

SMALL & SHARE PLATES

Caboose Smoked Brasserie Smoked Fish Dip | 16

purslane, local avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

Captain Cody's Rainbow Runner Tostadas | 19

red onion, cucumber, local avocado, garden papaya macha, cilantro

Brasserie Grilled Cheese | 12

soft brie, white truffle, local guava & mango jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, blueberry & strawberry compote, grilled ciabatta

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu
Per Person | 90

Add wine pairings to each course, specifically selected by our

Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

group participation required

SALADS

Brasserie Honey Roasted Local Pumpkin Salad | 16

field greens, harissa cured 'Coco Bluff' coconut, candied pumpkin seeds, feta cheese, garden herb- lemon vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

Local Avocado Salad | 16

garden greens, cherry tomatoes, charred red onions, shaved radish, edamame, pickled seasoning peppers, crispy green papaya, 'Coco Bluff' coconut green goddess dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Roasted Pumpkin Risotto | 28

braised local oyster mushrooms, 'Coco Bluff' coconut salmoriglio, toasted pistachios, parmesan

House-Made Tagliatelle Carbonara | 30

pancetta, 'Chateau Chooks' egg yolk, local long beans, parmesan

Roasted Duck Breast | 38

local sweet potato puree, roasted carrots, mustard greens, spiced honey glaze

Captain Robert's Roasted Red Snapper | 40

roasted pumpkin-miso puree, garden chinese cabbage, starfruit-chili oil

Captain Atlee's Grilled Day Grouper | 41

garden eggplant caponata, purslane, malabar spinach & basil emulsion, charred lemon

Braised Lamb Shank | 48

pumpkin mash, garden greens, pickled shallots, red wine & rosemary jus

Grilled CAB Beef Tenderloin | 57

charred eggplant puree, pickled okra, garden arugula, 'Coco Bluff' coconut chimichurri



TUESDAY 16 SEPTEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Asian Night

'Coco Bluff' Green Papaya Salad | 12

garden chinese & green cabbage, green bean, cucumber, carrots, 'Coco Bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

Korean Fried Chicken Wings | 13

marinated cucumber salad, green onions, toasted sesame seeds

Shrimp Tempura Bowl | 24

steamed jasmine rice, 'Coco Bluff' coconut & papaya slaw, gochujang aioli, lime



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.

Our Brasserie Bees apiary has 50 hives producing honey, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop Chateau Chooks, provide us daily with organic eggs.

A 5% eco-packaging fee supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers.

Let's protect our planet together!