metita

4 course sharing menu | $115 per person

Uga Miti Oyster, natural; niu tea vinegar, smoked apple (S)
Corned Beef Steamed Bun, lardo, soy (D, G)
Cured King Salmon,
betel leaf, mango, coconut sambal (D, S)

Pasifika Oka, kingfish, kiwi, jalapeño sorbet, niu,
puffed rice (S)
Seared Tuna, ifi, green papaya salsa (N, S)
So'e (squid), chicken skin, cauliflower, spiced oil (D, G, S)

Roasted Chicken Leg,
pumpkin, shiitake mushroom, miso (G, S)
Slow Braised Lamb Shanks,
spiced coconut gravy, ulu, sesame
Roasted Carrots, drauni kari, cashews, yoghurt (D, N, V)
Vine Tomato Salad,
pineapple, mint, feta, Niue honey (D, V)

Pudini Niu, coconut rice pudding, mango,
kalamansi sorbet (D, G, N, V)

$TIDDR SAMPLE MENU

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