



MATISSE TAPAS MENU

Oysters / DF GF / \$18 for 3 / \$36 for 6 / \$60 for 12
subject to availability

Marinated olives / Veg DF GF / \$12

Matisse nut mix / Veg GF / \$9

Pickled Vegetables / Veg DF GF / \$9

House Baked Mediterranean Focaccia / Veg / \$20

with homemade dips: caramelized onion jam / beetroot hummus / black vinegar
& olive oil

“Pig & Salt” Venison & Green Peppercorn Pâté / DF / \$23

with zucchini pickle & fresh focaccia

Heirloom Tomato Caprese / V GF / \$29

with Buffalo mozzarella / basil / red onion / balsamic & olive oil

Seasonal Veggie Plate / GF (could be vegan with hummus dip) / \$23

baby carrots / radish / witloof with smoked fish pâté / crispy shrimp & nori
crumb

Matisse Fries / Veg DF / \$10

burnt chili mayo OR tomato sauce

Fried Tofu Ceviche / Veg DF GF / \$23

coconut / lime / avocado / shallot / chili / coriander / corn chips

Eye Beef Fillet Argentinian Style / GF DF / \$34

with roasted capsicum & courgettes / chimichurri / tobacco onion

Herb Lamb Kofta / GF / \$29

cos lettuce / snow pea / hazelnut / date / chili & ginger marinated feta / sumac

Pork Belly / DF GF / \$29

miso yellow pepper puree / five spice roasted nectarines / black pepper crumb/
spring onion relish

Prawn & Ginger Dumplings / DF / \$22

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

