

**\_\_Minute Cocktails** / 13

**Horopito Leaf Negroni,**  
horopito leaf-infused Roots eco gin, Campari,  
Cinzano rosso

**Dukkah Martini,**  
dukkah-infused Roots Marlborough dry gin,  
Noily prat dry vermouthe, Chartreuse green,  
Pierre ferrand dry orange curacao

**S&P Old Fashioned,**  
michter's bourbon, salt & pepper manuka honey,  
aromatic bitters

**Freshly baked Turkish pide,**  
whipped Advieh butter / 14

**Oysters,**  
pomegranate, rhubarb, citrus oil, black lime / 7.5 ea

**Coastal lamb tartare,**  
hash brown, green peas, ricotta salata / 13 ea

**Chicken liver baklava,**  
filo, pistachio, pickled gooseberry,  
Manuka honey / 12 ea

**Crispy kataifi,**  
scampi and crayfish, tarragon mayo / 21 ea

**Line caught kingfish,**  
Lebanese cucumber, dill oil, mint, buttermilk / 31

**Split pea hummus,**  
fried falafel, crispy chilli oil, mint / 27

**First flight wagyu shish,**  
whipped tahini / 31

**Grilled chicken shawarma,**  
green tahini, endive, chicken skin dukkah / 28

**Anabelle's fresh cheese,**  
heirloom tomatoes, cashew, zucchini blossom / 28

**Day boat market fish,**  
romesco, Greek olives, toasted cashew / 47

**Grilled whole eggplant,**  
smoked almond whip, Turkish butter,  
preserved lemon / 32

**Half grilled chicken,**  
guindilla peppers, Istanbul butter, lemon, toum / 47

**Coastal lamb neck,**  
grilled laffa, zucchini, sheep's yoghurt tzatziki,  
rose za'atar / 65

**Hurunui Angus beef,**  
harissa XO, smoked buttermilk, lemon / 55

**Bone in ribeye,**  
smoked bone marrow, guindilla peppers,  
Persian gremolata  
Lake Ohau wagyu, marble score 7 / 34, 100g  
Fifty five day, dry aged / 23, 100g

**Whole dry aged duck,**  
aromatic leg tagine, honey glazed witloof,  
barberries, black lime / 134

**Butter lettuce,**  
celery hearts, bulgur wheat, nigella seeds / 16

**Fried cauliflower,**  
hawaij, curry leaf, walnut, lemon / 25

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

**\_\_Advieh Banquet**

**99 per person | for groups of two or more  
people to enjoy | wine match available**

**Freshly baked Turkish pide,**  
whipped Advieh butter

**Split pea hummus,**  
fried falafel, crispy chilli oil, mint

**Line caught kingfish,**  
Lebanese cucumber, dill oil, mint, buttermilk

**Chicken liver baklava,**  
filo, pistachio, pickled gooseberry, manuka honey

Choice of

**Day boat market fish,**  
romesco yoghurt, Greek olives, toasted cashew

or

**Half grilled chicken,**  
guindilla peppers, Istanbul butter, lemon, toum

**Butter lettuce,**  
celery hearts, bulgur wheat, nigella seeds

**Fried cauliflower,**  
hawaij, curry leaf, walnut, lemon

**Pavlova,**  
Clevedon strawberries, pomegranate, basil

**\_\_Advieh Signature Banquet**

**135 per person | for groups of four or more  
people to enjoy | wine match available**

**Freshly baked Turkish pide,**  
whipped Advieh butter

**Oysters,**  
pomegranate, rhubarb, citrus oil, sorrel

**Split pea hummus,**  
fried falafel, crispy chilli oil, mint

**Coastal lamb tartare,**  
hash brown, green peas, ricotta salata

**Grilled whole eggplant,**  
smoked almond whip, Turkish butter, lemon

**Line caught kingfish,**  
Lebanese cucumber, dill oil, mint, buttermilk

Choice of

**Hurunui Angus beef,**  
harissa XO butter, smoked buttermilk, lemon

or

**Day boat market fish,**  
romesco yoghurt, Greek olives, toasted cashew

**Butter lettuce,**  
celery hearts, bulgur wheat, nigella seeds

**Fried cauliflower,**  
hawaij, curry leaf, walnut, lemon

**Salted chocolate ice cream sundae,**  
sumac, Kataifi pastry, walnut crumble,  
manuka honey

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.

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.