



THE LAGGAN PANTRY  
EXPERIENCE

• 6 COURSE \$90 •

*First*

Lightly cured yellowfin tuna, cucumber & apple salad, sesame dressing

*Second*

Little pot of soup

*Third*

Pulled pork shoulder croquette, peach & pear chutney, maple glaze

*Fourth*

Pink roasted beef tenderloin, creamed leek & potato, béarnaise

*Fifth*

Hazelnut creme caramel, tuile

*Final*

Cheese and house cracker

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

*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