



LP

LAGGAN PANTRY

THE LAGGAN PANTRY  
EXPERIENCE

. 5 COURSE \$75 .

## First

Little pot of soup

## Entree

Pan seared miso salmon with beetroot and whipped ricotta (GF)

*or*

Confit duck tortellini on roast butternut velouté with burnt butter,  
sage and almonds

## Main

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

*or*

Maple glazed suckling pig and loin fillet served with roasted sunchoke  
and fennel purée (GF)

## Dessert

Lumberjack cake served warm with butterscotch sauce and ice cream

*or*

Warm chocolate brownie served with choc hazelnut ice cream and  
hazelnut praline crumb (GF available upon request)

## 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'*

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