



MATISSE PLATES

think typical entrée size dishes

Chargrilled Carrot / GF / \$18

chive ranch dressing / pickled onion

Brûléed Fig Salad / GF / \$29

marinated watermelon / sheep's milk feta / mint / lettuce / balsamic / prosciutto crisp

Market Fish Crudo / GF DF / \$28

horseradish & dill dressing / pear / ginger jelly / coriander oil / squid ink sage wafer

Brussel Sprouts / V GF / \$23

den miso roasted sprouts / cauliflower puree/ chilli oil crisp

Roast Tonkatsu Duck Spring Roll (4pc) \$29

crème fraiche & plum roulade / grapefruit black vinegar

Eye Beef Fillet Argentinian Style / GF DF / \$37

charred courgettes / charred broccolini / chimichurri

Ras el Hanout Lamb Ribs (3pc) / GF / \$37

roasted stone fruit / tzatziki / pistachio crumb / chilli caramel

BBQ Roasted Pork Belly (3pc) / GF / \$34

beer and jalapeno creamed corn/ crispy onion

Chicken & Kumara Dumplings (4pc) \$23

malaysian percik curry/ water chestnut / oyster sauce jus sauce

SWEET

Negroni Cheesecake with hazelnut \$18

malt cookie / orange & vanilla / hazelnut crumb

Vanilla & Cardamon Panna Cotta / GF / \$18

caramelized white chocolate / fresh berries / lime granita / pistachio praline / mint

Affogato \$20

coffee with vanilla ice cream and liqueur of your choice

Frangelico/Dark Rum/Kahlua/Cointreau/

Amaro Montenegro/Crème de Cacao/Baileys

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 1.5 - 2 Matisse Plates per guest

All plates 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

