

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 Pierre's Yellowfin Tuna Tostadas | 19

red onion, avocado, cucumber, garden radish, papaya salsa macha, cilantro, lime

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & jujube plum 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, citrus, 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

red cabbage & apple puree, mustard greens, citrus & starfruit slaw, brasserie hot honey

Captain Pierre's Grilled Yellowfin Tuna | 42

garden eggplant caponata, marinated kale, balsamic glaze, basil pesto

Grilled Blue House Salmon | 41

roasted local pumpkin and miso puree, garden bok choy, cured star fruit, garden citrus emulsion

Grilled CAB Beef Tenderloin | 57

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



TUESDAY 4 OCTOBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Industry Night

30% off à la carte menu items* for all hospitality professionals.
Kindly present proof of employment to redeem this offer.

SWOOL: Bordeaux Meets Tuscany

Thursday 20 Nov 2025 | 5:30-7pm

Swirl the best of Bordeaux and Tuscany. Compare Cabernet Sauvignon and Merlot from the Left and Right Banks of Bordeaux with Cabernet Sauvignon and Sangiovese from Chianti and Bolgheri in Tuscany. Taste the contrasts, explore the stories, and uncover the secrets that make each region's wines unique. Perfect for wine lovers looking for a fun, educational evening. Reserve your spot and sip your way through two iconic wine regions.
CIS 65 per person (plus gratuity)

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!**