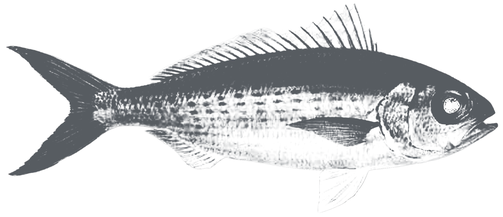
BUSSELTON
PAVILION

banquet



designed to be shared between 6 or more friends

two courses 60pp three course 70pp

@busseltonpavilion

banquet menu

your choice of 3 entrees and 2 mains

add an extra entree for 5pp and main for 10pp

fresh focaccia & garlic butter

to start

charred leek, curd, lardo, capers, olives vo, gf

white anchovies on toast gfo

king oyster mushroom skewer, spring onion & ginger v, gf

prawn toast, sesame, shallot df

sliced saucisson and condiments

mains

rotisserie chicken and gravy gf, df

ricotta gnocchi, tomato sugo & parmesan v, dfo, vgo

slow roasted lamb shoulder, harissa & chickpea gf, dfo

market fish, braised silverbeet & merguez sausage gf, vo

pork schnitzel, burnt butter caper & lemon

sides

green leaf & herb salad v, gf,df

crispy potatoes v, gf

dessert

sticky date pudding, caramel, ice cream v

creme brulee v, gf

to elevate your experience ask your server about course wine pairings

gf - gluten free | gfo - gluten free option | v - vegetarian | vo - vegetarian option | df - dairy free| dfo- dairy free option | vgo - vegan option