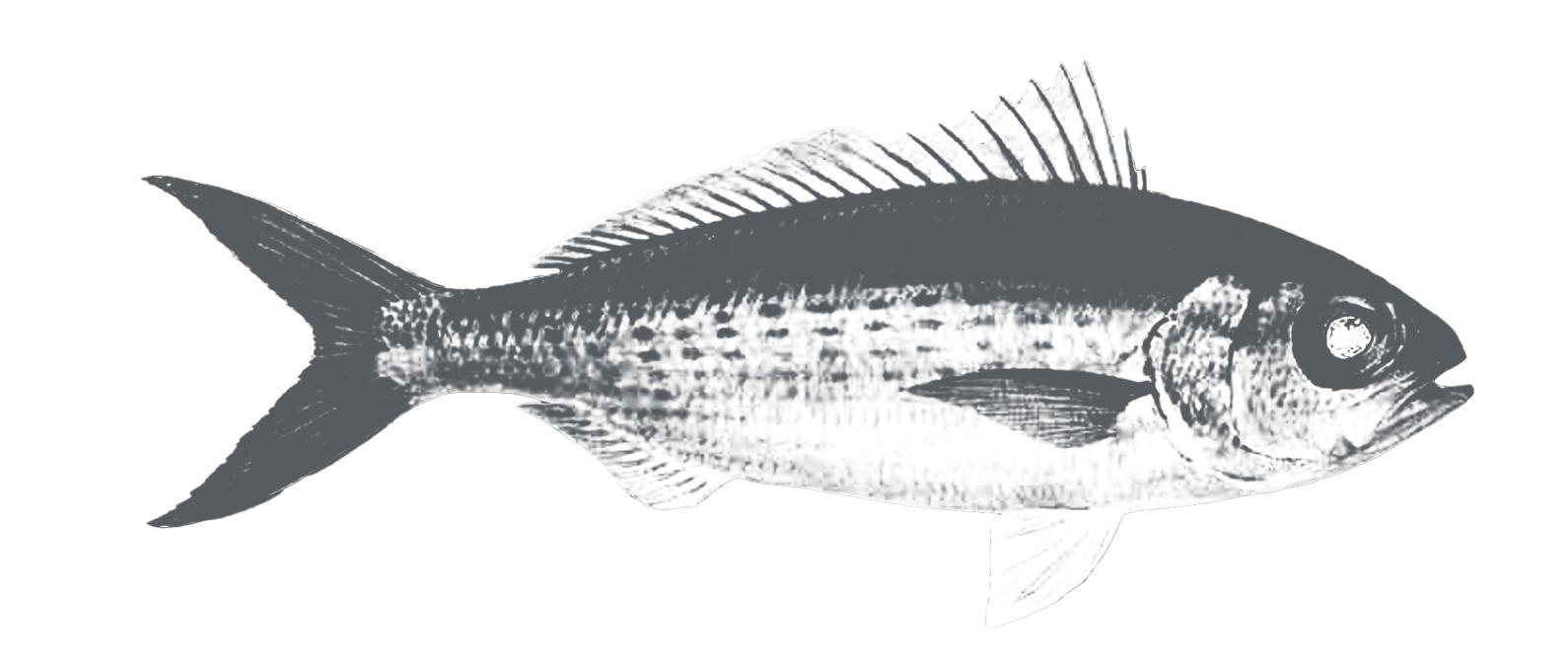
# @busselto

### banquet menu

shared entrees and sides, with your choice of main

#### BUSSELTON PAVILION

## banquet



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

#### 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 & merguez sausage gf, po braised beef cheek, 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