



Oysters DF GF
\$15 for 3 / \$30 for 6 / \$56 for 12
subject to availability

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: soft herb butter & caramelized onion

Sweet & Sour Brussel Sprouts \$21 Veg GF DF
with lemongrass & coconut dressing

Roasted Pumpkin Salad \$22 V GF
rocket / date / tea & hazelnut compote / dill / chilli / goat cheese

Matisse Fries \$10 V
burnt chilli mayo OR tomato sauce

Three Pepper Tofu Popcorn \$22 Veg DF GF
peanuts / bean sprouts / marinated cucumber / kung pao sauce*

Eye Beef Fillet Matisse Style \$32 GF
braised celeriac / pickled shiitake / chipotle cream fraiche / shallots
parsley & lemon

Mustard Marinated Pork Belly \$29 GF
beurre noisette & miso apple / caramelized onion / mandarin gel /
chorizo wafers

Crispy Five Spice Duck Salad \$27 GF DF
shaved cabbage / lychee / crispy shallots / cucumber / lychee
caramel & lime dressing

Crab & Kumara Croquettes \$28
Japanese style curry sauce / lime leaf pickled papaya / coriander

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

* Kung pao sauce comes on side and contains dairy

