

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 Dillan's Wahoo Tostadas | 19

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

Captain Darley's Yellowfin Tuna Crudo | 19

'Coco Bluff' coconut, pickled seasoning pepper, garden starfruit, radish, spicy local mango & cucumber dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden starfruit & papaya jam

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 Local Pumpkin Risotto | 28

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

House-made Tagliatelle Carbonara | 32

crispy pancetta, 'Chateau Chooks' egg yolk, green beans, parmesan

Roasted Duck Breast | 42

cauliflower puree, garden kale, pickled java apples, hot brasserie honey

Captain Barry's Grilled Mahi Mahi | 42

sweet potato & plantain mash, grilled green onions, water spinach, garden starfruit chutney

Captain Dillan's Grilled Wahoo | 42

creamed garden corn, roasted carrots, bok choy, leek emulsion

Grilled CAB Beef Tenderloin | 57

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



MONDAY 6 OCTOBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasures

For Two | 120

APPETISERS

Roasted

Broccoli & Parmesan Cheese Soup
spicy croutons, black pepper crema, garlic chives, olive oil

OR

Captain Darley's Yellowfin Tuna Crudo

'Coco Bluff' coconut, pickled seasoning pepper, garden starfruit, radish, spicy local mango & cucumber dressing

ENTREES

Captain Dillan's Grilled Wahoo

creamed garden corn, roasted carrots, bok choy, leek emulsion

OR

House-made Tagliatelle Carbonara

crispy pancetta, 'Chateau Chooks' egg yolk, green beans, parmesan

DESSERTS

Caramel Apple & Naseberry Cheesecake

graham cracker, toasted pecans, vanilla cream

WINE SELECTION

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand

OR

Malbec Decero 2019, Remolinos Vineyards, Mendoza, Argentina



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