



LP

LAGGAN PANTRY

THE LAGGAN PANTRY
EXPERIENCE

▪ 5 COURSE \$75 ▪

First

Little pot of soup

Entree

Tasman scampi & house ricotta tortellini with scampi velouté and buttered hazelnuts

or

Pulled pork shoulder croquette served on warmed peach & pear chutney with maple glaze and micro greens (GF available on request)

Main

Prime beef fillet rolled in seeded mustard served on creamed potato & leek with red wine jus, crispy leeks and cress (GF)

or

Confit duck leg served with braised cabbage & bacon, smoked cauliflower puree and duck & plum reduction (GF)

Dessert

Lumberjack cake served warm with butterscotch sauce and ice cream

or

Raspberry semifreddo with white chocolate shards, meringue and raspberry coulis (GF)

Final

Cheese and house cracker

Additional Sides

Baked sourdough bread with truffled butter \$10

Warmed local Alto olives \$8

Seasonal vegetables \$9

Roasted chat potatoes with sea salt & rosemary \$9

Chunky chips with aioli \$9

Rocket and parmesan with balsamic reduction \$8

*'Menu subject to
change at anytime
without notice'*