

Dine

at MIT

**WEDS
MENU**

Upon arrival, guests will be welcomed with freshly baked Rewana bread with watercress butter & hemp oil, beetroot vinegar reduction. Additional servings are available for \$5.

K A I M A T U A / M A I N

Hangi 15

Pork Belly, Chicken thigh, kumara, pumpkin & cabbage ball, stuffing

Fish Ragout 15

served with hand-made tagliatelle, crayfish bisque, grana padano

Herb & Prawn Risotto 15

Served with Fennel salad, tomato salsa, grand padano

Smoked Salmon Poke Bowl 15

served with edamame beans, mushrooms & pickled vegetables

P U R I N I R E K A / D E S S E R T

Panakeke Lapotopoto 8

Samoaan Banana fritters, coconut custard & pandan ice cream

Chocolate Tart 8

Double Chocolate with berry compote and chocolate sorbet



FOOD ALLERGY?

Management advises that food prepared here at DINE may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please ask our staff about the ingredients in your meal before placing your order. As indicated below these meals may be served as

(DF) = Dairy Free (V) = Vegetarian

D R I N K S

Local Beer 6

Imported Beer 7

Spirits w mixer 8

Wine - see menu

D R I N K S

Coffee 3

Tea 3

Smoothie 5

Soda Spritzer 5

At busy times your food may take a little bit longer to reach your table. Your food is being freshly prepared by our students with a lot of love thrown in for good measure. Please sit back, relax and enjoy!



**MANUKAU
INSTITUTE OF
TECHNOLOGY**
Te Whare Takikore o Manukau