

DINNER SET MENU . . . \$65

Your choice of main and a drink each, shared antipasti

. . . DRINK

2020 Te Kano 'Kin' Pinot Noir

2022 Te Kano Pinot Gris

McLeod's Longboarder Lager

. . . ANTIPASTI

Wood fired flatbread

Fromage blanc, herbs de provence, feijoa chutney, black olive

Hapuka taramasalata

. . . MAIN

kingi burger, pickles, buttercrunch lettuce, Kaitaia Fire

Pan roasted snapper, kumara skordalia, lions mane, smoked mussel

Ricotta gnocchi, golden beetroot, walnut

. . . ADD ON

Te Matuku oyster . . . 7.50 each

Chocolate mousse . . . 17

Pineapple mess . . . 17

Housemade ice cream . . . 12

Cheese . . . 2 for 32 / 3 for 44

kingi

Lunch is served from 12pm until 3pm and dinner is served from 5pm until late daily.

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.