta (Chatham Islands) ... 16

... *MAINS*

Wood roasted eggplant, apple mole, cauliflower, hazelnut (Kumeu) ... 26

Kingi burger, pickles, buttercrunch lettuce, potato bun (Little Barrier) ... 26

Wakame Tagliatelle, arrow squid, chilli, garlic, parmesan (Northland) ... 36

Yellow belly flounder, almond, citrus, capers (Kaipara Harbour) ... 42

Pan roasted snapper, char siu, celeriac, apple, sauerkraut (Leigh) ... 40

Blue cod, buttered curry, baby radish, mussels, coriander (Chatham Islands) ... 36

Wapiti Denver leg, pear, onion, bread pudding (Fiordland) ... 42

Bok choy, prosciutto, smoked butter (Ohakune) ... 13

Bitter leaves, cabernet sauvignon vinaigrette (Kumeu) ... 13

Potato, wakame rosti ... 13

*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 As – 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

kingi 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*