

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

RŌPERE RAUMATI *Clevedon · 43 km*

many ways of Clevedon strawberries +
fennel bavarois + honey sablé

FEIJOA *Patumahoe · 51 km*

olive oil semifreddo + feijoa sorbet +
macerated feijoa + pear jelly + almond crumble

TIAKARETE *Auckland · 13 km*

dark chocolate marquise + dulcely cream +
spiced plums & raspberries + plum & hibiscus sorbet

25 ea.

KAWHE

Black
White

5
7

ZEALONG ORGANIC TEA

Pure New Zealand grown organic tea

Origins aromatic oolong
Origins green
Green tea, spearmint & peppermint
New Zealand breakfast
Aromatic earl grey
Lemon & ginger

9

AHI GARDEN TEA

7

TĪHI Ō AOTEAROA

Smoked Tania *Otago · 1457 km*

cow, brie

Meyer Vintage Gouda *Hamilton · 133 km*

goat, hard

Mahoe Very Old Edam *Kerikeri · 241 km*

cow, hard

Mahoe Blue *Kerikeri · 241 km*

cow, blue

two 28
three 38
four 48

WĀINA *100ml*

2023 **Solaire Petit Manseng** Marlborough 19

2025 **Pegasus Bay Aria Riesling** North Canterbury 16

2021 **Wooring Tree Tickled Pink Pinot Noir** Central Otago 29

2018 **Gibbston Valley Pinot Gris** Central Otago 18

FORTIFIED *75ml*

2023 **Judge Rock The Verdict Saint Laurent** Central Otago 20

NV **Campbells Muscat** Victoria, AU 18