

... ALL DAY BREAKFAST

7am till 2.30pm

... COFFEE

Espresso, Coffee Supreme ... 4.5
with organic cow's milk ... 5
with soy, oat or coconut milk ... 5.5
Miann 70% hot chocolate ... 8

... ZEALONG TEA

Green - SMOOTH & FLORAL TEA
Pure Oolong - FRESH, SUBTLE & SWEET TEA
Breakfast - FULL BODIED BLACK TEA
Grey - BLACK TEA, ROSE, LAVENDER & JASMINE
Lady Gatsby - GREEN TEA, ROSE & CINNAMON
Ice breaker - GREEN TEA, SPEARMINT & PEPPERMINT
Chai - BLACK TEA, CINNAMON, CARDAMON & CLOVES
Lemon ginger - ROOIBOS, GINGER & LEMON MYRTLE
... 5.5

Banana, tahini loaf, coconut yoghurt ... 8
Croissants with preserves ... 10
Southland cheese roll ... 9

Hemp heart granola, kiwifruit, coconut yoghurt, oat milk ... 18
Banana pancakes, raspberry, hazelnut, maple syrup ... 24

Flatbread, egg, prosciutto, bechamel, parmesan ... 24
Huevos rancheros, black beans, fried egg, avocado, lime ... 26
Rosti, smoked kahawai, slow poached egg, nduja hollandaise ... 27
Haloumi salad, broccoli, quinoa, spinach, pomegranate ... 27
Fried eggs, mushrooms, paua XO, sourdough ... 28
Fiordland Wapiti mince on toast, mushroom, goat curd ... 24
Scrambled eggs, kina, pancetta, sourdough ... 26

Eggs - fried, scrambled or poached, sourdough ... 17

... SIDES

Sourdough 3 / Quinoa loaf (GF) 3 / Rosti 6
Streaky Bacon 6 / Avocado 5

... LUNCH

12pm till 3pm

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

Wood fired flatbread ... 9

Kūmara sourdough, cultured butter ... 12

Green-lipped mussels, nduja butter, parsley (Mills Bay) ... 26

Kingi burger, pickles, buttercrunch lettuce, Kaitaia Fire, Agria potato skins (Little Barrier) ... 30

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

Swordfish, cafe de Paris, white cabbage, granny smith (Great Barrier Island) ... 44

Wood roasted brussel sprouts, Paua XO ... 15

Bitter leaves, cabernet sauvignon vinaigrette (Kumeū) ... 15

kingi

We cater to all diets, please advise us of any allergies.

Our fish is line-caught using sustainable fishing methods, our meat and produce are locally sourced and organic whenever possible.

. . . 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

. . . 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.

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