



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 *kāi matua*

32 / 46

KAMOKAMO *Clevedon · 41 km*
terrine of grilled butternut & kamokamo + buffalo curd+
fire blanched beans + witloof jam + kale soup

HARORE *Mangawhai · 106 km*
Ora's farm fire mushrooms "tart fine" +
snow peas + stracciatella + summer truffle +
hollandaise

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

Extras *kāi tāpīri*

15 ea.

HUAWHENUA
roasted greens from the Ahi. Garden

RIWAI
Ahi's crispy agria potatoes + mushroom ketchup

HUAMATA
Ahi.Garden salad + our dressing