GLOSSARY

Drauni Kari - curry leaf
Fa'alifu - to be cooked in coconut cream
Fe'e - octopus
Ifi - Polynesian chestnut
Koko - cocoa or chocolate
Mamoe - lamb
Manioka - cassava, a root vegetable
Masi Vaka - "bread of the canoe" or "voyage sustenance"
Maukeni - pumpkin
Miti - a rich and savoury fermented coconut sauce
Moli moli - orange
Mumu - "chilli heat" or "burning spice"
Niu - coconut water
Panikeke - Samoan fried doughnut
Pasifika Oka - a dish prepared with raw seafood
Pe'ePe'e - fresh coconut milk
Povi - beef
Povi Masima - "salted beef" or corned beef
Rakiraki - duck
Sapa Sui - vermicelli noodle dish from Samoa
So'e - squid
Talo - taro
Tarua - Tongan taro
Uga miti - "coconut crab-style dressing" or "island infusion"
Umala - sweet potato

metita

A FRESH EXPLORATION OF PACIFIC CUISINE

“Let me share my Pacific with you”.

Michael Meredith

SNACKS

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

Cooked; in beef bone marrow, paprika (S) 10

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

Corned Beef Steamed Bun, lardo, soy (D, G) 10
add caviar (S) +14

Panikeke *(Samoan fried doughnut)*
smoked eel, spiced banana ketchup (D, G, S) 8

Fried Pork Belly, spiced caramel, perilla leaf, lemon (G) 10

Mamoe, lamb pie, mukrat lime salt (D, G, N) 8

Masi Vaka,
green-lipped mussels, talo toast, rouille, mumu (D, G, S) 10

Cured King Salmon, mango, coconut sambal, shallots (D, S) 15

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

M E N U

Pasifika Oka, kingfish, kiwifruit, jalapeño sorbet, niu, puffed rice (S) 28

Seared Tuna, ifi, papaya salsa (N, S) 28

So'e *(squid)*, chicken skin, cauliflower, spiced oil (D, G, S) 26

Charred Fe'e *(octopus)*, onion, miti, radish (G, S) 30

Grilled King Prawns, harissa, prawn oil (S) 38

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

BBQ Chicken, maukeni & koko, spiced praline (D) 37

Rakiraki,
aged duck breast, mushroom & butter, date, tamarind (D) 52

Crispy Skin Pork Hock,
pineapple vinegar glaze, sapa sui, chilli peanuts (N) 45

Slow Braised Lamb Shanks,
spiced coconut gravy, taro chips, sesame 58

Povi, handpicked beef scotch, tofu curd, 300g / 600g
wood-fired shiitake pickle, jus (G) 75/145

Fried Manioka, soy curd, palm treacle (G, PB) 15

Kale, cooked in pe'epe'e, crispy shallots (G, PB) 15

Roasted Carrots, drauni kari, cashews, yoghurt (D, N, V) 20

Fa'alifu Taro, povi masima, capers 27

Vine Tomato Salad, pineapple, mint, feta, Niue honey (D, V) 25

3 Course Sharing Menu, per person (minimum 4 people) 100
4 Course Sharing Menu, per person (minimum 4 people) 115
6 Course Tasting Menu, per person 145
Beverage Match, per person 80