

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

garden greens, rum pickled 'Coco Bluff' coconut, tomato, cucumber,  
old bay crème fraîche, charred lemon

### 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, local mango & guava jam

### Chicken Liver Pate | 13

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

## SOUP & SALADS

### Roasted Broccoli & Parmesan Cheese Soup | 9

spicy croutons, black pepper crema, garlic chives, olive oil

### 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 wagyu steak | 36 'brasserie catch' | 16

## LARGE PLATES

### Roasted Lion's Mane Mushroom Pasta | 26

spaghetti, local kale, garden chilies, rosemary, parmesan

### Captain Darley's Yellowfin Tuna Poke Bowl | 35

japanese rice, avocado, 'Coco Bluff' coconut & green papaya kimchi, radish, edamame,  
cucumber, marinated wakame, spicy soy, sesame seeds

### Captain Barry's Grilled Mahi Mahi | 38

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

### Captain Dillan's Grilled Wahoo | 38

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

### Spicy 'Coco Bluff' Coconut Chicken | 27

rice & green pea pilaf, garden callaloo, cilantro, lime

### CAB Beef Burger | 29

brioche bun, crispy pancetta, red onion, tomato, arugula, house-made pickles,  
smoked pepper aioli, hand-cut fries

### Wagyu Steak Frites | 55

'Chateau Chooks' poached egg, garden mizuna, 'Coco Bluff' coconut chimichurri,  
house-made pepper jelly, hand-cut fries



MONDAY 6 OCTOBER

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



*Wine & Dine*

**The Ultimate Syrah Experience**  
Friday | 10 October | 6:30pm - 10pm  
The Brasserie

An unforgettable night awaits! Taste two  
legendary Syrahs side by side: Guigal from Côte  
Rôtie, the pinnacle of Rhône elegance, and  
Penfolds Grange, Australia's bold, world-renowned  
icon with unmatched aging power. Kick off with  
Champagne and canapés in the garden, then  
indulge in a five-course feast starring Australian  
Wagyu beef.

A rare chance to savor greatness in one evening.

C\$350 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.

**Blue House Salmon** free of antibiotics  
and hormones. Raised with pure aquifer  
water free of microplastics.

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!**