

... TASTE OF KINGI

“Let us take care of your table” . . . 98pp

... RAW BAR

Te Matuku Bay oyster (Waiheke Island) . . . 6.50 each

Kina on toast, pancetta (Chatham Islands) . . . 16

Dry aged kahawai (Little Barrier Island) . . . 25

Octopus ceviche, orange,
caper, red onion (Tora Bay) . . . 26

Trevally kokoda, finger lime,
kawakawa, cucumber (Kawau Island) . . . 27

... ANTIPASTI

Wood fired flatbread . . . 9

Kūmara sourdough, cultured butter . . . 12

Marinated olives . . . 12

Ortiz anchovies . . . 15

Wild game charcuterie plate (Cazador) . . . 20

Hapuka taramasalata (Leigh) . . . 15

Sweetcorn, espelette, fromage frais (Whangerei) . . . 16

Wood roasted mushrooms (Auckland) . . . 18

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

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

Hot smoked kahawai, horseradish cream,
cucumber (Little Barrier Island) . . . 26

Green-lipped mussels, nduja (Mills Bay) . . . 17

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

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

... MAINS

Sheeps ricotta gnocchi, pinenut, courgette, green olive (Auckland) . . . 34

Blackfoot paua tagliatelle, squid, diamond shell clams, dill, chilli (Tora Bay) . . . 42

Kingi burger, pickles, buttercrunch lettuce, Kaitaia Fire, potato bun (Little Barrier Island) . . . 28

Yellow belly flounder, almond, citrus, capers (Kaipara Harbour) . . . 45

Swordfish, cafe de Paris, white cabbage, granny smith (Great Barrier Island) . . . 44

Pan roasted snapper, cauliflower, carrot, coconut, vadouvan (Leigh) . . . 42

Wapiti venison strip loin, black garlic, aubergine, fig (Fiordland) . . . 44

Heirloom tomatoes, plum, fig leaf (Clevedon) . . . 16

Agria skins, wakame salt, aioli (Pukekohe) . . . 15

Bitter leaves, cabernet sauvignon vinaigrette (Kumeū) . . . 15

... DESSERT

Miann chocolate mousse, chantilly cream, pumpkin seed praline . . . 16

Sourdough semifreddo, lemon curd, burnt butter, berries . . . 16

Housemade ice cream . . . 11

Cheese . . . 2 for 30 / 3 for 42

kingi

We cater to all diets, please advise us of any allergies.

Our fish is line-caught using sustainable fishing methods, our meat 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.

kingi