

SPRING EXPRESS LUNCH
\$60 PP

. . . ANTIPASTI TO SHARE

Wood fired flatbread
Fromage blanc roulade, radish, herbs de Provence (Kumeu)
Green-lipped mussels, nduja (Mills Bay)
Wood roasted mushrooms (Auckland)

. . . YOUR CHOICE OF

Wood roasted eggplant, apple mole, apricot, hazelnut (Kumeu)

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Wakame tagliatelle, arrow squid, chilli, garlic, parmesan
(Northland)

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

Bitter leaves, cabernet sauvignon vinaigrette (Kumeu)

. . . TO DRINK

Glass of tap wine, beer or kombucha

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
Equinox – Delwyn Tuanui – Chatham Islands
FV. Chips – Karl and Sarah Warr – Hawkes Bay
El Mama – Scott and Maaike McNeil – Kapati

. . . HAND CAUGHT

Claire Edwards and Troy Bramley – Tora Bay, Wairarapa

. . . SET-NET

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

Tiaki – Peter Yardley – Kaipara Harbour

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

Our fish is line caught from our surrounding waters, it is wild.
We support fishermen and women who believe in these 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.

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