

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

Captain Douglas' Wahoo Ceviche | 19

red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, cilantro, bilimbi leche de tigre, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & ginger jam

Duck 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

Roasted Tomato Risotto | 28

zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

Farmer Codi's Roasted Mushroom Pasta | 34

house-made tagliatelle, pancetta, 'Chateau Chooks' cured egg yolk, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

Herbed Grilled Australian Rack of Lamb | 54

garden gungo pea passatina, roasted carrots, spicy garden greens, zucchini relish

Captain Douglas' Grilled Wahoo | 40

mustard greens puree, braised local tomatoes, pickled local chilies, garden celery salmoriglio

Captain James' Blackened Triggerfish | 40

sweet potato mash, melted leeks, tuscan kale, garden herb gribiche

CAB Striploin Steak | 54

crispy potato confit, grilled local mushrooms, pickled okra, radish greens, red wine jus



MONDAY 13 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Local Tomato Soup

brasserie grilled cheese, garden basil, olive oil
OR

Caboose Smoked

Brasserie Catch Fish Dip

garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

ENTREES

Captain James' Blackened Triggerfish

sweet potato mash, melted leeks, tuscan kale, garden herb gribiche
OR

Farmer Codi's Roasted Mushroom Pasta

spaghetti, pancetta, 'Chateau Chooks' cured egg yolk, cherry tomatoes, garden radish leaves, local chilies, rosemary, 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