

. . . EXPRESS LUNCH \$30

Monday - Friday 12pm to 2pm

Choice of one main dish and a drink

. . . MAINS

Squid ink tagliatelle, green lip mussels, nduja

Ohau Downs wagyu bavette, flatbread, pickles, horseradish

Waipiti venison moussaka, aubergine, parmigiano, peppers

Tuna Caesar salad, boquerones

Heirloom tomatoes, stracciatella, peach, fig leaf, sourdough

. . . DRINKS

kingi white

McLeod's Longboarder Lager

Kima Kola

. . . ADD ON

Agria skins, wakame salt, aioli . . . 15

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

Housemade ice cream . . . 11

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 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.