

—Minute Cocktails		/ 14		—A Taste of Advieh		—A Taste of Advieh Wine Pairing	
Horopito Leaf Negroni, horopito leaf-infused Roots gin, Campari, Cinzano Rosso vermouth				129 per person for groups of two or more people to enjoy dessert with a curated minute cocktail pairing		60 per person elevate your dining experience with an exquisite wine selection	
Dukkah Martini, dukkah-infused Roots gin, Cocchi di Torino extra dry vermouth, green Chartreuse, Pierre Ferrand Dry Orange Curaçao				Freshly baked Turkish pide, za’atar, whipped Advieh butter		Wine Pairing to Start	
The Sultan, Mackintosh blended malt scotch whisky, Amaro, sumac, cacao, syrah				Green pea hummus, chopped asparagus, pistachio, scallions		Cloudy Bay Pelorus NV, Marlborough	
						<i>Ripe citrus hints and delicate notes of brioche</i>	
Freshly baked Turkish pide, za’atar, whipped Advieh butter		/ 14		Heirloom tomato, Clevedon strawberries, sheep’s milk feta, pomegranate		For a touch of indulgence add 20pp to begin with Ruinart Blanc de Blancs NV, Reims, France	
Local oysters, cucumber, pickles, dill, hot sauce		/ 8 ea				<i>Fresh lemon, pear, and peach lifted with floral spice, finishing with vibrant citrus and tropical fruit.</i>	
Ossetra caviar, buttermilk, chopped egg, chives, hash browns		/ 225, 30g		Grilled market fish, green tomato ezme, guindilla pepper, buttermilk			
				/ 46			
Chicken liver baklava, filo, last season’s fruit, mānuka honey		/ 12 ea		Half-grilled chicken, fermented sweetcorn, ‘yayla çorbası’, Istanbul butter			
				/ 47			
Crispy scampi and crayfish kataifi, tarragon mayo, black lime		/ 22 ea		Whole eggplant, green tahini, toum, chilli crisp, aromatic herbs			
				/ 33			
‘Shawarma’, fried pita, grilled forest mushroom, black garlic, tahini whip		/ 14, 2 pcs		Coastal lamb neck, baba ghanoush, harissa, grilled flat bread, little gem lettuce			
				/ 69			
Zucchini flower, tempura, zucchini tzatziki, Aleppo pepper		/ 12 ea		Wapiti deer, Otago cherries, red witloof, beetroot, whipped almond butter			
				/ 54			
Cold-smoked Haku kingfish, pickled shallot, hung yoghurt, radish, harissa XO		/ 30		Bone-in ribeye, Tora Bay kina and smoked bone marrow butter, lemon			
				Southern Station wagyu, <i>marble score 7</i>		/ 35, 100g	
Green pea hummus, chopped asparagus, pistachio, scallions		/ 25		Black Angus,		/ 26, 100g	
Duck leg shish, sheep’s curd, red chermoula, hazelnut dukkah		/ 28		Whole dry-aged duck, barberry glazed breast cooked on the bone, aromatic leg tagine, apricots, pistachio		/ 132	
Heirloom tomato, Clevedon strawberries, sheep’s milk feta, pomegranate		/ 26		Little romaine lettuce, tahini, lemon, brioche crumb, cured yolk		/ 16	
Handcrafted haloumi Persian butter, pomegranate, medjool dates, stone fruits		/ 28		Grilled zucchini mint, pomegranate, lemon, ricotta salata		/ 18	
				Hand-cut chips, Aleppo pepper, beef tallow hollandaise		/ 17	
				Local oysters, cucumber, pickle, dill, hot sauce			
				Choice of Main		Choice of Main Wine Pairing	
				Grilled market fish, green tomato ezme, guindilla pepper, buttermilk		Smith & Sheth CRU Heretaunga Chardonnay 2023, Hawke’s Bay	
				<i>or</i>		<i>Fresh aromas of white fleshed peach, roasted cashews and hints river stones and toasted brioche</i>	
				Half-grilled chicken, fermented sweetcorn, ‘yayla çorbası’, Istanbul butter		<i>or</i>	
				Little romaine lettuce, tahini, lemon, brioche crumb, cured yolk		Surveyor Thomson Pinot Noir 2022, Central Otago	
				Grilled zucchini, mint, pomegranate, lemon, ricotta salata		<i>Elegant and vibrant with notes of ripe cherry, red plum, and a touch of clove. Soft tannins, finishing long and silky with hints of spice and forest floor</i>	
				Pavlova, Maungatapere blueberries, chantilly cream, thyme oil, roasted cashew, blueberry sorbet and curd		Paired with Lemon Sgroppino, <i>Cloudy Bay Pelorus, lemon sorbet, thyme</i>	

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.