

# 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.



## Sweet As

24 ea.

electric **CHERRIES** *Central Otago*  
nectarine sorbet + crème fraîche mousse  
poppy seeds meringue + yoghurt crumble

summer **BERRIES** *Maungatapere*  
raspberry consommé + strawberry & fennel sorbet +  
kapiti honey cake + orange mascarpone

coal-roasted **PEAR** *Hastings*  
taste of NZ chocolate + candied walnuts +  
fresh sheep's cheese + pear sorbet

**BANOFFEE TART** *Waipu*  
lady finger banana + salted dulce de leche +  
banana ice-cream + pistachio

**CHOCOLATE BONBONS** *Matakana*  
by Honest

### NEW ZEALAND CHEESE SELECTION

**Smoked Tania** *Otago*  
cow, brie

**Reginald** *Marlborough*  
goat, semi-soft

**Gouda** *Waikato*  
goat, semi-hard

**Mahoe Very Old Edam** *Kerikeri*  
cow, hard

**Mahoe Blue** *Kerikeri*  
cow, blue

two 28  
three 38  
four 48

## Wine & Such

2020	<b>Churton Petit Manseng</b>	Marlborough	22
2023	<b>Pegasus Bay Aria Riesling</b>	North Canterbury	16
2021	<b>Wooin Tree Tickled Pink Pinot Noir</b>	Central Otago	27
2018	<b>Gibbston Valley Pinot Gris</b>	Central Otago	18
2022	<b>Judge Rock The Verdict Saint Laurent</b>	Central Otago	20
NV	<b>Campbells Muscat</b>	Australia	18
NV	<b>Warre's Otima 10 years Tawny</b>	Portugal	25

## From the Bar

<b>Ahi. × Thomson Ahi Cask Finish Whiskey</b>	Auckland	26
<b>Elsewhen Applejack</b>	Nelson	15
<b>Rose Rabbit Butterscotch Liqueur</b>	Cardrona	17
<b>Rose Rabbit Quince Liqueur</b>	Cardrona	17
<b>Hans Herzog Grappa</b>	Marlborough	24
<b>Delord Armagnac</b>	France	22
<b>Pierre Ferrand 1840 Cognac</b>	France	22

<b>Kōkako Martini</b>	coffee-washed vodka, Quick Brown Fox, coffee	24
<b>Raumati</b>	white rum, banana, milo, menthe, aquafaba	24
<b>Koutu Kōhia</b>	vodka, sloe gin, passion fruit, whey	24