



\$49 THREE COURSE EXPRESS LUNCH

SET MENU

SAMPLE MENU ONLY, CHANGES DAILY

SNACK

Wapiti Mince & Cheese
Fiordland Elk braised in pinot, puff pastry,
Meyer Old Master Parmesan

MAIN

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

SWEET AS

Custard Slice
w Caramelised apple and ginger crunch

Menus

EXPRESS LUNCH \$49

3 courses in 45 minutes
(see your waiter)

A TASTE \$99

Enjoy five curated dishes selected from each section of the menu, served with bread & butter
(see your waiter)

SNACKS

(by the piece, better order your own)

Kawakawa & Rye \$8

One thick slice of Ahi's sourdough,
Origine's house-made Dreamview butter

Paua Lasagna Topper \$18

Stewart Island blackfoot abalone crumbed &
fried, edam white sauce, Agria potato

Wapiti Mince & Cheese \$14

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

Beetroot Tartare \$14

Ahi Garden chioggia beetroots, Alderson'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

Lee Fish, hand-pressed coconut cream, Wairoa blood
orange, chopped red chilli & coriander

Marlborough Mussels \$26

Mill's Bay mussels, steamed in Morning Cider,
crispy bacon bits, chopped parsley, Monty & Sons
trumpet pasta

Mapari Pure Bred Angus \$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 Cropper cherry tomatoes, cucumbers &
oregano, pickled Pukekohe red onions, Clevedon
Buffalo feta, Nelson's Kakariki olive oil

Add Ons

Beef tallow Makikihi hot chips w aioli \$16

Ahi Garden broccolini \$16

BIGGER PLATES

Eye Fillet Steak \$55

Grilled Greenstone Creek beef 180g
courgettes & daikon, bone marrow butter, pioppino
mushroom

Free Farmed Chicken \$39

Rolled & roasted w Westland Cranberries, butternut
puree, NZ spinach & caulilini

Rangitikei Lamb Shoulder \$41

Roasted barrel of Central North Island
lamb shoulder w chimichurri, heirloom carrots, &
turnips, buffalo labneh

T-Bone Tartare \$59

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

Akaroa Salmon \$45

Aubergine caviar, Ahi garden fennel, daikon, baby
leeks & salsa verde, poached piccolo potatoes

Koura \$110

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

Braised Beef Cheek \$39

Slow-cooked Greenstone Creek beef cheek in red wine,
buttered potato mash, house mustard & garden leeks

SWEET AS

NZ's Custard Square \$16

w Caramelised apple and ginger crunch

Clevedon Strawberry Soufflé \$22

w lamington ice-cream & almond crumble
(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.