

## *TASTE OF KINGI*

### *. . . RAW BAR*

Te Matuku Bay oyster  
Kina on toast, pancetta  
Trevally kokoda, finger line, kawakawa, cucumber

### *. . . ANTIPASTI*

Kūmara sourdough, cultured butter  
Green lipped mussels, nduja  
Fromage blanc, herbs de provence, raspberry, black olive

### *. . . TO SHARE*

Yellow belly flounder, almond, citrus, capers  
Wapiti venison strip loin, black garlic, aubergine, fig  
Bitter leaves, cabernet sauvignon vinaigrette  
Heirloom tomatoes, plum, fig leaf

### *. . . DESSERT*

Miann chocolate mousse, chantilly cream, pumpkin seed praline

*kingi*

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 Ashton – Leigh  
Equinox – Delwyn Tuanui – Chatham Islands  
FV. Chips – Karl and Sarah Warr – Hawkes Bay  
El Mama – Scott and Maaie 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*