



## MATISSE TAPAS MENU

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

**Marinated Olives / Veg DF GF / \$12**

**Coconut, Garlic & Black Pepper Nut Mix / Veg DF GF / \$9**

**Pickled Vegetables / Veg DF GF / \$9**

**House Baked Mediterranean Focaccia / Veg DF / \$20**

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

**“Pig & Salt” Venison & Green Peppercorn Pâté / DF / \$26**

with zucchini pickle & fresh focaccia

**Fish Asam Pedas Curry / DF / \$29**

pumpkin / cherry tomato / red onion / crispy roti canai

**Winter Baby Veggies / Veg GF DF / \$24**

baby carrots & beets / Brussel sprouts / sesame dressing / sunflower & coriander crumb

**Matisse Fries / Veg DF GF / \$12**

burnt chili mayo OR tomato sauce

**Tempura Oyster Mushrooms / Veg DF / \$26**

avocado, sesame & wasabi puree / Pisco teriyaki sauce

**Eye Beef Fillet Argentinian Style / GF / \$35**

with lime & curry braised celeriac / parsnip puree / pickled mushrooms / black pepper crumb / chimichurri

**Smoked Tomato Braised Lamb Shoulder / GF / \$32**

potato rosti / rocket pesto / apple & rosemary mustard

**Gochujang & Orange Duck Breast / GF DF / \$35**

ginger braised red cabbage / tonkatsu candied yams / candied walnuts

**Chicken & Jerusalem Artichoke Dumplings \$22**

water chestnut / oyster sauce jus 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

