

NEW YEAR'S EVE AT KINGI

Sharing style

1st seating with a glass of sparkling wine, \$133 pp

2nd seating with a glass of Champagne, \$159 pp

. . . RAW BAR

Te Matuku Bay oyster, nasturtium, chardonnay vin
Trevally, crème fraiche, orange, croutons, black lime
Kina, corn, bacon, quinoa loaf

. . . ANTIPASTI

Green-lipped mussels, nduja, parsley
Heirloom tomato, stone fruit, basil, olives
Kūmara sourdough, brown coconut butter

. . . MAIN

Flounder, citrus, capers, almonds
Lamb rump, tabouli, beetroot, pomegranate
Beauregard kūmara, curry
Bitter leave salad

. . . DESSERT

Peruvian chocolate crostata, banana cremeaux

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. . . 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 - Kapiti

. . . SET-NET

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

Tiaki – Peter Yardley – Kaipara Harbour

Kingi 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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