

ORIGINE

a Bistro by Ahi.

— TO START • sharing style —

Freshly-shucked Pacific oysters w champagne mignonette,
cucumber granita & black pepper

Ocean-speared blackfoot abalone crumbed &
fired, edam white sauce, Agria potato pasta

Ahi garden choggia beetroots tartare , Anderson's dill pickles,
chilli ketchup, kettle crisps

Ocean-speared shaved fish, hand-pressed coconut cream, Wairoa finger lime caviar,
chopped red chilli & coriander

— MAIN • your choice of.. —

Grilled Speckle Park eye fillet, caramelised endive, pickled Ahi garden radish,
Northland Kumara, thyme crumble, bone marrow butter, red wine jus

Wood-fired line-caught fish, saffron braised fennel, Mills Bay mussels &
NZ Arrow squid casserole, jalapeños

Buckwheat & Jerusalem artichoke risotto, Mahoe farm mature gouda, brassicas, truffle
mascarpone, brown butter almond

served w sides for the table

— DESSERT • your choice of.. —

Custard Slice with caramelised apple and ginger crunch

Origine's chocolate mousse, white dulce cream, mandarin
seasonal berries

ORIGINE

a Bistro by Ahi.

A restaurant where we believe in seasonality and purity.
We proudly showcase the best ingredients and produce of our beautiful country.

Commercial Bay
Auckland
New Zealand