

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, cayman tomato, seasoning pepper, garden radish,
cilantro, lime 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
lime aioli, garden collard greens, charred lemon

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

Duck Liver Pate | 13
'Coco Bluff' coconut ghee, guava 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,
pickled 'Coco Bluff' coconut, 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, pickled seasoning peppers, grilled oyster mushrooms, collard greens,
basil pesto, parmesan

Roasted Local Oyster Mushroom Pasta | 34
house-made tagliatelle, guanciale, 'Chateau Chooks' cured egg yolk,
shishito peppers, parmesan

Herbed Grilled Australian Rack of Lamb | 54
garden eggplant & parmesan puree, local tomato salad, mustard greens, natural jus

Captain Dillan's Grilled Yellowfin Tuna | 41
confit purple potatoes, grilled green beans, garden callaloo,
local tomato & black olive relish

Captain Dillan's Grilled Wahoo | 41
parsnip puree, roasted brussels sprouts, garden greens, citrus emulsion

Australian Wagyu Striploin | 64
roasted fingerling potatoes, local carrots, garden greens, banana pepper chimichurri



MONDAY 16 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Broccoli & Parmesan Soup
black pepper crumble, truffle crema,
pickled seasoning peppers, olive oil
OR

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

ENTREES

Captain Dillan's Grilled Yellowfin Tuna
confit purple potatoes, grilled green beans,
garden callaloo,
local tomato & black olive relish
OR

Steak Frites
'Chateau Chooks' poached egg, arugula,
garden cactus chimichurri,
house-made pepper jelly, hand-cut fries

DESSERTS

Brasserie Honey Ice Cream Sundae
Ironwood Forest honey ice cream,
warm chocolate fudge, roasted walnuts,
vanilla cream

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.