metita

Uga Miti Oyster, natural; niu tea vinegar, smoked apple (S)
Fried Pork Belly, spiced caramel, perilla leaf, lemon (G)

Pasifika Oka, kingfish, kiwi, jalapeño sorbet, niu, puffed rice (S)
Charred Fe'e *(octopus)*, onion, miti, radish (G, S)

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

Koko Pasifika,
sukalaki crèmeux, hazelnut toffee, moli moli, sesame (D, G, N, V)

$100PP 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