

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

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

SOUP & SALADS

Roasted Pumpkin & Turmeric Soup | 9

candied pumpkin seeds, ginger yogurt, garlic chives, mustard 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

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 Pierre'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 & ginger puree, bok choy, radish & star fruit slaw,
teriyaki glaze

Captain Dillan's Grilled Wahoo | 38

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

Nashville Style Chicken | 27

garden bok choy and June plum slaw, garden pickled okra, sweet potato fries

CAB Beef Burger | 28

brioche bun, provolone cheese, whiskey onions, tomato, lettuce, house-made pickles,
garden herb aioli, 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 11 NOVEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



SWIRL: 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!**