

... *APERITIVO*

3pm till 6pm

... *COCKTAILS*

- 'Clear Collins', Gin, lemon hydrosol, soda . . . 15  
'Prosecco Punch', Prosecco, apricot & passionfruit hydrosol. . . 11  
'Nardini Spritz', Nardini Rosso, grapefruit soda . . . 11  
'Smoky Mary', Tequila, tomato juice, smoked tomato hydrosol,  
Worcestershire sauce, Kaitaia Fire, lemon juice . . . 15

... *ON TAP*

- kingi White, Bay of Islands 2022 . . . 12  
kingi Red, Bay of Islands 2022 . . . 12  
McCleod's Longboarder lager . . . 10  
kingi Batchwell kombucha . . . 7

*kingi*

... *ANTIPASTI*

Te Matuku Bay oyster . . . 6.50 each

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) . . . 15

Wood roasted mushrooms (Auckland) . . . 18

Heirloom tomato, bay leaf, stone fruit (Clevedon) . . . 12

Broccoli salad, paua XO, olives (Pukekohe) . . . 13

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

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

Green-lipped mussels, nduja (Mills Bay) . . . 15

Blue cod wings, burnt lime, ranch

(Chatham Islands) . . . 20

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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.