



LP

LAGGAN PANTRY

THE LAGGAN PANTRY
EXPERIENCE

. 5 COURSE \$75 .

First

Little pot of soup

Entree

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

or

Spatchcock en croûte served with creamed camembert, sticky gooseberry glaze and micro greens

Main

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

or

Lamb rack & shoulder served on parsnip puree with cherry balsamic reduction (GF)

Dessert

Lumberjack cake served warm with butterscotch sauce and ice cream

or

Crème brûlée infused with garden lavender & local Calenny honey served with shortbread (GF)

Final

Cheese and house cracker

Additional Sides

House baked sourdough bread with truffle butter \$12

Warmed local Alto olives \$8

Seasonal vegetables \$9

Roasted chat potatoes with sea salt & rosemary \$9

Chunky chips with aioli \$9

Rocket & parmesan with balsamic reduction \$8

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