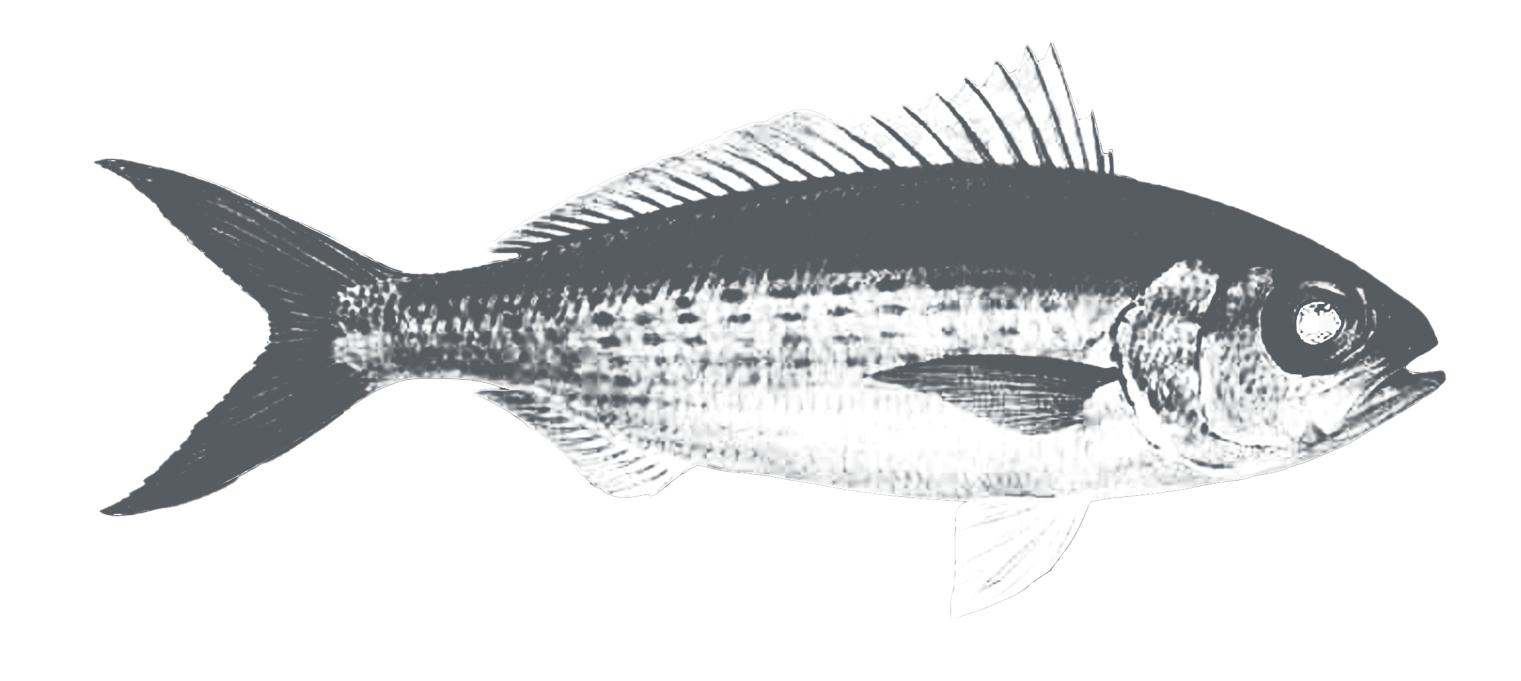
BUSSELTON PAVILION banquet



designed for larger groups of 6 or more friends two courses 65pp three course 75pp

banquet menu

shared entrees and sides, with your choice of main

to start

fresh focaccia & garlic butter prawn toast, sesame, shallot df mortadella, agrodolce onions df, gf burrata, charred leek, green olives, wakame oil, burnt lemon v, gf

mains

cavatelli, creamy pepper & parmesan sauce v, gfo market fish, braised silverbeet & merquez sausage gf, po braised lamb shank, polenta & pepper sauce gf

sides

green leaf & herb salad v, gf, df chips & ranch vgo, 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 | v - vegetarian | vg - vegan | df - dairy free | p - pescatarian | o - option



