

TASTE OF KINGI

. . . RAW BAR

Te Matuku Bay oyster
Kina on toast, pancetta
Trevally kokoda, finger lime, kawakawa, cucumber

. . . ANTIPASTI

Kūmara sourdough, coconut butter
Green lipped mussels, nduja
Fromage blanc, herbs de provence, raspberry, black olive

. . . TO SHARE

Pan roasted snapper, cauliflower, carrot, coconut, vadouvan
Wapiti venison shin, parsnip, quince, cavolo nero
Crown pumpkin, feijoa glaze, feta, pepita

. . . DESSERT

Miann chocolate mousse, chantilly cream, pumpkin seed praline

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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 Ashton – Leigh
Equinox - Delwyn Tuanui - Chatham Islands
FV. Chips - Karl and Sarah Warr - Hawkes Bay
El Mama - Scott and Maaike McNeil - Kapati

. . . 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.

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