

NEW YEAR'S EVE 2024

\$159pp

(Sharing Style)

. . . RAW BAR

Te Matuku Bay oyster, golden kiwifruit, kawakawa oil
Gamefish Kokoda, finger lime, coconut, cucumber
Kina on toast, pancetta

. . . ANTIPASTI

Kumara Sourdough, coconut butter
Green lipped mussels, nduja, parsley
Heirloom tomatoes, green olives, plum, raspberry vinegar

. . . MAIN

Flounder, citrus, almonds, capers
Cloudy bay clams, squid ink tagliatelle, candied chilli, dill, espelette
Green cabbage slaw, apple, cream fraiche
Bitter leaves

. . . DESSERT

Chocolate

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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.