



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

Smoked Fish Dip | 13

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

Crispy Fish Cakes | 13

garden green salad, lemon, local remoulade

Captain Atlee's Yellowfin Tuna Tartar | 16

spicy soy, garlic chives, pickled garden radish, avocado puree, island crisps

LARGE PLATES

'Brasserie Catch II' Yellowfin Tuna Poke Bowl | 24

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

Captain Daniel's Grilled Wahoo | 29

sweet potato gnocchi, roasted carrots, mustard greens, scotch bonnet beurre blanc

Captain Daniel's Grilled Yellowfin Tuna | 29

herbed new potatoes, crispy brussels sprouts, pickled cauliflower, local kale, smoked 'chateau chooks' egg gribiche

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, spiced local guava jam

Chicken Liver Pate | 10

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

SOUPS & SALADS

Roasted Mushroom & Miso Soup | 6

tofu, wakame, green onion, house made furikake

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, swiss cheese, , red onion, marinated tomato, garden kale, garden vegetable giardiniera, horseradish aioli, hand cut fries

Steak Frites | 29

'chateau chooks' poached egg, garden arugula, charred green onion chimichurri, house made pepper jelly, hand cut fries

Cider Marinated Chicken | 19

organic quinoa, brasserie honey glazed acorn squash, local kale, pickled mushroom & black garlic vinaigrette

Orecchiette Pasta | 25

prosciutto, local pumpkin, garden kale, sage breadcrumbs, parmesan

Roasted Mushroom Risotto | 18

crispy brussels sprouts, local arugula, rosemary salsa verde, marcona almonds, parmesan

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Wednesday, 13 October



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you