



Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

SMALL PLATES

Crispy Fish Cakes | 13

local mixed greens, smoked lemon, local mango remoulade

Smoked Fish Dip | 13

avocado, cherry tomato & garden radish salad, charred lemon, grilled country baguette

Local Yellowfin Tuna Tartar | 16

spicy soy vinaigrette, avocado puree, local cucumber, pickled garden radish, island crisps

LARGE PLATES

Captain Barnett Yellowfin Tuna Poke Bowl | 23

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

Grilled Local Swordfish | 29

local pumpkin mash, charred brussel sprouts, garden greens, rose apple escabeche



Friday, 7 May



**Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you**

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, spicy garden rose apple jam

Charcuterie Platter | 26

serrano ham, chorizo iberico, lomo iberico, gran bavarese, aged manchego, port salut, greek olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

Mexican Tortilla Soup | 6

avocado, queso fresco, cilantro, crispy tortilla

Garden Green Papaya Salad | 12

green cabbage, tuna flakes, carrots, long beans, cucumber, garden herbs, crispy shallots, spicy tamarind dressing

Roasted Local Beet Salad | 12

local mixed greens, feta cheese, dragon fruit, 'coco bluff' coconut, rose apple, toasted cashews, citrus tahini dressing

Grilled Local Watermelon Salad | 12

local arugula, burrata cheese, cured red onion, chilli roasted sunflower seeds, garden mint, gooseberry chamoy

add to any salad: chicken 7, shrimp 10, steak 13 or 'brasserie catch' 13

LARGE PLATES

Certified Angus Beef Sirloin Burger | 22

brioche bun, english bacon, swiss cheese, caramelized onion, cured tomato, lettuce, house made pickles, green peppercorn aioli, hand cut fries

Steak Frites | 29

'chateau chooks' poached egg, garden arugula, fermented fennel chimichurri, house made pepper jelly, hand cut steak fries

Organic Miso Marinated Chicken | 19

roasted breadfruit & local tomato stew, pickled okra, spicy greens, local pepper & turmeric sofrito

House Made Tagliatelle Pasta | 25

braised beef ragout, broccoli, cherry tomatoes, local peppers, spinach, rosemary, parmesan

Tofu Schnitzel | 18

local pepper & tomato ragout, pickled potatoes, arugula, broccoli and pumpkin slaw

***Chateau Chooks** - home of our very own laying hens

***Coco Bluff** - our Savannah coconut plantation

***Brasserie Honey** - harvested from our very own hives