

SMALL & SHARE PLATES

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

Captain Morgan's Red Snapper Tostadas | 19
avocado, red onion, 'Coco Bluff' coconut, garden pomelo,
garden seasoning pepper, lime leche de tigre, cilantro

Brasserie Grilled Cheese | 12
soft brie, white truffle, local papaya & ginger jam

Duck Liver Pate | 13
'Coco Bluff' coconut ghee, papaya & rose apple 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, pickled seasoning peppers, crispy leeks,
garden kale pesto, parmesan

Farmer Codi's Roasted Mushroom Pasta | 34
house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes,
garden radish leaves, local chillies, rosemary, parmesan

Herbed Grilled Australian Rack of Lamb | 54
white bean ragout, roasted parsnips, spicy garden greens,
natural jus

Captain Morgan's Roasted Red Snapper | 40
white bean mash, grilled zucchini, malabar spinach,
tomato & seasoning vinaigrette

CAB Striploin Steak | 54
celeriac & potato gratin, grilled local mushrooms, charred okra,
garden callaloo, red wine jus



MONDAY 20 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

**Roasted Carrot &
'Coco Bluff' Coconut Soup**
ginger yogurt, flaxseed granola,
garden greens, celery & turmeric relish
OR

Local Tomato Salad
garden greens, burrata, cured red onion,
garden radish, basil, spicy watermelon
dressing, balsamic reduction

ENTREES

Captain Morgan's Roasted Red Snapper
white bean mash, grilled zucchini,
malabar spinach, tomato & seasoning
vinaigrette
OR

Farmer Codi's Roasted Mushroom Pasta
spaghetti, pancetta,
'Chateau Chooks' egg yolk,
cherry tomatoes, garden radish leaves,
local chillies, rosemary, parmesan

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