



Ahi.

Welcome to our home.

A restaurant where we honour the special ingredients of New Zealand and the people who harvest, prepare and serve them.

He Korero Kai o Aotearoa

A New Zealand Food Story

4 snacks + 4 courses 165 pp
 + matched wine 115 pp
 + matched non-alcoholic 95 pp

Snacks. are for the table
 priced per person

Ahi. kawakawa SOURDOUGH <i>Commercial Bay</i> + cultured butter	7
toasted CRUMPET <i>Nelson</i> + fermented Pic's peanut butter + smoked dulce	8
tempura ENOKI MUSHROOM <i>Mangawhai</i> + chilli XO	10
Ahi. garden BEETROOT BHAJI <i>Patumāhoe</i> + fermented hot sauce	10
glazed butternut TACO <i>Patumāhoe</i> + pickled cucumber + nasturtium	10

Extras. 15 ea.

BBQ GARDEN GREENS
crispy AGRIA potatoes + mushroom ketchup
cover crop SALAD

Vegetarian. 34 or 46 ea.

new season ASPARAGUS <i>Cambridge</i> buffalo mozzarella + snow peas + spigarello + green peppercorn
BBQ'd CELERIAC <i>Patumāhoe</i> charred carrots + tomatillo salsa verde + lion's mane + puffed rice + carrot & koji
smoked KOHLRABI <i>Patumāhoe</i> sheep's labneh + rainbow chard + black garlic + almond

Dessert.

pear ICE-BLOCK <i>Hastings</i>	8
coal-roasted PINEAPPLE <i>Ruakākā</i> taste of NZ chocolate + candied walnuts + pineapple sorbet & jelly	24