



4 COURSE SHARING MENU

Cooked Oyster, beef bone marrow, paprika (S)

King Salmon, betel leaf, mango chutney, roe (D, G, S)

Green-Lipped Mussels, turmeric & ginger relish (D, N, S)

Taro Bread & Spiced Butter (D, G, V)

Kingfish, tamarind, tomato jelly, lolo, shiso (S)

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

Snapper, cucumber, lime leaf, sweet corn (D, G, S)

Lamb Shanks, spiced coconut gravy, fried misiluki, sesame

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

Vine Tomato Salad, watermelon, halloumi, Niuean honey dressing (D, V)

Pasifik Koko, chocolate, turmeric, pineapple, tipolo, (D, V)

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*



4 COURSE SHARING MENU

Cooked Oyster, beef bone marrow, paprika (S)

King Salmon, betel leaf, mango chutney, roe (D, G, S)

Green-Lipped Mussels, turmeric & ginger relish (D, N, S)

Taro Bread & Spiced Butter (D, G, V)

Kingfish, tamarind, tomato jelly, lolo, shiso (S)

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

Snapper, cucumber, lime leaf, sweet corn (D, G, S)

Lamb Shanks, spiced coconut gravy, fried misiluki, sesame

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

Vine Tomato Salad, watermelon, halloumi, Niuean honey dressing (D, V)

Pasifik Koko, chocolate, turmeric, pineapple, tipolo, (D, V)

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*

GLOSSARY

Panikeke - fried Samoan doughnut

Oka - a dish prepared with raw seafood

Lolo - fresh coconut milk or cream

Fe'e - octopus

Miti - a rich and savoury fermented coconut sauce

Misiluki - small green banana

Palusami - taro leaf & coconut cream sauce

Ravigote - a French sauce similar to salsa verde

Ifi - Polynesian chestnut

Sapa Sui - vermicelli noodle dish from Samoa

Fala – pineapple

Manioka – cassava, a root vegetable

Drauni Kari - curry leaf

Pe'ePe'e - fresh coconut milk

Fa'alifu – A Samoan dish which taro or any other vegetable is cooked in coconut cream

Povi Masima - salted beef

Panipopo – coconut bun

Sasalapa - a tropical fruit also known as custard apple

Pasifik Koko – Samoan dark chocolate

Lole Popo - coconut sweet

Tipolo – citrus

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*

GLOSSARY

Panikeke - fried Samoan doughnut

Oka - a dish prepared with raw seafood

Lolo - fresh coconut milk or cream

Fe'e - octopus

Miti - a rich and savoury fermented coconut sauce

Misiluki - small green banana

Palusami - taro leaf & coconut cream sauce

Ravigote - a French sauce similar to salsa verde

Ifi - Polynesian chestnut

Sapa Sui - vermicelli noodle dish from Samoa

Fala – pineapple

Manioka – cassava, a root vegetable

Drauni Kari - curry leaf

Pe'ePe'e - fresh coconut milk

Fa'alifu – A Samoan dish which taro or any other vegetable is cooked in coconut cream

Povi Masima - salted beef

Panipopo – coconut bun

Sasalapa - a tropical fruit also known as custard apple

Pasifik Koko – Samoan dark chocolate

Lole Popo - coconut sweet

Tipolo – citrus

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*