@busseltonpavilion

MENU

SMALL

olives gf, v	8
garlic + cheese bread v	9
chips, pav seasoning + ranch gf, v	13
pulled pork loaded fries, cheese, pickles + sauce gf, vo	22
tostada, bbq squid, corn salsa, avocado + lime gf	12
white anchovies on toast, remoulade + bagna cauda gfo	17
prawn toast, sesame + shallot	18
half kilo jibbas hot wings, roast garlic buffalo sauce + ranch - regular / hot / fkn hot	19

SANDOS all served with chips

roast chicken roll, mayo + gravy	26
cheeseburger, 150g beef patty, pickles, onion + burger sauce gfo	24
+ double patty	+6
+ substitute for a beyond beef patty v	+6
hot dog, smoked cheese kransky, sauerkraut + jalapeno	26

gluten free buns available on request

ASK ABOUT OUR WEEKLY SPECIALS

SALADS

warm beetroot, mixed leaves, fetta, barley + candied walnuts v, gfo	19
szechuan rice noodle salad, crisp tofu, herbs + bean shoots gf, v	21
garden salad, mixed leaf, cucumber, tomato + italian dressing gf, v	12
rustic caprese salad, tomato, mozzarella, basil + balsamic gf, v	22
+ chicken schnitzel to any salad gfo	9

LARGER

ricotta gnocchi, pesto, roasted zucchini + parmesan gfo	31
slow cooked meatballs and spaghetti, sugo + parmesan gfo	31
beer battered line caught fish + chips, mixed leaves + good tartare	32
eggplant schnitzel, sugo, fresh mozzarella + herbs v	28
chicken schnitzel, peppercorn sauce, seasonal veg + mash	29
chicken parmi, sugo, ham, mozzarella, mixed leaves + chips	32
roast market fish, garlic butter, mash + blistered tomato salsa gf	39
400g t-bone steak, chips, mixed leaves + choice of sauce gf	52
+ pepper sauce	
+ garlic butter	
+ gravy	

gf - gluten free | v - vegetarian | vg - vegan | df - dairy free | p - pescatarian | o - option
for additional dietary requirements, please ask our waitstaff.
we often cook with nuts, fish sauce & more. please advise our team if you have any food allergies.

credit card surcharges apply / 15% public holiday surcharge.
we love to celebrate south west producers as much as possible.
feel free to ask staff if you'd like to know more about where our produce was caught, grown, or supplied.