

*FESTIVE LUNCH*  
*\$60 PER PERSON, MINIMUM 2*

*... TO DRINK*

No1 Family Estate Assemblé NV, Marlborough  
or kingi Tap White / Red (chilled) or tap beer

*... TO SHARE*

Wood fired flatbread  
Octopus ceviche, orange, caper, red onion (Tora Bay)  
Fromage blanc, herbs de provence, fruit, black olive (Kumeū)

*... CHOICE OF*

Farro risotto, sheep fromage frais, pea, mint, asparagus (Albany)  
Blackfoot Paua tagliatelle, squid, diamond shell clams, dill, chilli (Tora Bay)  
Pan roasted snapper, cauliflower, carrot, coconut, vadouvan ( Leigh)

*... TO ADD*

Bitter leaves, cabernet sauvignon vinaigrette (Kumeū) . . . 15  
Agria skins, Wakame salt, aioli (Pukekohe) . . . 12  
Wood roasted mushrooms (Auckland) . . . 18

*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.