



## Canapé Menu

.....

4.00 each

**'Brasserie Catch' Ceviche:** mango aguachile, seasoning pepper, red onion, cilantro, island crisps

**'Brasserie Catch' Tartare:** spicy soy vinaigrette, cucumber, pickled radish, avocado, island crisps

**Caboose Smoked Short Rib Empanada:** fermented callaloo chimichurri

3.75 each

**'Brasserie Catch' Crispy Fish Cakes:** seasonal remoulade, lemon

**Berberie Chicken Skewers:** pickled vegetables, herbed housemade labneh

**Korean Braised Pork Belly Tostada:** spicy 'coco bluff' coconut slaw, green onion

3.50 each

**Brasserie Grilled Cheese:** soft brie, white truffle, seasonal jam

**Seasonal Falafel:** roasted beet tahina, housemade za'atar

**'Coco Bluff' Coconut Tempura:** seasoning pepper gomasio, yuzu aioli

Charcuterie Platter for 10

**Artisan Cheeses:** cured meats, brasserie honey, mixed nuts, olives,  
seasonal chutney, grilled sourdough | 185

Housemade dips

**Brasserie Hummus** | 16

**Local Eggplant Baba Ghanoush** | 16

**Caboose Roasted Local Pumpkin** | 16

**'Brasserie Catch' Smoked Fish** | 16

all served with crudités, housemade lavash, grilled flat bread

Bite Size Desserts

**Mini Sticky Toffee Pudding:** caramelised pecans | 3.25 each

**Valrhona Chocolate Whoopie Pie:** dulce de leche, toasted 'coco bluff' coconut | 3.25 each

**Seasonal Cheesecake:** garden mint | 3.25 each

