



# 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.

## **SNACKS**

*for the table - priced per person*

**LOCKDOWN SOURDOUGH** + whipped Waiū organic butter 4

**TE MATUKU OYSTER** + green pear & chardonnay ice 6

**TAHR TARTARE** + wild garlic + fermented hot sauce 7

Auckland Island **SCAMPI CORNDOG** + JoBro's original 12

Whangaripo buffalo **STEAK & CHEESE SAVOURIES** 7

**HURUHURU WHENUA** + salmon roe + kiwi dip + church cracker 12

**HANGI PAUA** + kahawai + sour cream + kawakawa 12

**TRUMPET** + buffalo ice-cream + Miaan chocolate 16

**PINE/APPLE** + marshmallow + granny smith sorbet 18

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Kelp'd **TUNA** *Bay of Islands*  
nasturtium + pickled clams + chili & lime + avocado 27

**CAULIFLOWER** *Pukekohe*  
malt caramel + oat & pale-ale cracker + ricotta 24

Speared **BUTTERFISH** *Cook Strait*  
asparagus + sauvignon & seaweed hollandaise 29

**CRAYFISH SOUP** *Fiordland*  
kumara & saffron ravioli + Croppers tomato + grilled baby leek 28

**BUTTERNUT** *Gisborne*  
toasted harakeke + longkeeper jus + pickle + mahoe shoots 27

**BOIL-UP TOAST** *Northland*  
berkshire pork + russian dressing + watercress + egg 27

Charcoaled half **CRAYFISH** *Karitane*  
green onion & ginger sauce + lemon-sorrel salad 55

**QUAIL & WOOD EAR** *Pukekohe*  
hangi celeriac + pinot raisin + cabbage & kawakawa 42

**WAGYU** *Canterbury*  
short rib & bavette + kohlrabi 45

Wild **FALLOW DEER** *Marlborough*  
loin & cheek + parsnip & brussels + cascara molasses 42

Woodfired **BEEF** *Aotearoa*  
sharing cut for 4-6, priced per 100g 14

## ADD ONS + EXTRAS

Young **BEETROOT** + wakame + feta 14 / BBQ **BROCCOLINI** 12  
Jimmy B's **AGRIA** + mushroom ketchup 12 / Alan Fong's **SALAD** + manuka vinegar 12

or, **TRUST US**  
4 snacks + 4 courses 125pp  
+ wine pairing 65pp

or, **REALLY TRUST US**  
everything you need 280pp

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