



THE LANDING



CHEF IN RESIDENCE WITH KINGI RESTAURANT

A weekend of exceptional wining and dining in the glorious beauty and serenity of The Landing.

Friday 7 - Sunday 9 June 2024

kingi

FRIDAY 7 JUNE DINNER MENU

SNACKS

Classic Kingi “Snacks”
Paua sausage roll – wakame HP
Te Matuku bay oysters – chardonnay granita
Southern Bluefin Tuna – oyster cream – granny smith

APPETISER

Tora Bay crayfish – green lip mussels – nduja beurre blanc
Daily Bread sourdough – burnt butter

STARTER

Fiordland wapiti Wellington – black garlic
Celeriac – sunflower seeds

MAIN

Swordfish – Café de Paris – white cabbage
Wood roasted tomatoes – paua XO
Wakame rosti

DESSERT

Chocolate mousse – pumpkin seed praline or
Ice cream sandwich ft Mt Eliza Blue Monkey

**All menu items are subject to change according to seasonality and availability.*

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SATURDAY 8 JUNE DINNER MENU

SNACKS

Smoked koheru croquette – preserved lemon
Northland Angus Beef Fillet Tartare – kohlrabi – cured egg yolk
Mahoe Gouda Puff – beetroot – pistachio dukkah

BREAD

Kumara & Flaxseed Rawena Flatbread – miso & horopito butter

APPETISER

Rangihoua Bay Kina – pink oyster mushroom – paua

STARTER

Torched Scampi Tail – fennel – avocado – black lime

MAIN

Northland Lamb Rump – pumpkin – kale – The Landing Syrah shallots

DESSERT

Confit Rhubarb – orange – macadamia – caramelized white chocolate

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