



THE LAGGAN PANTRY
EXPERIENCE

• 6 COURSE \$90 •

First

House smoked alpine rainbow trout 2 ways, lemon
creme, goats cheese, salad leaves

Second

Little pot of soup

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

Third

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

Fourth

Local lamb backstrap, potato pavé, pureed
jerusalem artichoke, roasted bone & red wine
reduction

Fifth

Honey & vanilla panna cotta, garden strawberry
compote, meringue shards

Final

Cheese & 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