

Menus

EXPRESS LUNCH \$49

3 courses in 45 minutes

(see your waiter)

A TASTE \$99

Enjoy six curated dishes selected from each section of the menu

(see your waiter)

SNACKS

(by the piece, better order your own)

Kawakawa & Rye \$8

One thick slice of Ahi's sourdough,
Nelson's Kakariki olive oil

Paua Lasagna Topper \$18

Ocean Speared blackfoot abalone crumbed &
fried, edam white sauce, Agria potato pasta

Wapiti Mince & Cheese \$14

Fiordland Elk braised in pinot, puff pastry,
Meyer Old Master Parmesan

Beet Tartare \$14

Ahi Garden chioggia beetroots, Anderson's dill
pickles, chilli ketchup, kettle crisps

Ahi's Corndog \$20

Fried Auckland Island scampi, Hawke's Bay
corn batter, burger sauce

Oysters

1/2 Doz freshly shucked \$40

Sourced from our favourite farms around

New Zealand, see your waiter for details

Served with Champagne vinegar, shallots &
Meyer lemon



ORIGINE

a Bistro by Ahi.

SMALLER PLATES

Shaved Kingfish \$28

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

Marlborough Mussels \$26

Mill's Bay mussels, Sav Blanc butter sauce, crispy
bacon bits, chopped parsley, Monty & Sons trumpet
pasta

Matangi Heritage Beef \$32

Quick grilled picanha carpaccio, pickled shallots,
toasted Hahei macadamias & Ahi Garden herb
ranch

FROM THE GARDEN

Green Fern Asparagus \$32

Bill's organic Tamahere green asparagus, warmed in
butter, Olliff Farm chopped egg salad,
poor man's Parmesan

Kiwi Greek \$29

Salad of torched Cropper tomatoes, Ahi Garden
cucumbers & oregano, pickled Pukekohe red onions,
Clevedon Buffalo feta, Nelson's Kakariki olive oil

Add Ons

Beef tallow Makikihi hot chips w aioli \$16

Alan Fong's broccolini \$16

BIGGER PLATES

Taranaki Eye Fillet Steak \$55

Grilled purebred Speckle Park beef 200g
Ahi Garden courgettes & daikon, bone marrow
butter

Bostock's Chicken \$39

Breast and leg ballotine, roasted butternut puree,
NZ spinach, honey glazed tamarillo

Middlehurst Lamb Shoulder \$41

Roasted barrel of Marlborough high-country
lamb shoulder chimichurri, Ahi's heirloom carrots

T-Bone Tatare \$59

Grilled Greenstone Creek grass-fed beef sirloin & eye
fillet tartare, potato t-bone, celeriac & molasses puree

Pan roasted Lee Fish \$45

Line-caught Hauraki Gulf fish & kohlrabi puree,
saffron braised fennel, crispy horopito squid

Koura \$110

Baked Fiordland Wild Legend Lobster tail,
kawakawa butter, pickled cucumber & citrus

Beef Cheek \$39

Slow-cooked Angus beef cheek in red wine,
50/50 potato mash, house mustard & buttered leeks

SWEET AS

Custard Slice \$16

w Caramelised apple and ginger crunch

Chocolate Lava Cake \$22

w Poached spring rhubarb & whipped vanilla cream
(cooked to order, about 15 min)

Little Lato Gelato \$9/\$14/\$18

Single, double or triple, see your waiter for flavours



ORIGINE

a Bistro by Ahi.

Welcome to Origine, Ahi's second venue & casual Bistro offering.
Our menu reflects our passion for the finest Kiwi produce and our love for New Zealand cuisine,
with many of our seasonal vegetables sourced from Ahi's Organic Garden.