



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

Duck & Apricot Terrine / DF / \$27
with bread and butter pickled daikon / tomato & chilli jam / fresh focaccia

Market Fish Crudo / GF DF / \$26
horseradish & dill dressing / pear / ginger jelly / coriander oil / squid ink sage wafer

Grilled Asparagus / Veg GF DF / \$26
hazelnut & pistachio / lemon & fennel aioli / tahini

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 DF / \$36
braised quinoa & kale / charred courgettes / roasted kumara chips / chimmichurri

Smoked Tomato Braised Lamb Shoulder / GF / \$32
potato rosti / rocket pesto / apple & rosemary mustard

13 Spice Roasted Pork Belly / GF DF / \$35
pickled cucumber & red onion & chilli / peanut & mustard greens / shrimp & scallop & anchovy XO Sauce

Chicken & Kumara Dumplings \$23
malaysian percik curry / 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

