

CHRISTMAS AT KINGI

Sharing style, \$179 per person

. . . RAW BAR

Te Matuku Bay oyster, watermelon mignonette, nasturtium oil
Sashimi platter, trevally, dry aged kahawai
Kina toast, corn butter, ham

. . . ANTIPASTI

Oka, coconut, coriander, mango
Green lipped mussels, nduja, parsley
Stracciatella, woodfired pineapple
Kūmara sourdough, brown coconut butter

. . . MAIN

Swordfish, café de paris, granny smith, shaved cabbage
Venison croquette, smoked carrot, watercress, shaved fennel, cacao jus
Beauregard kūmara, buttered curry, escabeche
Stone fruit slaw, basil vinaigrette
New baby potatoes, herb cream

. . . DESSERT

Coconut ambrosia, summer berries, macadamia, white chocolate

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 - 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.

kingi