



Flavours by Mastercard

CI\$ 57 per person (plus grats)

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FIRST COURSE

Crispy Brasserie Fish Cakes

garden greens, local avocado purée, house made crème fraiche,
pickled shallots, radish, lemon

OR

Spiced Brasserie Bees Honey Roasted Pumpkin Salad

local mixed greens, pickled 'coco bluff' coconut, candied walnuts, shaved parmesan,
garden herb pesto

MAIN COURSE

Captain Dorson's Roasted Red Snapper

local sweet potato puree, fermented chili cured 'coco bluff' coconut, swiss chard,
local avocado salsa

OR

Steak Frites

'chateau chooks' poached egg, garden arugula, grilled cactus chimichurri,
house made pepper jelly, hand cut fries

DESSERT

Sticky Toffee Date Pudding

naseberry pecan cream, caramelised shaved 'coco bluff' coconut

OR

Local Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut crema, garden mint, coconut chip

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