

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 garden fennel & celery granita + Morningcider '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

KAMOKAMO Clevedon · 41 km 36
terrine of grilled butternut & kamokamo + buffalo curd + fire blanched beans + witloof jam + kale veloute

KŌURA Fiordland · 1,119km 500g 139
totara-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 the Ahi. Garden + our dressing

RIWAI
Ahi's crispy agria potatoes + mushroom ketchup

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

Dessert 26 ea

BURNT BUSH HONEY TART Waiheke Island · 31 km
Waiheke Island Honey Co native honey + McLeod's sparkling IPA + fresh winter citrus & chamomile ice-cream + almonds

PŪTAKE Patumahoe · 52 km
Ahi Garden beetroot + rhubarb + buffalo curd 'cheesecake' + Miann dark chocolate