



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 · 180 pp

Snacks *paramanawa*

Ahi. kawakawa **SOURDOUGH** *Commercial Bay · 5 m* 7
cultured butter

eggplant **TART** *Northland · 167 km* 12
sheep labneh + pickled daikon + granny smith

smoked **CARROT TARTARE** *Patumāhoe · 63 km* 12
tomatillo salsa verde + almonds +
fire-roasted capsicum

tempura **ENOKI MUSHROOM** *Mangawhai · 98 km* 14
chilli XO + burger sauce

Starters *kaitimata* / Mains *kai matua* 32 / 46

RIKIROA *Clevedon · 41 km*
fire-roasted leeks + buffalo curd +
malt vinegar crisps + green olive tapenade +
leek & potato velouté

HARORE *Mangawhai · 106 km*
grilled oyster mushrooms + fresh peas +
sourdough & pine nut brown butter + spaghetti squash

BBQ'd **CABBAGE** *Patumāhoe · 63 km*
garden puree + kohlrabi sauerkraut +
whey velouté + pickled radish

Extras *kai tāpiri* 15 ea.

HUAWHENUA
roasted greens from the Ahi. Garden

RIWAI
Ahi's crispy agria potatoes + mushroom ketchup

HUAMATA
Ahi. Garden salad + our dressing