

## SMALL & SHARE PLATES

**Caboose Smoked Brasserie Catch Fish Dip | 16**  
garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish,  
lemon, grilled ciabatta

**Captain Dillan's Wahoo Ceviche | 19**  
red onion, seasoning pepper, garden radish, 'Coco Bluff' coconut,  
bilimbi leche de tigre

**Captain Dillan's Yellowfin Tuna Tartar | 19**  
avocado, local cucumber, shallots, garlic chives, pickled radish,  
spicy soy, island crisps

**Seasonal Local Conch Fritters | 21**  
smoked banana pepper & garden herb aioli, purslane, lime

**Brasserie Grilled Cheese | 12**  
soft brie, white truffle, black sapote & apple jam

**Chicken Liver Pate | 13**  
'Coco Bluff' coconut ghee, local guava & ginger 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

**Local Tomato Salad | 16**  
garden arugula, burrata, cured red onion, garden radish, basil,  
spicy watermelon dressing, balsamic reduction

**Roasted Beet Salad | 16**  
field greens, goat cheese, shaved fennel, citrus, garden rose apple,  
apple cider & brasserie honey vinaigrette

**Garden Green Papaya Salad | 15**  
green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots,  
'Coco Bluff' coconut, roasted peanuts, garden lime, spicy tamarind dressing, garden lime

add to any salad:  
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

**Local Tomato Risotto | 28**  
zucchini, enoki mushrooms, smoked brussels sprouts, pickled seasoning peppers,  
garden kale pesto, parmesan

**Roasted Local Oyster Mushroom Pasta | 34**  
house-made tagliatelle, guanciale, 'Chateau Chooks' cured egg yolk, pole beans,  
garden purple kale, shishito peppers, parmesan

**Herbed Grilled Australian Rack of Lamb | 54**  
local taro mousseline, charred green beans, garden greens, banana pepper salsa verde

**Captain Dillan's Grilled Yellowfin Tuna | 41**  
local yellow yam knish, farmer Codi's enoki mushrooms, arugula, truffle beurre blanc

**Captain Dillan's Grilled Wahoo | 41**  
local white sweet potato puree, celery root & green papaya slaw, garden bok choy,  
lavender & tamarind relish

**Australian Wagyu Striploin | 64**  
crushed fingerling potatoes, local cherry tomato & radish salad, grilled okra,  
garden greens, red wine jus



MONDAY 23 MARCH

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Monday Secret Pleasure

For Two | 120

### APPETISERS

**Roasted Local Pumpkin &  
'Coco Bluff' Coconut Soup**  
toasted pumpkin seeds, black garlic  
yogurt, garden mint, fresh nutmeg

OR  
**Caboose Smoked  
Brasserie Catch Fish Dip**  
garden greens, avocado,  
rum pickled 'Coco Bluff' coconut,  
garden radish, lemon, grilled ciabatta

### ENTREES

**Captain Dillan's Grilled Yellowfin Tuna**  
local yellow yam knish, farmer Codi's enoki  
mushrooms, arugula, truffle beurre blanc

OR  
**Local Oyster Mushrooms Pasta**  
spaghetti, guanciale, 'Chateau Chooks'  
cured egg yolk, pole beans, garden purple  
kale, shishito peppers, parmesan

### DESSERTS

**Sticky Toffee Pudding**  
naseberry ice cream, salted cashews,  
'Coco Bluff' coconut crumble

### WINE SELECTION

Sauvignon Blanc 2022, Matua,  
Marlborough, New Zealand  
OR  
Malbec Aruma 2022, Bodegas Caro,  
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  
4 oz jar | 10

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