

**\_\_Minute Cocktails** / 14

**Horopito Leaf Negroni,**  
horopito leaf-infused Roots gin, Campari,  
Cinzano Rosso vermouth

**Dukkah Martini,**  
dukkah-infused Roots gin, Cocchi di Torino  
extra dry vermouth, green Chartreuse, Pierre  
Ferrand Dry Orange Curaçao

**The Sultan,**  
Mackintosh blended malt scotch whisky,  
Amaro, sumac, cacao, syrah

**Freshly baked Turkish pide,**  
za'atar, whipped Advieh butter / 14

**Oysters,**  
pickled grapes, green hot sauce,  
radish / 8.5 ea

**Chicken liver baklava,**  
filo, last season's fruit,  
mānuka honey / 12 ea

**Crispy scampi and crayfish kataifi,**  
tarragon mayo, black lime / 23 ea

**Confit potato latkes,**  
tarama, caviar / 19

**Yellowfin tuna,**  
harissa, tahini, sesame lavosh / 30

**Whipped garbanzo beans,**  
duck 'nduja, Aleppo pepper, soft herbs / 25

**Manti,**  
Hawke's Bay lamb dumplings, Turkish  
butter, Fernglen farm yoghurt, mint / 27

**Fried Brussels sprouts**  
smoked sheep's milk feta, harissa butter / 25

**Handcrafted haloumi**  
barberry butter, date confit, lemon / 28

**Market fish,**  
Cloudy Bay clams vinaigrette, fermented  
fennel, za'atar / 48

**Half-grilled chicken,**  
chickpeas, Turkish sujuk, Istanbul butter / 48

**Chargrilled oyster mushrooms,**  
mushroom keşkek, chilli crisp / 36

**Coastal lamb neck,**  
green harissa, pomegranate,  
tahini yoghurt, laffa bread / 68

**Dry-aged sirloin (300g),**  
buttermilk, beetroot molasses, harissa,  
rose za'atar / 69

**Bone-in ribeye,**  
vine leaf chermoula, preserved lemon,  
Tora Bay pāua butter  
Southern Stations wagyu, marble score 5-7 / 35, 100g  
Black Angus / 26, 100g

**Whole dry-aged duck,**  
aromatic leg tagine, breast cooked on the  
bone, roasted pumpkin, hazelnut brown  
butter, pumpkin seed zhoug / 128

**Radicchio,**  
beetroot, cashew whip, ricotta salata / 17

**Seared carrots,**  
green harissa, buttermilk,  
chicken skin dukkah / 15

**Hand-cut chips,**  
Aleppo, whipped tahini / 17

**\_\_A Taste of Advieh**  
**119 per person | for groups of two or more  
people to enjoy | dessert with a curated  
minute cocktail pairing**

**Freshly baked Turkish pide,**  
za'atar, whipped Advieh butter

**Whipped garbanzo beans,**  
duck 'nduja, Aleppo pepper, soft herbs

**Oysters,**  
pickled grapes, green hot sauce, radish

**Yellowfin tuna,**  
harissa, tahini, sesame lavosh

**Fried Brussels sprouts,**  
smoked sheep's milk feta, harissa butter

Choice of Main

**Market fish,**  
Cloudy Bay clams, vinaigrette, fermented fennel,  
za'atar

or

**Half-grilled chicken,**  
chickpeas, fried Turkish sujuk, Istanbul butter

**Radicchio,**  
roasted beetroot, cashew whip, ricotta salata

**Seared carrots,**  
green harissa, buttermilk, chicken skin dukkah

**Mille-feuille,**  
Granny Smith apple, feijoa,  
white chocolate mascarpone, macadamia,  
feijoa and pineapple sorbet

**Paired with Pear Negroni,**  
Roots Gin, Dry Vermouth, Cocchi Americano,  
Poire Liqueur

**\_\_A Taste of Advieh Wine Pairing**  
**59 per person | elevate your dining experience  
with an exquisite wine selection**

Wine Pairing to Start

**Cloudy Bay Pelorus NV,** Marlborough

*Ripe citrus hints and delicate notes of brioche*

**For a touch of indulgence | add 19pp to  
begin with Laurent-Perrier Cuvée Rosé Brut  
Champagne,** Tours-sur-Marne, France

*Lively aromas of strawberry, raspberry, redcurrants  
and cherry float from the glass.*

**Unico Zelo 'Jade and Jasper', Fiano 2024,**  
Adelaide Hills

*A Fiano filled with jasmine, white peach blossoms, and a  
crackling acidity*

Choice of Main Wine Pairing

**Smith & Sheth CRU Heretaunga  
Chardonnay 2023,** Hawke's Bay

*Fresh aromas of white fleshed peach, roasted cashews  
and hints river stones and toasted brioche*

or

**Mount Edward Gamay 2024,** Central Otago

*Sweetly fruited and fragrant, the bouquet shows dark  
plum, raspberry, floral, and subtle spice aromas, leading  
to a silky palate that's succulent and fleshy.*

A surcharge of 2.0% applies to all credit card transactions. 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.