



# 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.

**A New Zealand Food Story**  
4 snacks + 4 courses · 180pp

## Snacks *vegetarian*

Ahi. kawakawa <b>SOURDOUGH</b> <i>Commercial Bay</i> cultured butter	7
Croppers <b>TOMATO TART</b> <i>Clevedon</i> tomato tartare + celery mayo + crispy shallot	12
tempura <b>ENOKI MUSHROOM</b> <i>Mangawhai</i> chilli XO + burger sauce	14
Ahi. garden <b>BEETROOT BHAJI</b> <i>Patumāhoe</i> fermented hot sauce	12
Ora's <b>MUSHROOM BROTH</b> <i>Mangawhai</i> Te Anau saffron + agria crunchies	14

## Vegetarian

summer <b>CAPSICUM TERRINE</b> <i>Matamata</i> fire-roasted capsicums & Annabelle's goats' cheese + sunflower seed & parsley pesto + tomato water	32
white <b>ASPARAGUS</b> <i>Cambridge</i> Bill's buttered white asparagus + mozzarella air + green peppercorn + smoked hazelnuts	32 or 46
roasted <b>CAULIFLOWER</b> <i>Patumāhoe</i> runner bean miso + Ora's mushrooms + fire-blanching beans + black garlic	32 or 46

## Dessert

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