



Oysters

\$15 for 3 / \$30 for 6 / \$56 for 12

subject to availability

DF GF

Marinated olives \$11

Veg DF GF

Matisse nut mix \$9

Veg GF

Pickled Vegetables \$9

Veg DF GF

House Baked Mediterranean Focaccia \$20

V

with homemade dips: sunflower seed butter and pesto

Vegetarian Tartare \$21

kumara / beetroot / daikon / avocado / jalapeno & lime ponzu /
smoked paprika corn chips

Veg GF DF

Caramelised Te Mata Fig & Goat Camembert Salad \$27

V GF

rocket / chilli & lemon zest olive oil / honey walnuts

Matisse Fries \$10

V

burnt chilli mayo OR tomato sauce

Three Pepper Tofu Popcorn \$21

Veg DF GF

peanuts / bean sprouts / marinated cucumber / kung pao sauce

Eye Beef Fillet Argentinian Style \$29

GF

creamy leek puree / chimichurri

Japanese Pork Katsu \$26

DF

mustard green & capsicum slaw / dan dan sauce

Seared Tuna \$28

GF DF

wasabi mayo / pickled ginger / artichokes / bonito flakes

Roasted Harissa Lamb Ribs \$28

Israeli couscous with red onion & sweetcorn / mint yogurt sauce

Seared Scallops \$28

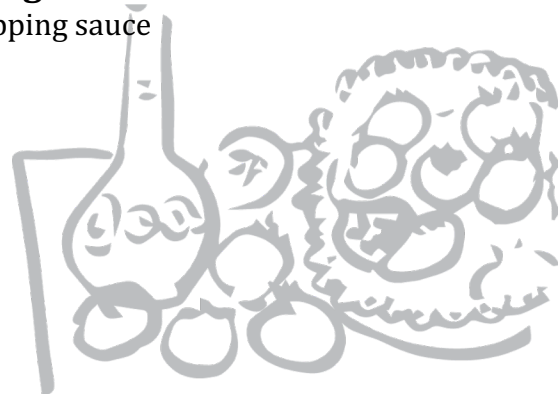
GF

sorghum & apple & ginger jam / cherry tomato / herb fish veloute

Prawn & Ginger Dumplings \$22

DF

water chestnut / black bean dipping sauce



We believe in joy of sharing wine, food and great moments among friends
Our menu is designed around sharable platters and tapas
We recommend to get 2-3 Matisse Plates per guest
All tapas come as they are ready

Gluten free food is prepared in the kitchen shared with wheat and cross
contamination could occur.

V - vegetarian **Veg** - vegan **GF** - gluten free **DF** - dairy free

* Contains seafood