

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

field greens, avocado, pickled guava, cucumber, grapefruit, garden radish, lemon, grilled ciabatta

Captain James' Triggerfish Tostadas | 19

local avocado, red onion, cucumber, grapefruit, Flower Farm papaya, chilies, cilantro, lime

Captain Cody's Yellowfin Tuna Crudo | 19

Flowers Farm pomelo, starfruit, 'Coco Bluff' coconut, green onions, crispy shallots, garden tamarind dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, Flowers Farm papaya & guinep jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, Flowers Farm papaya 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

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 15

field greens, spicy pumpkin seed granola, pickled cranberries, black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16

arugula, cherry tomatoes, grilled red onion, pickled breadfruit, cucumbers, puffed quinoa, green goddess dressing

Flowers Farm Green Papaya Salad | 15

shaved brussels sprouts, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Roasted Flowers Farm Pumpkin Risotto | 28

farmer codi's oyster mushrooms, crispy brussels sprouts, spicy walnuts, rosemary gremolata, parmesan

Seafood Pasta | 33

house-made tagliatelle, wild red shrimp, yellowfin tuna, blue house salmon, cherry tomato, oyster cream, garden basil, parmesan

Herbed Marinated All-Natural Chicken Breast | 36

roasted butternut squash mash, marinated kale, garden chili vinaigrette

All-Natural Turkey Roulade | 36

yukon potato mash, apple-walnut stuffing, roasted green beans, cayman sorrel tartar, garden sage gravy

Captain Cody's Grilled Mahi Mahi | 42

roasted Flowers Farm pumpkin, garden greens, wadayo park pomelo & brown butter emulsion

Captain Cody's Grilled Yellowfin Tuna | 42

curried lentils, tandoori cauliflower, green papaya & carrot slaw, garden starfruit & tomato vinaigrette

Roasted Duck Breast | 39

crispy japanese rice, boy choy, turnip & fennel slaw, tamarind-soy ponzu

Grilled CAB Beef Tenderloin | 58

celery root purée, truffled carrots, garden greens, cabernet jus



WEDNESDAY 14 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Gastro Pub Specials

Captain Cody's

Mahi Mahi Fish & Chips | 34

crushed green peas, garden mint, scotch bonnet remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted garden vegetables, kale, natural jus



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.

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!