



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

Deconstructed double chocolate cheesecake with cherry compote (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

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

