

__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 vermouht, Chartreuse green,
Pierre ferrand dry orange curacao

The Sultan,
Blended scotch whisky, Amaro, sumac, cacao,
October 30 Syrah

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

Oysters,
grilled in bacon fat, parsley, toasted sesame / 7.5 ea

Coastal lamb chop,
pistachio tarator, whipped feta, pomegranate / 18 ea

Mt Cook salmon caviar (20g),
hash browns, smoked tarama, Aleppo peppers / 30

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

Crispy kataifi,
scampi and crayfish, fennel mayo / 19 ea

Lachlan Ridge kingfish,
rhubarb, 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

Duck and silverbeet manti,
yoghurt soup, pine nuts, lemon / 29

Anabelle’s fresh cheese,
smoked beetroot, molasses, kawa kawa za’atar / 26

Day boat market fish,
Jerusalem artichoke, chicken skin dukkah,
pomegranate / 44

Grilled oyster mushroom,
tawaka, wild garlic, Turkish butter,
tahini yoghurt / 37

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

Coastal lamb neck,
pickles, sheep’s milk labneh, green harissa / 53

Wapiti deer,
harissa XO, smoked buttermilk, sorrel / 49

Bone in ribeye,
smoked wagyu 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, black lime,
pumpkin seed zhoug / 128

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

Roasted savoy cabbage,
crispy chilli oil, pecorino / 18

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

RESTAURANT
MONTH—AUGUST 1-31



__Restaurant Month at Advieh

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

Freshly baked Turkish pide

Roasted cauliflower and hummus, golden raisins,
toasted pine nuts

Whipped goat milk feta, smoked beetroot,
molasses, kawa kawa za’atar

Mt Cook salmon, black lime, tarama, freekeh
tabouleh

Duck and silverbeet manti, yoghurt soup, fried
chickpeas, mint oil

Choice of

Day boat market fish, Jerusalem artichoke,
chicken skin dukkah, pomegranate

Hurunui Angus bavette, roasted savoy cabbage,
harissa XO, lemon

Half dry aged duck (supplement \$25pp), aromatic
leg tagine, pumpkin seed zhoug

Butter lettuce, celery hearts, bulgur wheat,
nigella seeds

Fragrant rice, barberries, pistachio,

Choice of

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

or

Salted chocolate, lot eight extra virgin olive oil

__Advieh Signature Banquet

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

Freshly baked Turkish pide

Oysters, grilled in bacon fat, parsley,
toasted sesame

Roasted cauliflower and hummus, golden raisins,
toasted pine nuts

Hawke’s Bay lamb shish, chermoula, whipped
tahini

Grilled mushrooms, wild garlic, Turkish butter,
tahini cream

Lachlan Ridge kingfish, rhubarb, pomegranate,
black lime, citrus olive oil

Choice of

Coastal lamb neck, pickles, sheep’s milk labneh,
green harissa

or

Day boat market fish, Jerusalem artichoke,
chicken skin dukkah

Butter lettuce, celery hearts, bulgur wheat,
nigella seeds

Roasted cabbage, crispy chilli oil, pecorino

Choice of

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

or

Salted chocolate, lot eight extra virgin olive oil

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.