

*'FIRST CATCH' MENU. . . \$65<sup>pp</sup>*

*AVAILABLE 5PM - 6.30PM*

*DRINK CHOICE OF*

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

*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  
Snapper, kumara skordalia, lions mane, smoked mussel  
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, makrut 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*