_Minute Cocktails / 13 __Advieh Banquet Horopito Leaf Negroni, 95 per person | for groups of two or more people horopito leaf-infused Roots eco gin, Campari, to enjoy, wine match available Cinzano rosso Dukkah Martini. Freshly baked flatbread dukkah-infused Roots Marlborough dry gin, Chicken liver baklava, filo, pistachio, Noily prat dry vermouth, Chartreuse green, pickled persimmon, Manuka honey Pierre ferrand dry orange curacao Whipped goat milk feta, smoked beetroot, The Sultan, molasses, kawa kawa za'atar blended scotch whisky, Amaro, sumac, cacao, October 30 Syrah Roasted cauliflower and hummus, golden raisins, toasted pine nuts Choice of Day boat market fish, Jerusalem artichoke, Freshly baked Turkish pide, za'atar, whipped Advieh butter chicken skin dukkah, pomegranate Half grilled chicken, guindilla peppers, Istanbul / 14 / 44 butter, lemon, toum Oysters, grilled in bacon fat, parsley, Grilled oyster mushroom, tawaka, wild garlic, toasted sesame / 7.5 ea Turkish butter, tahini yoghurt / 37 Day boat market fish, seared carrots, confit dates, Coastal lamb chop, pistachio tarator, Half grilled chicken, guindilla peppers, Istanbul whipped feta, pomegranate pistachio tarator / 18 ea butter, lemon, toum / 47 Mt Cook salmon caviar (20g), hash browns, Coastal lamb neck, pickles, sheep's milk smoked tarama, Aleppo peppers / 30 labneh, green harissa / 53 Chicken liver baklava, filo, pistachio, pickled Wapiti deer, harissa XO, smoked buttermilk, Butter lettuce, celery hearts, bulgur wheat, persimmon, Manuka honey / 12 ea sorrel / 49 nigella seeds Crispy kataifi, scampi and crayfish, Bone in ribeye, Roasted savoy cabbage, crispy chilli oil, pecorino fennel mayo / 19 ea smoked wagyu bone marrow, guindilla peppers, Persican gremolata Lake Ohau wagyu, marble score 7 / 34, 100g Fifty five day, dry aged / 23, 100g Salted dark chocolate, banana marmalade, Whole dry aged duck, aromatic leg tagine, caramelised white chocolate, banana ice cream Lachlan Ridge kingfish, rhubarb, black lime, pumpkin seed zhoug / 128 pomegranate, black lime, citrus olive oil / 31 Roasted cauliflower and hummus, golden raisins, toasted pine nuts / 23 Hawke's Bay lamb shish, vine leaf chermoula, whipped tahini / 28 Butter lettuce, celery hearts, bulgur wheat, nigella seeds / 16

Roasted savoy cabbage, crispy chilli oil,

Hand cut chips, ras el hanout, egg yolk butter / 16

Duck and silverbeet manti, yoghurt soup,

Anabelle's fresh cheese, smoked beetroot.

/ 29

/ 26

pecorino

pine nuts, lemon

molasses, kawa kawa za'atar

__Advieh Signature Banquet 129 per person | for groups of four or more people to enjoy, wine match available Freshly baked flatbread Oysters, grilled in bacon fat, parsley, toasted sesame Roasted cauliflower and hummus, golden raisins, toasted pine nuts Coastal lamb chop, pistachio tarator, whipped feta, pomegranate Grilled mushrooms, wild garlic, Turkish butter, tahini cream Lachlan Ridge kingfish, rhubarb, pomegranate, black lime, citrus olive oil Choice of Wapiti deer, harissa XO butter, smoked buttermilk, lemon, sorrel Day boat market fish, seared carrots, confit dates, pistachio tarator

Butter lettuce, celery hearts, bulgur wheat, nigella seeds

Roasted savoy cabbage, crispy chilli oil, pecorino

Rhubarb 'mille-feuille', rose custard, kataifi pastry, manuka honey ice cream

1.5% surcharge on all credit cards. 3% surcharge on AMEX. Groups of 8 guests and above will be required to dine on one of our banquet menus and from group of 12 guests discretionary service charge of 10% will be added to the final bill.

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Guests with food allergies or dietary requirements are advised to inform the waitstaff prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.