

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 salmoriglio, 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



FRIDAY 14 NOVEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Pizza Night

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salami milano, grilled onion, roasted peppers, spinach salad.

Chef's Special Pizza | 19

slow-braised chicken, cheddar cheese, roasted tomato, grilled onions, jalapeno, garden mizuna

Suggested Pinot Noir

Bin 345, Pinot Noir, Cooper Mountain 2023
Willamette Valley, Oregon US | 69



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 aquaculture 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!