

A New Zealand Food Story

4 snacks + 4 courses · 195 pp

New Zealand Beverage Pairing · 150 pp

Premium NZ Beverage Pairing · 250 pp

Non-alc Beverage Pairing · 95 pp

Snacks *paramanawa*

PARĀOA Commercial Bay · 5 m 7
Ahi's kawakawa sourdough + house-cultured butter

TIO Waiheke · 32 km 9
Te Matuku oyster + Ahi's garden fennel & celery granita +
cider 'sea foam'

KŌURA RANGI Auckland Islands · 1,688 km POA
poached scampi + koji butter sauce + crispy wasabi

MAPARI TARTARE TART Waikato · 131 km 20
Angus picanha + Sturgeon Valley caviar + nashi pear +
Coppersfolly wasabi sour cream

ĪNANGA Fiordland · 1,119 km 20
steamed whitebait fritter + crayfish emulsion + crispy kumara

Starters *kaitimata*

HĀMANA Marlborough · 848 km 34
Ōra King salmon + masala pickled Cloudy Bay clams + chilli +
housemade ricotta + green papaya + kumquat & verjus dressing

WHEKE Bluff Coast · 1,200 km 36
grilled octopus + glazed yams + pickled yacón +
octopus XO + pink grapefruit + saffron butter

KAMOKAMO Clevedon · 41 km 34
terraine of grilled butternut & kamokamo + buffalo curd +
fire blanched beans + witloof jam + kale velouté

Kōura *Fiordland* · 1,119 km

500g
139

tōtara-flamed whole live crayfish + shaved fennel +
blood orange + mustard butter

Mains *kāi matua*

IKA Aotearoa · ~ km 46
steamed fish + brassicas + wakame vinaigrette +
turnip barigoule + preserved lemon emulsion + pickled mustard

HĪPI Canterbury · 753 km 46
Lumina lamb + carrot & kawakawa pavé + carrot piccalilli +
sheeps labneh + walnut & toasted yeast crumble

RAKIRAKI Cambridge · 130 km 49
wood-fired duck breast + duck leg & cranberry mortadella +
grilled cauliflower + almond & hemp seed granola +
cauliflower & orange gremolata

KAU Taranaki · 410 km 500g
Ahi backyard BBQ: 45~ minutes 180
Greenstone Creek scotch + roasted bone marrow +
crispy agria potatoes + creamed leeks +
baby gem + Kiwi onion dip

Extras *kāi tāpiri*

15 ea

HUAWHENUA
roasted greens from Ahi's Garden + our dressing

RIWAI
Ahi's crispy agria potatoes + Ora's farm mushroom ketchup

HUAMATA
salad leaves from Ahi's Garden + vinaigrette of Kakariki EV00