



THE LAGGAN PANTRY  
EXPERIENCE

• 6 COURSE \$90 •

*First*

Duck, beetroot, goat curd, pinot reduction

*Second*

Little pot of soup

*Third*

Salt and pepper garfish, mandarin cherry tomato  
caramel, sesame dressing

*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'*