

... *APERITIVO HOUR*

3pm till 6pm

Complimentary bites from the chef
when you order from the aperitivo list

... *COCKTAILS*

Paloma ... 17

Arette Blanco tequila, grapefruit soda, chilli

Wibble ... 15

Hayman's sloe gin, lime, grapefruit, raspberry

Cortado Martini ... 16

kingi Reclaimed coffee liqueur, fresh espresso

Cosmopolitan ... 16

1919 vodka, cranberry, lime, Cointreau

... *WINE*

kingi Tap White / Red (chilled), Bay of Islands 2022 ... 16

Carafe 500ml ... 44 / 1L ... 84

... *ON TAP*

McLeod's 'Longboarder' Lager 5.0% ... 12

Black Sands IPA 6.3% ... 13

Black Sands Pilsner 5.2% ... 13

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... *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 (Whangarei) . . . 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, ranch (Chatham Islands) . . . 21

Cheese . . . 2 for 30 / 3 for 42
each cheese is 50g, served with crackers & preserves

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.