



Canapé Menu

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4.25 each

- 'Brasserie Catch' Ceviche:** red onion, cucumber, citrus dressing, island crisps
Citrus-Cured 'Brasserie Catch': chickpea blini, 'coco bluff' coconut sour cream
Roasted Duck Tostada: radish & papaya slaw, seasonal bbq

4.00 each

- 'Brasserie Catch' Crispy Fish Cakes:** seasonal remoulade, lemon
Chicken Yakitori: local turmeric & miso emulsion, sesame seeds
Caboose Smoked Brisket Empanada: fermented callaloo chimichurri

3.75 each

- Brasserie Grilled Cheese:** soft brie, white truffle, seasonal jam
Seasonal Falafel: garden herb tahina, aleppo pepper
'Coco Bluff' Coconut Aguachile: passionfruit, seasoning pepper, cilantro

Charcuterie Platter for 10

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

Housemade dips

Brasserie Hummus | 16

Local Beet Baba Ghanoush | 16

Caboose Smoked Pumpkin & Garden Curry Leaf | 16

'Brasserie Catch' Smoked Fish | 26

all served with crudités, housemade lavash, grilled flat bread

Bite Size Desserts

- Mini Sticky Toffee Pudding:** caramelised pecans | 3.50 each
Valrhona Chocolate Tart: 'chateau chooks' meringue, cocoa nibs | 3.50 each
'Coco Bluff' Coconut & Date Truffles: chocolate tahina | 3.50 each

