

... *APERITIVO*

3pm till 6pm

... *GIN & TONIC*

Rifters Gin: London Dry / Quartz / Blossom ... 12 / 16 / 18
your preferred Tonic: grapefruit / old world / botanical

... *COCKTAILS*

'Duchess Sour', scotch, stout syrup, lemon, whites ... 16
'Prosecco Punch', prosecco, passionfruit & peach hydrosol ... 12
'Amaro con Ciliega', amaro Nardini, lime & kola ... 12
'Strawberry Fields', El dorado 5yr rum, black lime,
lime juice, strawberry vermouth ... 14
'Pineapple Margarita', pineapple infused tequila,
cointreau, lime juice ... 14

... *WINE*

kingi Tap White/Red (chilled), Bay of Islands 2022 ... 12
Paritua Rosé '22, Bridge Pa, Hawke's Bay ... 14

... *ON TAP*

McLeods 'Longboarder' lager 330ml ... 10 / jug 750ml ... 20
Rotating guest Craft beer ... 11
Rotating guest IPA beer ... 11

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... *ANTIPASTI*

Te Matuku Bay oyster ... 6.50 each

Wood fired flatbread ... 9

Kūmara sourdough, cultured butter ... 12

Marinated olives ... 12

Ortiz anchovies ... 15

Wild game charcuterie plate (Cazador) ... 20

Fromage blanc, herbs de provence, olive (Kumeū) ... 15

Wood roasted mushrooms (Auckland) ... 18

Wood roasted brussel sprouts, Paua XO ... 15

Hot smoked Kahawai (Little Barrier Island) ... 14

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

Blue cod wings, ranch (Chatham Islands) ... 21

Green-lipped mussels, nduja (Mills Bay) ... 16

Snapper belly croquettes, sauce gribiche, citrus salt (Leigh) ... 19

Cheese ... 2 for 30 / 3 for 40

each cheese is 50g, served with crackers & preserves

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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.