



THE LAGGAN PANTRY
EXPERIENCE

• 6 COURSE \$90 •

First

Lightly cured kingfish, fennel emulsion, mandarin fennel salad

Second

Little pot of soup

Third

Pork shoulder croquette, peach & pear chutney, maple glaze

Fourth

Pink roasted beef fillet, potato, leek, red wine jus

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