





THE VENUE

Perfectly situated at the foot of the Busselton Jetty with uninterrupted views of Geographe Bay, The Goose Beach Bar & Kitchen is Busselton's premier seaside venue.

With a selection of versatile spaces, boasting either inside private function rooms or alfresco dining with unrivalled ocean views.

All complimented by seasonal creations from our talented kitchen team The Goose has everything for your next celebration or event.



OCCASIONS

We are open 7 days a week breakfast, lunch & dinner.

- Breakfast events
- Morning & afternoon teas
- Business lunches
- Corporate dinners
- Promotional events or prize giving's
- Birthdays
- Long table lunches
- Weddings
- One off celebrations



PRIVATE DINING ROOM

80 guests seated & up to 100 standing with access of the side deck for additional guests weather permitting

The beach dining room can be completely sectioned off from the rest of the restaurant. This versatile space can comfortably accommodate 40 guests up to 120 in a range of formats. Also with the option of our side deck for cocktail functions it is a truly unique space.

THE DECK

World class views and generous hospitality the deck at The Goose is the perfect place for long table summer lunches or stand up cocktail parties.

PRIVATE DINING

The restaurant offers a selection of private or semi-private dining areas for corporate or casual functions. Looking to hold a business presentation, a long table lunch or celebrate with bubbles and bites we have a space for you.

ENTIRE VENUE

For large groups please enquire

CELEBRATION CAKES

Our in house pastry chefs are here to create the perfect cake for every occasion. Catering to all dietary requirements with delicious accompaniments or personalised writing on request.

For weddings, tiered cakes are available decorated with fresh flowers to compliment your event, add flavoured macaroons for that extra touch.

OYSTER BAR

Add a touch of class to your event with an oyster bar. A stand-alone bar manned by a chef shucking fresh Australian oysters with a selection of condiments.

MORNING TEA MENU

\$22 Per Person

Available for groups of 20+

Junior scones jam & double cream
Smoked salmon cream cheese bagel
House smoked pork sausage roll
Vegetarian quiche
Sweet Slice

Add fresh fruit platter to menu +\$3.00 per person

This menu includes tea & coffee

LIGHT LUNCH MENU

\$26.5 Per Person

Available for groups of 20+

Grazing style lunch with platters of cold cuts, seasonal salads and house baked bread

Smoked chicken with pomegranate glaze and hazel nut sesame dukkah (gf)
Rare roast beef with pickles and mustard (gf)
Roast pumpkin, goats feta & spinach salad, toasted pepitas, chilli dressing (gf)
Cumin spiced falafel with quinoa, roast almond & crispy chickpea tabbouli (gf)
Marinated tomato & fennel salad, burrata cheese, local olive oil and basil (gf)
House bread & local olive oil

Add fresh fruit platter to menu +\$3.00 per person

Add sweet slice for +\$4.50 per person

This menu includes tea & coffee

BREAKFAST SET MENU

\$26.5 Per Person

Bacon & free range scrambled eggs on toast (gfo)

Or

Eggs hollandaise, free range poached eggs, sourdough, bacon (gfo)

Or

Smashed avocado, free range poached eggs, heirloom tomatoes, free range poached eggs, goats feta, dukkah and toast (gfo) (v)

Or

Cinnamon sugar coated doughnuts with chocolate sauce and berry compote (v)

Includes a barista made coffee and freshly brewed tea





CANAPÉ MENUS*

CANAPÉ MENU #1

\$28.5 Per Person

Available for groups of 25+

Mushroom arancini (v)

Vegetarian spring roll, soy dipping sauce (v)

Pork sausage rolls, green tomato chutney

Salmon crackers, avocado, soy & ginger (g/f)

Lamb pistachio koftas, pomegranate glaze, herb yoghurt (g/f)

CANAPÉ MENU #2

\$38.5 Per Person

Available for groups of 25+

Mushroom arancini (v)

Pork sausage rolls, green tomato chutney

Lamb pistachio koftas (g/f)

Potato and pea pakora, tamarind sauce (g/f) (ve)

Prawn & chorizo skewers (g/f)

Fish and chip boats, tartar sauce and lemon

Smoked brisket sliders, bbq sauce and slaw

SET MENU

\$65 Per Person

ENTRÉE

Buffalo buratta, heirloom tomato, basil, lavosh crisp bread (gfo)

Shark Bay whiting fillets, satay sauce, pickled slaw, asian herbs (gfo)

MAIN COURSE

Spatchcock chicken, saffron risotto, zucchini, Provençale tomato (gf)

Barramundi with crushed new seasons potato, mussels, clams, bouillabaisse (gf)

Point end beef brisket, crisp potatoes, roast onion, grilled greens, red wine jus (gf)

Field mushrooms quinoa & butter nut squash, peas, beans, asparagus, mint & parsley (gf) (ve)

DESSERT

Warm chocolate pudding, chocolate sauce, vanilla ice cream, almonds (gf)

Poached pear and almond tart, butterscotch sauce, mascarpone





SET MENU

\$75 Per Person

ENTRÉE

Buffalo buratta, heirloom tomato, basil, lavosh crisp bread (gfo)

Shark Bay whiting fillets, satay sauce, pickled slaw, asian herbs (gfo)

Chicken Parfait, sauternes jelly, house made brioche, pickles

MAIN COURSE

Spatchcock chicken, saffron risotto, zucchini, Provençale tomato (gf)

Barramundi with crushed new seasons potato, mussels, clams, bouillabaisse (gf)

Pork cutlet, smashed pumpkin, bitter leaf, spring onion, grape walnut, agro dolce sauce (gf)

Point end beef brisket, crisp potatoes, roast onion, grilled greens, red wine jus (gf)

Field mushrooms quinoa & butter nut squash, peas, beans, asparagus, mint & parsley (gf) (ve)

DESSERT

Warm chocolate pudding, chocolate sauce, vanilla ice cream, almonds (gf)

Poached pear and almond tart, butterscotch sauce, mascarpone

Coconut panna cotta, rum roasted pineapple, sultana puree, macadamias

WEDDINGS AT THE GOOSE

COCKTAIL 1 - \$45

Salmon tartare, avocado, salmon caviar (gf)

Smoked eggplant on sesame lavosh, semi dried tomato and pomegranate (gfo) (ve)

Mushroom & Manjimup truffle arancini, basil pesto (v)

Smoked pork shoulder sausage rolls, tomato chutney

Prawn & chorizo sausage skewer, harissa aioli, charred lime (gf)



COCKTAIL 2 - \$55

Roast beetroot tartlet, goats curd mousse & vin cotto dressing (v) (gf)

Mushroom & Manjimup truffle arancini, basil pesto (v)

Shark Bay whiting, tartare sauce, lemon, herbs (gfo)

Swordfish tataki, soy & ginger dressing, cassava cracker, caviar (gf)

Rare roast beef, pickled onion, chopped egg on toast (gfo)

Smoked pork shoulder sausage roll, tomato chutney

Salt and pepper baby squid, tom yum dressing and charred lime (gf)

Smoked brisket sliders, pickled red cabbage, coffee BBQ sauce

COCKTAIL 3 - \$65

Crisp fried quails eggs with sweet corn puree, truffle (gfo)

Roast beetroot tartlet with goats curd mousse & vin cotto dressing (v) (gf)

Swordfish tataki, soy & ginger dressing, cassava cracker, caviar (gf)

Half shell scallop, herb garlic crust, lemon (gf)

Prawn and chorizo skewers, harissa dressing, charred lemon (gf)

Chicken parfait on toasted brioche, sauternes jelly (gfo)

Karrage squid on wild rice and peanut salad, asian style herbs (gf)

Glazed pork belly on compressed watermelon, cucumber & heirloom tomato salad (gf)

Pea, potato and cauliflower pakoras, tamarind sauce, pickles (gf)



WEDDINGS AT THE GOOSE

SEATED - \$55

Canapes to start

Salmon tartare, avocado, salmon caviar, cassava cracker (gf)

Mushroom & Manjimup truffle arancini, basil pesto (v)

Roast beetroot tartlet with goats curd mousse & vin cotto dressing (v) (gf)

Smoked pork shoulder sausage roll, tomato chutney

Choice of two proteins (additional protein choices can be quoted)

Beef cheek with roast onions and pancetta

Roast pork loin with crackling, parsley carrots & vin cotto

Smoked chicken with garlic & herb corn

Southwest Lamb Shoulder with grilled zucchini and gremolata

Roast barramundi with Provençale tomatoes, basil dressing (\$3 surcharge)

Served with:

Crisp roast potatoes with garlic & rosemary

Grilled eggplant, tomato and herb bake

Bitter leaf, radish, green grape & walnut salad with a sweet mustard dressing

All mains are gluten free, vegetarian & vegan options available



WEDDINGS AT THE GOOSE

PLATED

\$65 - two course

\$75 - three course

choice of three options per course

Entrée

Buffalo buratta, heirloom tomato, cucumber, basil salad, lavosh crisp bread (gfo)

Grilled local asparagus, creamy polenta, Provençale tomato, hens egg, salsa verde (gf)

Crisp fried Shark Bay whiting fillets, satay sauce, quick pickled slaw, asian herbs

Swordfish tataki, soy & ginger dressing, avocado puree, cassava crackers, soft herbs (g/f)

Chicken Parfait, sauternes jelly, house made brioche, pickles (gfo)

Smoked beef croquette, house tomato ketchup, celeriac remoulade, dressed leaves

Main

200g slow roast point end beef brisket, crisp fried potatoes, roast onion, grilled greens, house tomato ketchup red wine jus (gf)

Southwest pork cutlet, smashed roast pumpkin, bitter leaf, spring onion, green grape & walnut salad, agro dolce sauce (gf)

Roast Barramundi with crushed new seasons potato, mussel, clam, tomato and parsley bouillabaisse (gf)

Grilled half spatchcock chicken, saffron risotto, salted zucchini, Provençale tomato, gremolata and vincotto (gf)

Braised field mushrooms filled with ras el hanout spiced quinoa & butter nut squash, dressed pea, bean, asparagus, mint & parsley salad, toasted pepitas (ve) (gf)

Dessert

Belgian chocolate 'delice', brownie biscuit base, cocoa nib crisp, coffee parfait

Citrus cheesecake, macerated orange and grapefruit, lemon sorbet (gf)

Poached pear and almond tart, butterscotch sauce, mascarpone cream

Chocolate pudding, hot chocolate sauce, vanilla ice cream and toasted almonds (gf)

Rose water and pistachio meringue, strawberry salad & Chantilly cream (gf)

Coconut panna cotta, rum roasted pineapple, sultana puree toasted macadamia nuts (g/f)





BEVERAGE OPTIONS

BEVERAGE OPTIONS #1 STANDARD - ON CONSUMPTION

Full Strength Bottled Beers

Corona \$8.00

Carlton Dry \$7.00

James Squire 150 Lashes \$9.00

Light Percentage Bottled Beers

\$7.00 per bottle

James Boags Lite

Little Creatures Rogers

Margaret River Wines

\$35.00 per bottle

Higher Plane Semillon Sauvignon Blanc

Clairault Cabernet Sauvignon Merlot

Xanadu Shiraz

Bubbles

\$35.00 per bottle

Flying Fish Cove Sparkling Pinot Noir Chardonnay

Soft drinks & 100% juices

\$3.50 per glass



BEVERAGE OPTIONS

BEVERAGE OPTIONS #2 PREMIUM - ON CONSUMPTION

Full Strength Bottled Beers

\$9.00 per bottle

Stone & Wood Pacific Ale

Little Dove Pale Ale

Rocky Ridge Lager

Light Percentage Bottled Beers

\$7.00 per bottle

Peroni Leggera

James Boags Lite

Premium Spirits

\$12.00 each

Margaret River Wines

\$45.00 per bottle

Fraser Gallop Chardonnay

Stella Bella Sauvignon Blanc

Juniper Tempranillo

Woodlands Cab Franc Merlot

Skigh Coda Rose \$35.00 per bottle

Bubbles

San Martino Prosecco \$45.00 per bottle

Sparkling Moscato - Azahara \$30.00 per bottle

Soft drinks & 100% juices

\$3.50 per glass

TERMS & CONDITIONS

Quotations and Booking Confirmation

Quotations are valid for 30 days from the date of quotation unless otherwise specified. Quotes must be confirmed in writing so a deposit invoice can be issued. The Goose does not accept tentative bookings. For weddings and functions with a larger number of guests a 25% deposit will be required to confirm the booking.

Cancellation Policy

Should you wish to cancel your confirmed booking, written notice is required. After deposit has been paid, cancellation results in forfeiture of the deposit.

Final Numbers and Final Payment

For small or corporate functions, payments are made in full on the day of your booking via your preferred method of payment. We accept cash, EFTPOS and credit cards. For weddings 100% of the anticipated food and beverage costs are due 2 weeks prior to the function date. If paying by credit card there will be a 1% surcharge, The Goose does not accept American Express. Personal cheques will not be accepted. EFT (direct deposits) must be referenced in accordance to the tax invoice.

Minimum Spends

The minimum spend is based on food and beverage only and is not inclusive of the venue hire or any other subsidiary items. If the total charge of food and beverage does not meet the required minimum spend as per the agreement, an additional venue hire will apply to adjust the shortfall. There is no refund or credit issued if in the event there is a drop of guest numbers 2 weeks prior to the function.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

Responsible Service of Alcohol

The Goose complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained by the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises.

BYO Policy

No food or beverages from outside The Goose is permitted for consumption into The Goose unless a special arrangement has been made, e.g. wedding cake. Special circumstances: Gifts containing food or alcohol are permitted into The Goose, however, by no means permitted to be consumed on the premises unless a special arrangement has been made and approved in writing by management.

Catering

Menu and beverage selections are required at least 2 weeks prior to your event. If selections are not advised at this point, your selection cannot be guaranteed to be available. The Goose kitchen team can cater for all dietary requirements. Special dietary requirements must be communicated to The Goose at least seven (7) working days prior to the event.

Responsibility

You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Goose's other guests and visitors are not disturbed by your function, guests or invitees. The client is financially responsible for any damage to the venue. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event. General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly. The Goose does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or part of the building. All signage in the public areas must be approved by Management.

Deliveries and Bump In

The Event Coordinator must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible. Bump in time is 3.00pm for an evening function, unless otherwise arranged with the event coordinator. The Goose will not accept deliveries prior to the agreed bump in time due to limited storage space within the building. However, in special circumstances, if there is not an event booked the day before, we can allow deliveries to be made prior to the event.

Cakes provided by the client

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client.

