

... *APERITIVO HOUR*

3pm till 5pm

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 White #5 2022 Chardonnay, Bay of Islands ... 12

kingi Red #5 2023 Cab Franc (chilled), Bay of Islands ... 12

Carafe 500ml ... 38 / 1L ... 72

... *ON TAP*

McLeod's 'Longboarder' Lager 5.0% ... 11

Black Sands IPA 6.3% ... 12

Black Sands Pilsner 5.2% ... 12

kingi

... *ANTIPASTI*

Wood fired flatbread . . . 11
Kūmara sourdough, cultured butter . . . 13

Marinated olives . . . 14
Wild game charcuterie plate (Cazador) . . . 23
Hapuka taramasalata (Leigh) . . . 15

Wood roasted mushrooms (Auckland) . . . 23
Fromage blanc, herbs de provence, raspberry,
black olive (Kumeū) . . . 19

Hot smoked kahawai, horseradish cream,
cucumber (Little Barrier Island) . . . 28
Green-lipped mussels, nduja (Mills Bay) . . . 19
Blue cod wings, ranch (Chatham Islands) . . . 26
Snapper belly croquettes, gribiche, citrus . . . 21

Cheese . . . 2 for 32 / 3 for 44
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.