

__Minute Cocktails / 14

Horopito Leaf Negroni,
horopito leaf-infused roots eco gin, campari, Cinzano rosso

Dukkah Martini,
dukkah-infused roots gin, cocchi di torimo extra dry vermouth, green chartreuse, pierre ferrand dry

The Sultan,
mackintosh blended malt scotch whisky, amaro, sumac, cacao, october 30 syrah

Freshly baked Turkish pide,
whipped Advieh butter / 14

Oysters,
grapefruit ezme, fermented chilli hot sauce, citrus oil / 8 ea

Falafel,
pickled cabbage, guindilla, hung yoghurt / 9 ea

Chicken liver baklava,
filo, pistachio, preserved cherry, Manuka honey / 12 ea

Crispy scampi and crayfish kataifi,
fennel mayo, black lime / 21 ea

Yellow fin tuna,
fermented fennel, basil, harissa oil / 29

Beauregard kumara hummus,
fried sujuk, rose petal dukkah / 23

Hawke’s Bay lamb ‘keskek’,
ancient grains, fried lamb ribs, Turkish butter / 28

Anabelle’s fresh cheese,
brussels sprouts, crispy chilli oil / 28

Day boat market fish,
hawaij butter, burnt lemon, sorrel / 47

Pumpkin,
tamarind, pumpkin seed zhoug, whipped tahini, puffed rice / 30

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

Coastal lamb neck,
Persian cous cous, pomegranate, fresh pita / 69

Tunnel Hill Station beef,
beetroot ezme, smoked egg yolk / 55

Bone in ribeye, whipped kina brown butter, roasted bone marrow
Southern Station wagyu, / 34, 100g
marble score 5
Black Angus, dry aged / 23, 100g

Whole dry aged duck,
aromatic leg tagine, pickled butternut squash, barberries, pistachio and mandarin tarator / 124

Witloof,
little gem lettuce, whipped green feta, chopped almonds, pickled garlic / 16

Chicken fat confit carrots,
carrot brown butter, chicken skin dukkah / 18

Hand cut chips,
harissa egg yolk butter, Aleppo pepper / 16

__Advieh Banquet

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

Freshly baked Turkish pide,
whipped Advieh butter

Chicken liver baklava,
filo, pistachio, preserved cherry, Manuka honey

Beauregard kumara hummus,
fried sujuk, rose petal dukkah

Anabelle’s fresh cheese,
brussels sprouts, crispy chilli oil

Choice of

Day boat market fish,
hawaij butter, burnt lemon, sorrel

or

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

Witloof,
little gem lettuce, whipped green feta, chopped almonds

Chicken fat confit carrots,
carrot brown butter, chicken skin dukkah

Olive oil semifreddo,
autumn citrus, roasted pistachio, caramelised white chocolate, yuzu oil

__Advieh Signature Banquet

129 per person | for groups of two or more people to enjoy | dessert with a curated Minute Cocktail pairing

Freshly baked Turkish pide,
whipped Advieh butter

Oysters,
grapefruit ezme, fermented chilli hot sauce, citrus oil

Beauregard kumara hummus,
fried sujuk, rose petal dukkah

Falafel,
pickled cabbage, guindilla, hung yoghurt

Pumpkin,
tamarind, pumpkin seed zhoug, whipped tahini, puffed rice

Yellow fin tuna,
fermented fennel, basil, harissa oil

Choice of

Day boat market fish,
hawaij butter, burnt lemon, sorrel

or

Tunnel Hill Station beef,
beetroot ezme, smoked egg yolk

Witloof,
little gem lettuce, whipped green feta, chopped almonds

Chicken fat confit carrots,
carrot brown butter, chicken skin dukkah

Warm banana cake,
Turkish coffee, whipped coffee ganache, Kahlua butterscotch, roast banana ice cream

***Paired with The Sultan minute,** mackintosh blended malt scotch whisky, amaro, sumac, cacao, october 30 syrah*

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 for groups of 12 guests, a 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.