# LAGGAN PANTRY

## FIRST

House cured & smoked duck breast, roast beetroot, goat curd, sunflower & pepita, sticky pinot reduction

# **SECOND**

Little pot of soup

### THIRD

Filet o fish

# **FOURTH**

Pork 2 ways, cauliflower, pear, walnut and sage beurre noisette

# FINAL

Warm date and apple pudding, vanilla bean Chantilly, toasted coconut & almond crumble, butterscotch sauce



# ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$10

Seasonal vegetables \$12

Roasted chat potatoes with sea salt & rosemary \$12

Garden leaves with parmesan and balsamic reduction \$11

~ Menu subject to change at anytime without notice ~