



3 COURSE SHARING MENU

Natural Oyster; with hibiscus vinegar, lemon oil (S)

Fried Pork Belly, spiced caramel, shiso leaf, lemon (D, G)

Cured King Salmon, betel leaf, mango, coconut sambal (D, S)

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

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

Steamed Snapper, cucumber, tarua, makrut lime (D, G, S)

Wood Fired Duck Breast, spiced & charred fala, witloof

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

Vine Tomato Salad, persimmon, halloumi, honey dressing (D, V)

Pasifik Koko, chocolate, turmeric, 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

- Umala** – sweet potato
- Panikeke** - Samoan fried doughnut
- Ota Povi** – beef tartare
- Oka** - a dish prepared with raw seafood
- Lolo** - fresh coconut milk or cream
- So'e** - squid
- Fe'e** - octopus
- Miti** - a rich and savoury fermented coconut sauce
- Tarua** – Tongan taro
- Ulu** - breadfruit
- 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
- Sasalapa** - a tropical fruit also known as custard apple
- Pasifik Koko** – Samoan dark chocolate
- Lole Popo** - coconut lolly
- Tipolo** – citrus

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