

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

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

SOUP & SALADS

Roasted Mushroom & Miso Soup | 9

tofu, garden bok choy, green onions, sambal

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

Eggplant Parmesan | 24

roasted tomato & basil reduction, garden greens, parmesan

Captain Dillan'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 Pierre's Grilled Yellowfin Tuna | 38

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

Captain Dillan's Grilled Wahoo | 38

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

Chicken Chilaquiles | 27

'Chateau Chooks' fried egg, corn tortilla, charred tomato salsa, queso fresco,
pickled onion, cilantro

CAB Beef Burger | 28

brioche bun, pepper jack cheese, onion rings, tomato, banana peppers,
special sauce, hand-cut fries

Steak Frites | 39

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



TUESDAY 4 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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.

Ci\$ 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!**