metita

TO'ONA'I SHARING STYLE CHRISTMAS LUNCH – SAMPLE MENU

$175pp with welcome drink on arrival

SNACKS

Uga Miti Oyster; natural, niu tea vinegar, smoked apple (S)

Cured King Salmon, taro toast, rouille, mumu (D, G, S)

ENTRÉE

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

So'e *(squid)*, chicken skin, cauliflower, spiced oil (D, G, S)

MAINS

Steamed Snapper, yellow kari, almonds, young coconut, chili relish (D, N, S)
Rakiraki Dry Aged Duck Breast, mushroom & butter, date, tamarind (D)

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

DESSERT

Passionfruit curd, pavlova, coconut semifreddo, pineapple (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