SERVED

metita

$55 per person

Available Wednesday and Thursday. Minimum two, maximum eight per table. Whole table must dine.

Pasifika Oka
kingfish, kiwi, jalapeño sorbet, niu, puffed rice (S)

BBQ Chicken Leg, maukeni & koko, spiced praline (D)

Kale, cooked in pe'epe'e, crispy shallots (G, PB)

Vine Tomato Salad, pineapple, mint, feta, Niue honey (D, V)

Pudini Niu
coconut rice pudding, mango, kalamansi sorbet (D, G, N, V)

POPULAR ADD ONS:

Umala Sourdough, spiced butter (D, G, V) **12**

Uga Miti Oyster, niu tea vinegar, smoked apple (S) **10**

Steamed Snapper **39**
yellow kari, almonds, young coconut, chili relish (D, N, S)

Indigo Bloom **20**
Roku Gin, blue pea flower syrup, elderflower liqueur, citrus, soda, vanilla and passionfruit foam

Southern Cross Sour **20**
Haku Vodka, roasted pineapple and black pepper, earl grey blue flower, fresh lemon

Umala Taonga **21**
Coconut oil fat-washed Toki Whisky, Disaronno Amaretto, roasted kumara foam

Dine during SERVED and spend $40 to be in to WIN a trip to Japan valued at $5K, thanks to the House of Suntory.

SEE YOUR HOST FOR DETAILS.

THE HOUSE OF SUNTORY
The Nature and Spirit of Japan

TOKI SUNTORY WHISKY 季 | HAKU VODKA 白 | 六 ROKU GIN THE JAPANESE CRAFT GIN

Metita will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

D = contains Dairy, G = contains Gluten, N = contains Nuts
PB = Plant-based, S = contains Seafood, V = Vegetarian

R18. Drink Responsibly. Menu subject to seasonal change. T&C's apply.

26.09.01