



LP

LAGGAN PANTRY

THE LAGGAN PANTRY  
EXPERIENCE

. 5 COURSE \$75 .

## First

Little pot of soup

## Entree

Pan seared Tasmanian scallops served on cauliflower purée 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 bearnaise (GF)

## Dessert

Lumberjack cake served warm with butterscotch sauce and ice cream

*or*

Chocolate tart with burnt fig and mascarpone fig ice cream (GF)

## Final

Cheese and house cracker

## Additional Sides

House baked sourdough bread with smoked 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