

. . . *TASTE OF KINGI*

“Let us take care of your table” . . . 108pp

. . . *RAW BAR*

Te Matuku Bay oyster (Waiheke Island) . . . 7.50 each

Kina on toast, pancetta (Chatham Islands) . . . 20

Southern Bluefin tuna carpaccio,
hot mustard, kombu (South Island) . . . 27

Trevally kokoda, finger lime,
kawakawa, cucumber (Kawau Island) . . . 27

. . . *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, feijoa chutney,
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 (Leigh). . . 21

. . . *MAINS*

Ricotta gnocchi, golden beetroot, walnut (Auckland) . . . 37

Blackfoot paua tagliatelle, squid, diamond shell clams, chilli (Tora Bay) . . . 43

kingi burger, pickles, buttercrunch lettuce, Kaitaia Fire (Little Barrier Island) . . . 30

Yellow belly flounder, almond, citrus, capers (Kaipara Harbour) . . . 49

Swordfish, crayfish head bisque, swede (Great Barrier Island) . . . 44

Snapper, kumara skordalia, lions mane, smoked mussel (Leigh) . . . 42

Wapiti venison shin, parsnip, pear, silverbeet (Fiordland) . . . 42

Crown pumpkin, persimmon glaze, feta, pepita (Drury) . . . 15

Wood roasted cabbage, jerusalem artichoke, furikake (Kumeū) . . . 15

Agria skins, wakame salt, aioli (Pukekohe) . . . 15

Bitter leaves, cabernet sauvignon vinaigrette (Kumeū) . . . 15

. . . *DESSERT*

70% chocolate mousse, chantilly cream, pumpkin seed praline . . . 17

Pineapple Mess, wakame meringue, coconut, makrut granita . . . 17

Housemade ice cream selection . . . 12

Cake of the day . . . 8

Cheese . . . 2 for 32 / 3 for 44

kingi

We cater to all diets, please advise us of any allergies.

Our fish is line-caught using sustainable fishing methods, our meat 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.

kingi