

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Joseph's Yellowfin Tuna Tostadas | 19

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

First of the Season Captain Daniel's Conch Salad | 21

local peppers, cucumber, 'Coco Bluff' coconut, red onion, passion fruit – scotch bonnet dressing

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 salmoreglio, chili roasted pumpkin seeds, parmesan

Local Oyster Mushroom Pasta | 32

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

Roasted Duck Breast | 46

red cabbage & apple puree, tatsoi, citrus & starfruit slaw, orange glaze

Captain Joseph's Grilled Yellowfin Tuna | 42

garden eggplant & ginger puree, bok choy, radish & star fruit slaw
teriyaki glaze

Captain Dillan's Grilled Wahoo | 42

roasted beet gnocchi, roasted carrots, garden tatsoi, sea urchin beurre blanc

Grilled CAB Beef Tenderloin | 57

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



MONDAY 17 NOVEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Tomato & Eggplant Soup

parmesan croutons, black pepper crema, garden basil oil

OR

First of the Season

Captain Daniel's Conch Salad

local peppers, cucumber, 'Coco Bluff' coconut, red onion, passion fruit – scotch bonnet dressing

ENTREES

Captain Dillan's Grilled Wahoo

roasted beet gnocchi, roasted carrots, garden tatsoi, sea urchin beurre blanc

OR

Local Oyster Mushroom Pasta

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

DESSERTS

Brasserie Ice Cream Sundae

Ironwood Forest honey ice cream, warm chocolate fudge, puffed rice crackers, 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

coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.