metita

SNACKS

Tartlets,
preserved woodfired mushrooms, macadamia (G, N) 12

Roasted Pumpkin, mango chutney, coconut, shallots 10

Steamed Bun, soy (G) 10

Umala Sourdough, choice of spiced butter or olive oil (D,G) 12

MENU

Tofu, roasted tomato sauce, longan berries (G) 25

Baked Umala, spiced pumpkin praline, maukeni & koko (N) 27

Grilled Oyster Mushrooms, date & tamarind, brown butter (D) 27

Smoked Potato & Tarua Gratin, spiced coconut gravy, salad 33

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, capers 22

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

3 Course Sharing Menu, per person (minimum 4 people) 90

6 Course Tasting Menu, per person 145

Beverage Match, per person 80

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