

\_\_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,**  
za’atar, whipped Advieh butter, / 14

**Local oysters,**  
smoked yoghurt dressing, harissa XO, radish, pickled shallot / 8 ea

**Chicken liver baklava,**  
filo, pistachio, last season’s fruit, manuka honey / 12 ea

**Crispy scampi and crayfish kataifi,**  
cacik, black Aleppo / 21 ea

**Tarama,**  
fried Jerusalem artichoke skins, black lime, cured yolk / 19

**Haku kingfish,**  
Aleppo cure, tamarillo, pomegranate, fresh mint, chilli / 30

**Puy lentil hummus,**  
fried sujuk, whipped tahini, nigella seeds / 24

**Duck leg shish,**  
smoky ketchup, beets, sheep’s curd / 28

**Tamarind glazed pumpkin,**  
Fernglen Farm cheese, tahini, chilli crisp, hazelnut dukkah / 28

**Hand crafted haloumi**  
Tawari honey, confit dates, bosc pear / 28

**Fish Doctor stew,**  
market fish, winter greens, shellfish manti, aromatic herbs / 48

**Kaika mushroom,**  
black garlic glaze, toasted grains, spinach soup / 36

**Half grilled chicken,**  
vine leaf gremolata, Istanbul butter, orzo, barberries / 47

**Fifty Five day dry aged beef,**  
red chermoula, fried buckwheat tabbouleh, yoghurt dressing / 58

**Coastal lamb neck,**  
Turkish lamb keskek, little gem lettuce, pomegranate, pickles / 69

**Bone in ribeye,**  
fennel confit, flaming ouzo, guindilla pepper, bone marrow jus  
Southern Station wagyu, / 34, 100g  
marble score 5  
Black Angus, / 26, 100g

**Whole dry aged duck,**  
aromatic leg tagine, parsnip confit, black lime, skordalia, manuka honey / 134

**Little gem lettuce,**  
shaved Lebanese cucumber, fresh mint, chopped almonds, pomegranate / 16

**Roasted savoy cabbage,**  
feta, chilli crisp / 22

**Hand cut chips,**  
Aleppo, Turkish hollandaise / 16

\_\_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,

**Local oysters,**  
smoked yoghurt dressing, harissa XO, radish, pickled shallot

**Puy lentil hummus,**  
fried sujuk, whipped tahini, nigella seeds

**Tamarind glazed pumpkin,**  
Fernglen Farm cheese, chilli crisp, tahini, hazelnut dukkah

**Haku kingfish,**  
Aleppo cure, tamarillo, pomegranate, fresh mint, chilli

Choice of Main

**Fish Doctor Stew,**  
market fish, cockles, winter greens, preserved lemon

or

**Fifty Five day aged beef,**  
red chermoula, fried buckwheat tabbouleh, yoghurt dressing

**Little gem lettuce,**  
shaved Lebanese cucumber, fresh mint, chopped almonds, pomegranate

**Quinoa tabbouleh,**  
roasted cashew, golden raisin

**Lebanese ‘sfouf’,**  
turmeric cake, orange marmalade, orange blossom ganache, passionfruit crisp

**Paired with Izmir Sun,**  
roots gin, dry curacao orange liqueur, cocchi vermouth, orange foam

\_\_A Taste of Advieh Wine Pairing

60 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 20 per person to begin with Ruinart Blanc de Blancs NV,** Reims, France

*Fresh lemon, pear, and peach lifted with floral spice, finishing with vibrant citrus and tropical fruit.*

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

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

Choice of Main Wine Pairing

**Valli Waitaki Riesling 2023,** Waitaki

*Notes of citrus zest, jasmine, and white pepper, with subtle hints of lime and lemongrass*

or

**Luna Estate Blue Rock Syrah 2020,** Martinborough,

*Notes of pepper and blackberry with subtle hints of vanilla, chocolate, and oak*

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.