

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.

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

new season **FEIJOA** *Clevedon*
feijoa wine + salted black beech honey mousse +
Patumahoe herbs + sherbet

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

Te Mata **FIGS** *Te Mata*
nectarine sorbet + crème fraîche mousse +
poppy seed meringue + yoghurt crumble

CHOCOLATE BONBONS *Matakana*
by Honest

6 ea.

NEW ZEALAND CHEESE SELECTION

Smoked Tania *Otago*
cow, brie

Reginald *Marlborough*
goat, semi-soft

Mahoe Very Old Edam *Kerikeri*
cow, hard

Mahoe Blue *Kerikeri*
cow, blue

two 28
three 38
four 48

Wine & Such

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

From the Bar

Ahi. x Thomson Ahi Cask Finish Whiskey	Auckland	26
Purangi Feijoa Liqueur	Coromandel	16
Elsewhen Applejack	Nelson	15
Rose Rabbit Butterscotch Liqueur	Cardrona	17
Rose Rabbit Quince Liqueur	Cardrona	17
Hans Herzog Grappa	Marlborough	24
Delord Armagnac V.S.O.P.	France	22
Pierre Ferrand 1840 Cognac	France	22

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