



LP

LAGGAN PANTRY

THE LAGGAN PANTRY  
EXPERIENCE

. 5 COURSE \$75 .

## *First*

Little pot of soup

## *Entree*

Pan seared Tasmanian scallops served on celeriac puree with prosciutto crumb (GF)

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