



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

garden mizuna salad, lemon, long neck avocado remoulade

Smoked Fish Dip | 13

local avocado, radish, cured red onion, pickled mustard seeds, grilled country baguette

Captain Atlee's Red Snapper Ceviche | 16

jicama, garden pomelo, seasoning pepper, dragon fruit, cilantro, local passion fruit, island crisps

LARGE PLATES

Captain Atlee's Roasted Red Snapper | 28

herbed roasted potatoes, charred okra, mustard greens, tomato & piquillo pepper relish, leek emulsion

Captain Hubbell's Miso Marinated Swordfish | 32

sesame rice, soy braised local eggplant, malabar spinach, garden rose radish, house made furikake



Monday, 20 September



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

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, local guava & garden banana pepper jam

Chicken Liver Pate | 10

garden rosemary & cayman sea salt ghee, local pumpkin chutney, grilled country baguette

SOUPS & SALADS

CRoasted Local Pumpkin & 'Coco Bluff' Coconut Soup | 6

local beet red beet achar, orange yogurt, toasted sunflower seeds

Roasted Local Pumpkin Salad | 12

local mixed greens, pecorino, roasted millet, pickled cranberries, caramelised walnuts, rosemary & miso vinaigrette

Charred Local Avocado Salad | 12

local arugula, shaved radish, cured red onion, cherry tomato, puffed amaranth, fermented chili vinaigrette

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 22

brioche bun, muenster cheese, smoked onion, tomato, lettuce, roasted garlic aioli, hand cut fries

Steak Frites | 29

'chateau chooks' poached egg, garden mizuna, charred green onion chimichurri, housemade pepper jelly, hand cut fries

Grilled Lemon Marinated Chicken | 22

organic quinoa, garden cactus and cucumber salad, bok choy, tomatillo salsa verde

Lamb Bolognese | 27

house made tagliatelle, local kale, garden rosemary, pickled mushrooms, parmesan

Local Pumpkin Risotto | 18

green beans, mustard greens, toasted hazelnuts, rosemary salsa verde

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives