

SPRING LUNCH
\$55 PER PERSON, MIN 2

... TO DRINK

Two Rivers 'Convergence' Sauvignon Blanc, Marlborough 2022

... TO SHARE

Wood fired flatbread
Green lipped mussels, nduja
Fromage blanc, herbs de provence, fruit, black olive

... CHOICE OF

Wakame tagliatelle, arrow squid, shellfish, chilli, garlic, parmesan
Swordfish, café de paris, white cabbage, granny smith
Wood roasted beauregard kumara, curry, carrot escabeche, hazelnut

... TO ADD

Bitter leaves, cabernet sauvignon vinaigrette . . . 15
Wood roasted brussel sprouts, Paua XO. . . 15
Potato, wakame rosti . . . 13

kingi

Lunch is served from 12pm until 3pm daily.

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.

. . . 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.