metita

Metita NYE Sharing Style Menu - SAMPLE

$175 per person

SNACKS

Uga Miti Oyster; natural, niu tea vinegar, smoked apple (S)
Panikeke *(Samoan fried doughnut)* smoked eel, spiced banana ketchup (D, G, S)

ENTRÉE

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

Rakiraki Dry Aged Duck Breast, mushroom & butter, date, tamarind (D)

MAINS

Steamed Snapper, yellow kari, almonds, young coconut, chili relish (D, N, S)
Slow Braised Short Ribs, spiced coconut gravy, taro chips, sesame

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

DESSERT

Koko Pasifika, sukalaki crèmeux, hazelnut toffee, summer berries (D, G, N, V)

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