



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; deboned spatchcock encased in flaky pastry served with creamed camembert and sticky gooseberry glaze

Main

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

or

Pan seared blue eye cod served with zucchini & crab soufflé and smoked tomato beurre blanc (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'*