



MATISSE TAPAS MENU

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: soft herb butter & caramelized onion

Eggplant Jangajji Lettuce Cup \$23

Veg DF GF

with kasundi / peanut / coriander & spring onion /chilli / crispy shallot

Goat Cheese & Beetroot Salad \$28

V GF

black vinegar & cumin glazed beetroot / soft goat cheese / candy macadamia / rocket & shaved asparagus

Matisse Fries \$10

Veg DF GF

burnt chilli mayo OR tomato sauce

Three Pepper Tofu Popcorn \$23

Veg DF GF

peanuts / bean sprouts / marinated cucumber / kung pao sauce*

Eye Beef Fillet Matisse Style \$32

GF

braised kumara / pickled shiitake / chipotle cream fraiche / shallots parsley & lemon

Pork Hock Croquettes \$26

DF

mustard & miso braised pork hocks / horseradish sauce

Mandarin Chicken Thigh \$30

mandarin / pickled daikon / garlic chives / chilli / buttermilk dressing / crispy wontons

Fish of The Day Sashimi \$31

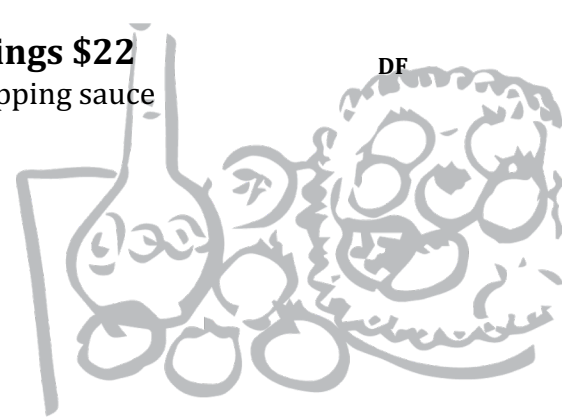
GF DF

smoked bacon dashi / mustard green & cucumber ribbons / sushi rice cake

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