

__Minute Cocktails

Horopito Leaf Negroni, / 14
horopito leaf-infused Roots gin,
Campari, Cinzano Rosso vermou

Fig & Date Old Fashioned, / 16
Michter’s US*1 Bourbon, fig & date syrup,
orange & mandarin bitters

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

Oysters,
fermented fennel, ouzo,
green hot sauce, toasted buckwheat / 9.5 ea

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

Cauliflower dolma,
roasted cauliflower puree, pecorino / 19, 2pcs

Hawke’s Bay lamb ribs,
smoked tamarillo ketchup, beetroot / 22, 2pcs

Yellowfin tuna carpaccio,
‘fattoush’, buttermilk, green tahini,
crispy pita / 31

Split pea hummus,
hawaij spice, spicy falafel, curry leaf / 24

Grilled haloumi,
saffron butter, mint, almond, dates,
mānuka honey / 29

Chicken liver parfait,
persimmon, pistachio dukkah,
The Southerly whisky-infused mānuka honey / 25

Soused market fish,
saffron, golden beetroot ezme, Aleppo / 49

Half-grilled chicken spatchcock,
Istanbul butter, toum, guindilla,
charred lemon / 49

Celeriac shish,
smoked date, pomegranate,
puffed lentil tabbouleh, labneh / 36

‘Haneeth’,
Coastal lamb shoulder cooked on the
bone, fragrant jewelled rice, fennel tzatziki / 68

Dry aged sirloin (300g),
muhammara, whipped walnut yoghurt,
parsley / 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,
pomegranate glaze, aromatic persimmon,
slow cooked duck leg tagine, pistachio,
apricot, black lime / 129

Little gem lettuce,
green goddess, nigella seeds, pecorino / 17

Fried Brussels sprouts,
smoked sheep’s milk feta, harissa butter / 17

Hand-cut chips,
Aleppo, whipped tahini / 16

__A Taste of Advieh

**95 per person | for groups of two or more
people to enjoy**

Freshly baked Turkish pide, za’atar,
whipped Advieh butter

Split pea hummus, hawaij spice, curry leaf

Chicken liver parfait, persimmon,
pistachio dukkah, The Southerly
whisky-infused mānuka honey

Yellow fin tuna carpaccio, ‘fattoush’,
yoghurt, green tahini, crispy pita

Choice of Main

Soused market fish, saffron,
golden beetroot ezme, Aleppo

or

Half-grilled chicken spatchcock, Istanbul
butter, toum, charred lemon

or

‘Haneeth’, Coastal Lamb shoulder cooked on
the bone, fragrant jewelled rice, fennel tzatziki

or

Celeric shish, smoked date, pomegranate,
puffed lentil tabbouleh, labneh

Little gem lettuce,
green goddess, nigella seeds, pecorino

Fried confit potatoes,
za’atar buttermilk

Spiced Jerusalem artichoke cake,
yuzu custard, whipped white chocolate
ganache, rhubarb ribbons, drunken figs and
walnuts, sunchoke ice cream

__A Taste of Advieh Wine Pairing

**39 per person | elevate your dining experience
with an exquisite wine selection**

**For a touch of indulgence | add 29pp 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.*

Wine Pairing to Start

Pegasus Bay Riesling, 2025, Waipara Valley

*Lush aromas of citrus blossom, elderflower and green apple,
meshed with flecks of quince, kumquat, lime sherbet, and faint
mineral undertones*

Amoise Chenin Blanc, 2023, Hawke’s Bay

*Vibrant tropical fruit notes, crispy granny smith apple acidity,
and a distinctive, refreshing saline finish*

Choice of Main Wine Pairing

Masseria dei Carmelitani, Cortese di Gavi, 2021,
Piedmont, Italy

*Notes of green apple, white flowers, citrus, and a subtle
herbaceous undertone*

or

Elephant Hill Stone Merlot, 2019, Hawke’s Bay

*Powerful flavours of Black Doris plum, dark cherry, and
blueberry, complemented by earthy iron sand, anise, and subtle
baking spices*

Wine Pairing to finish

Rock Ferry Late Harvest Riesling, 2018,
Marlborough

*Features notes of honey, toasted lemon, ripe golden stone fruits
and apricot*

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.