

. . . EXPRESS LUNCH
\$35

Your choice of main and a drink

. . . DRINK CHOICE OF

kingi tap wine : white or red
McLeod's Longboarder Lager
Kima Kola / Yuzu Lemonade

. . . MAIN CHOICE OF

Squid ink tagliatelle, green-lipped mussels, nduja
Wagyu bavette, flatbread, pickles, horseradish
Wapiti venison moussaka, aubergine, parmigiano, peppers
Tuna Caesar salad, egg, boquerones, gribiche
Crown pumpkin, golden beetroot, kawakawa, fromage

. . . ADD ON

Agria skins, wakame salt, aioli . . . 15
Bitter leaves, cabernet sauvignon vinaigrette . . . 15
Miann chocolate mousse, chantilly cream, pumpkin seed praline . . . 17
Pineapple Mess, wakame meringue, coconut, kaffir granita . . . 17
Housemade ice cream selection . . . 12

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.