

## SMALL & SHARE PLATES

### Caboose Smoked Brasserie Smoked Fish Dip | 16

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

### Captain Dorson's Grilled Sprats | 20

pickled garden vegetables, komatsuna, buzzara sauce, charred lemon

### Captain Dillan's Wahoo Ceviche | 19

'Coco Bluff' coconut, garden radish, star fruit, seasoning pepper, cilantro, mango-starfruit aguachile, island crisps

### Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & java apple jam

### Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden papaya & mango chutney, 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

### Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, tangerine, pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

add to any salad:

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

## LARGE PLATES

### Roasted Local Pumpkin Risotto | 28

balsamic pickled eggplant, 'Coco Bluff' coconut salmoriglio, chili roasted sunflower seeds, parmesan

### Local Oyster Mushroom Pasta | 32

house-made tagliatelle, crispy pancetta, long beans, garden kale, parmesan

### Duck Confit | 36

eggplant & leek puree, garden swiss chard, clementine & star fruit salad, brasserie hot honey

### Captain Dillan's Grilled Wahoo | 42

chickpea passatina, balsamic roasted eggplant, bok choy, cherry tomato fresca

### Captain Derron's Grilled Mahi Mahi | 42

cauliflower cous cous, garden komatsuna, pickled okra, butternut squash & 'Coco Bluff' coconut relish

### Grilled CAB Beef Tenderloin | 57

charred eggplant puree, roasted carrots, garden mizuna, 'Coco Bluff' coconut chimichurri



WEDNESDAY 29 OCTOBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Gastro Pub Specials

### Captain Dillan's

#### Mahi Mahi Fish & Chips | 34

crushed green peas, garden mint, 'Coco Bluff' coconut remoulade, lemon, hand-cut fries

### CAB Beef Wellington | 58

yukon potato mash, roasted garden vegetables, callaloo, natural jus

## Wine & Pine

### Moët Chandon Grand Vintage

Friday 07 Nov 2025 | 6:30-10pm

The Brasserie

Experience the ultimate indulgence with a five-course tasting menu by Chef Dean Max, paired with the prestigious Maison Moët & Chandon Grand Vintage Champagnes 2015 and 2016. Each dish and sip has been designed to delight your senses, balancing exquisite flavours with the elegance of these exceptional vintages. Immerse yourself in an evening of fine dining, sparkling luxury, and unforgettable culinary moments. Treat yourself—or someone special—to this exclusive experience.

For C\$ 150 per person (plus grats),  
Tickets are limited—secure yours now!

To reserve, email us or call +1 345 945 1815.

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,  
**Ask your server for 8 oz jar | 20**

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!