



THE LAGGAN PANTRY
EXPERIENCE

• 6 COURSE \$90 •

First

House cured duck breast prosciutto, three cheese tart, honey roasted fig

Second

Little pot of soup

Third

Blue swimmer crab raviolo, cauliflower & crab velouté, buttered hazelnuts

Fourth

Black garlic glazed local lamb saddle, parsnip 3 ways

Fifth

Caramel panna cotta, ginger bread, tuile

Final

Cheese & 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

Rocket & parmesan with balsamic reduction \$8

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