

SNACKS

Oysters:

Natural, finished with hibiscus vinegar (S)	8
Cooked, beef bone marrow & paprika (S)	9
Fried Lamb Rib , coconut caramel, perilla leaf (D, G) 16	
Corn Beef Bun , lardo & caviar (D, G, S)	23
Panikeke , Flavoured with smoked eel, spiced banana (D, G, S)	16
Crab , puffed taro cracker, macadamia mousse, pickled mango (N, S)	18
King Salmon , betel leaf, mango chutney, roe (D, S)	16
Green-Lipped Mussels , turmeric & ginger relish, (D, N, S)	16
Taro Bread & Spiced Butter (D, G, V)	12

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

CHAMPAGNE & SPARKLING

125ml / bottle

2018	Huia <i>Blanc de Blancs</i> , Marlborough	19 / 110
NV	Quartz Reef <i>Rosé</i> , Central Otago	24 / 140
NV	Taittinger ' <i>Cuvée Prestige</i> ', Champagne	32 / 190

COCKTAILS

Pickled Pometia – <i>Gibson Martini</i>	26
Cardrona Distillery 'The Source' gin, elderflower vermouth, pickled longan	
East Pacific Rise – <i>Mango & Chilli Margarita (hot!)</i>	25
Habanero chilli infused Jose 1800 reposado tequila, mango, lime, agave, Mexican salt rim	
To Sua Tumbler – <i>Clarified Mai Tai (D,N)</i>	25
Bati white rum, Ratu 5yo spiced rum, blue Curaçao, orgeat, lime	
Sasalapa Sour – <i>Gin Sour</i>	25
Beefeater 24 gin, soursop cordial, lemongrass, Wonderfoam (<i>egg free</i>)	
Five Yellow Stars – <i>Clarified Piña Colada (D,N)</i>	25
Ratu 5yo spiced rum, black rum, white rum, falernum, pineapple, toasted coconut, lime	

Full beverage menu available, please ask your waiter.

Host Responsibility limits apply.

R18 for the service of alcohol. Drink responsibly.

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