

'FIRST CATCH' MENU. . . \$65^{pp}

AVAILABLE 5PM - 6.30PM

DRINK CHOICE OF

kingi wine on tap: glass of white or red
McLeod's Longboarder Lager
Kima Kola

ANTIPASTI TO SHARE

Wood fired flatbread
Fromage blanc, herbs de provence, raspberry, black olive
Hapuka taramasalata

MAIN CHOICE OF

kingi burger, pickles, buttercrunch lettuce, Kaitaia Fire
Pan roasted snapper, cauliflower, carrot, coconut, vadouvan
Ricotta gnocchi, golden beetroot, walnut

ADD ON

Agria skins, wakame salt, aioli . . . 15
Bitter leaves, cabernet sauvignon vinaigrette . . . 15

DESSERT

Miann chocolate mousse, chantilly cream, pumpkin seed praline . . . 17
Pineapple Mess, wakame meringue, coconut, kaffir granita . . . 17
Housemade ice cream selection . . . 12
Cheese . . . 2 for 32 . . . 3 for 44

kingi

. . . 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 Maaike 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